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Personal Information

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Education Information

Masters (Non-Thesis), Canakkale Onsekiz Mart University, Sosyal Bilimler Enstitüsü, Dış Ticaret Ve Lojistik, Turkey 2017 - 2018

Post Doctorate, California State Polytechnic University, Pomona, Industrial Technology, Packaging Department, United States Of America 2014 - 2015

Doctorate, Canakkale Onsekiz Mart University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2008 - 2011

Undergraduate, Anadolu University, Faculty Of Business Administration, İşletme, Turkey 2005 - 2010

Postgraduate, Canakkale Onsekiz Mart University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2005 - 2008

Undergraduate, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2005

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, AKTİF AMBALAJLAMA VE YENİ MUHAFAZA YÖNTEMLERİ İLE ÇİLEĞİN RAF ÖMRÜNÜN ARTIRILMASI , Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2011

Postgraduate, FARKLI KAPLAMA MATERYALLERİNİN KİRAZ KALİTESİ VE TÜKETİCİ İSTEKLERİ ÜZERİNE ETKİSİNİN KİNETİK MODELLEMeye DAYANARAK DEĞERLENDİRİLMESİ , Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2008

Research Areas

Food Engineering, Food Technology, Fruits, Vegetables and Nuts, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Food Packaging, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2016 - Continues

Assistant Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2016

Research Assistant PhD, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2011 - 2012

Research Assistant, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2005 - 2011

Academic and Administrative Experience

Canakkale Onsekiz Mart University, Gıda Mühendisliği, 2013 - 2015

Advising Theses

ADAY M. S., AMBALAJ MATERYALLERİNİN MANTAR (AGARICUS BISPORUS) KALİTESİNE ETKİSİNİN NAKLİYE KOŞULLARINDA OLUŞAN FARKLI TİTREŞİM PARAMETRELERİNDE KARŞILAŞTIRILMASI, Postgraduate, M.ÖZTÜRK(Student), Continues

ADAY M. S., YAKAR E., Limonlarda Breatheway Membran Teknolojisinin Kaliteye Etkisi, Postgraduate, M.ATAN(Student), 2019

ADAY M. S., Elektrolize suyun kiraz kalitesine etkisi, Postgraduate, E.HAYTA(Student), 2014

ADAY M. S., Kirazın raf ömrünün artırılmasında klordioksit uygulamasının etkinliği, Postgraduate, İ.ÇÖLGEÇEN(Student), 2014

ADAY M. S., Aktif ve akıllı ambalajlama teknolojilerine tüketici bakışının regresyon ağacı ve çoklu uyum analizi tekniğiyle belirlenmesi, Postgraduate, U.YENER(Student), 2014

Jury Memberships

Post Graduate, Elif Dincer, Çanakkale Onsekiz Mart Üniversitesi, January, 2019

Post Graduate, Ercan Işık, Çanakkale Onsekiz Mart Üniversitesi, August, 2017

Post Graduate, Merve Maraş, Çanakkale Onsekiz Mart Üniversitesi, November, 2016

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effectiveness of different packaging films and trays on mushrooms (Agaricus bisporus) subjected to simulated transportation conditions at different vibration frequencies**
Ozturk M., YAKAR E., TEMİZKAN R., ADAY M. S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.5, 2021 (SCI-Expanded)
- II. **The effect of simulated vibration frequency on the physico-mechanical and physicochemical properties of peach during transportation**
Dagdelen C., ADAY M. S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.137, 2021 (SCI-Expanded)
- III. **Impact of COVID-19 on the food supply chain**
ADAY S., ADAY M. S.
FOOD QUALITY AND SAFETY, vol.4, no.4, pp.167-180, 2020 (SCI-Expanded)
- IV. **Ozone treatment of shell eggs to preserve functional quality and enhance shelf life during storage**
YÜCEER M., ADAY M. S., CANER C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.96, no.8, pp.2755-2763, 2016 (SCI-Expanded)
- V. **Application of electrolyzed water for improving postharvest quality of mushroom**
ADAY M. S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.68, pp.44-51, 2016 (SCI-Expanded)
- VI. **Potential of antimicrobial active packaging 'containing natamycin, nisin, pomegranate and grape seed extract in chitosan coating' to extend shelf life of fresh strawberry**
Duran M., ADAY M. S., DEMİREL ZORBA N. N., TEMİZKAN R., BÜYÜKCAN M. B., CANER C.
FOOD AND BIOPRODUCTS PROCESSING, vol.98, pp.354-363, 2016 (SCI-Expanded)
- VII. **The efficacy of the combined use of chlorine dioxide and passive modified atmosphere packaging on sweet cherry quality**

ÇÖLGEÇEN İ., ADAY M. S.

POSTHARVEST BIOLOGY AND TECHNOLOGY, vol.109, pp.10-19, 2015 (SCI-Expanded)

- VIII. **The effect of different electrolyzed water treatments on the quality and sensory attributes of sweet cherry during passive atmosphere packaging storage**
HAYTA E., ADAY M. S.
Postharvest Biology and Technology, vol.102, pp.32-41, 2015 (SCI-Expanded)
- IX. **Assessing consumers' adoption of active and intelligent packaging**
ADAY M. S., YENER U.
British Food Journal, vol.117, no.1, pp.157-177, 2015 (SCI-Expanded)
- X. **Individual and combined effects of ultrasound, ozone and chlorine dioxide on strawberry storage life**
Aday M. S., Caner C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.57, no.1, pp.344-351, 2014 (SCI-Expanded)
- XI. **Understanding the buying behaviour of young consumers regarding packaging attributes and labels**
ADAY M. S., YENER U.
International Journal of Consumer Studies, vol.38, no.4, pp.385-393, 2014 (SSCI)
- XII. **Role of Ozone Concentrations and Exposure Times in Extending Shelf Life of Strawberry**
Aday M. S., Büyükcan M. B., Temizkan R., Caner C.
OZONE-SCIENCE & ENGINEERING, vol.36, no.1, pp.43-56, 2014 (SCI-Expanded)
- XIII. **MAINTAINING THE QUALITY OF STRAWBERRIES BY COMBINED EFFECT OF AQUEOUS CHLORINE DIOXIDE WITH MODIFIED ATMOSPHERE PACKAGING**
Aday M. S., Büyükcan M. B., Caner C.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.37, no.5, pp.568-581, 2013 (SCI-Expanded)
- XIV. **The shelf life extension of fresh strawberries using an oxygen absorber in the biobased package**
Aday M. S., Caner C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.52, no.2, pp.102-109, 2013 (SCI-Expanded)
- XV. **An innovative technique for extending shelf life of strawberry: Ultrasound**
ADAY M. S., TEMİZKAN R., BÜYÜKCAN M. B., CANER C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.52, no.2, pp.93-101, 2013 (SCI-Expanded)
- XVI. **Use of microperforated films and oxygen scavengers to maintain storage stability of fresh strawberries**
KARTAL S., ADAY M. S., CANER C.
POSTHARVEST BIOLOGY AND TECHNOLOGY, vol.71, pp.32-40, 2012 (SCI-Expanded)
- XVII. **Effect of oxygen and carbon dioxide absorbers on strawberry quality**
ADAY M. S., CANER C., Rahvalı F.
POSTHARVEST BIOLOGY AND TECHNOLOGY, vol.62, no.2, pp.179-187, 2011 (SCI-Expanded)
- XVIII. **The Applications of 'Active Packaging and Chlorine Dioxide' for Extended Shelf Life of Fresh Strawberries**
ADAY M. S., CANER C.
PACKAGING TECHNOLOGY AND SCIENCE, vol.24, no.3, pp.123-136, 2011 (SCI-Expanded)
- XIX. **Understanding the Effects of Various Edible Coatings on the Storability of Fresh Cherry**
ADAY M. S., CANER C.
PACKAGING TECHNOLOGY AND SCIENCE, vol.23, no.8, pp.441-456, 2010 (SCI-Expanded)
- XX. **Physicochemical changes in hazelnut, olive pomace, grapeseed and sunflower oils heated at frying temperatures**
TEKİN L., ADAY M. S., YILMAZ E.
Food Science and Technology Research, vol.15, no.5, pp.519-524, 2009 (SCI-Expanded)
- XXI. **Maintaining Quality of Fresh Strawberries Through Various Modified Atmosphere Packaging**
CANER C., ADAY M. S.
PACKAGING TECHNOLOGY AND SCIENCE, vol.22, no.2, pp.115-122, 2009 (SCI-Expanded)
- XXII. **Extending the quality of fresh strawberries by equilibrium modified atmosphere packaging**

Articles Published in Other Journals

- I. **Ambalaj materyalleri**
ADAY M. S.
Turktarim, no.220, pp.16-21, 2014 (Peer-Reviewed Journal)
- II. **Akıllı gıda ambalajlarında tazelik bozulma indikatörleri**
ADAY M. S.
Packworld, vol.17, pp.84-90, 2013 (Peer-Reviewed Journal)
- III. **Akıllı gıda ambalajlarında sıcaklık zaman indikatörleri**
ADAY M. S.
Packworld, vol.17, no.113, pp.166-172, 2013 (Peer-Reviewed Journal)
- IV. **Gıda endüstrisinde yeni bir kimyasal ajan klordioksit**
ADAY M. S.
Akademik Gıda, vol.11, no.1, pp.76-82, 2013 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **QUALITY EXTENSION OF FRESH LEMONS BY USING THEBREATHWAY MEMBRANE TECHNOLOGY**
atan m., öztürk m., YAKAR E., ADAY M. S., TEMİZKAN R., shehbaz s.
The International Joint Science Congress of Material and Polymers, Ohrid, Macedonia, 25 - 28 August 2017
- II. **EFFECT OF PACKAGING MATERIALS ON MUSHROOM QUALITYDURING DIFFERENT TRANSPORTATION FREQUENCIES**
öztürk m., atan m., YAKAR E., ADAY M. S., TEMİZKAN R., topuz o.
The International Joint Science Congress of Materials and Polymers, Ohrid, Macedonia, 25 - 28 August 2017
- III. **USING ACTIVE PACKAGING TO PRESERVE QUALITY OFSWEET CHERRY**
topuz o., atan m., YAKAR E., ADAY M. S., TEMİZKAN R.
The International Joint Science Congress of Materials and Polymers, Ohrid, Macedonia, 25 - 28 August 2017
- IV. **Package value for the millennials results of a cross cultural study**
KORHONEN V., FUENTE J., HURLEY R., SILLER C., CABEZAS J., TANPRASERT K., PETTERSEN M., YILDIRIM S., ADAY M. S.
20th IAPRI PACKAGING CONFERENCE, RİO, Brazil, 12 - 15 June 2016
- V. **Gıda Endüstrisinde Altı Sigma Uygulamaları**
ADAY M. S., DEİF A.
9.Gıda Mühendisliği Kongresi, Turkey, 12 - 13 November 2015
- VI. **Gıda Ambalajlama Uygulamalarında Metal Organik Kafes Yapıları**
ADAY M. S., KATHURIA A.
9.Gıda Mühendisliği Kongresi, Turkey, 12 - 13 November 2015
- VII. **Postharvest Shelf life Extension of Pomegranates Using Breathway Modified Atmosphere Packaging Technology**
SINGH S., REYES A., ADAY M. S.
III International Conference on Fresh-cut Produce, California, United States Of America, 13 - 18 September 2015
- VIII. **Understanding the Distribution Damage of Chitosan coated Strawberry cv Monterey Packed in Corrugated Container Caused by Location on Pallet**
ADAY M. S., SINGH S., SAHA K., SINGH J.
American Society for Horticultural Science Annual Conference, 4 - 07 August 2015
- IX. **Effectiveness of Chitosan Coatings on the Quality of Strawberry cv Monterey during Simulated Air**

ride Truck Distribution

ADAY M. S., SINGH S., SAHA K., SINGH J.

American Society for Horticultural Science Annual Conference, 4 - 07 August 2015

- X. **Comparing the Effectiveness of Cardboard and Plastic Packages on Chitosan Coated Strawberry after Simulated Distribution Condition**
ADAY M. S., SINGH S., KOUHIK S., SINGH J.
27th IAPRI Symposium, 8 - 11 June 2015
- XI. **Designing the Package System to Maintain Quality of Strawberry Using the Breatheway Membrane Technology**
SINGH S., ADAY M. S., SAHA K., SINGH J.
27th IAPRI Symposium, 8 - 11 June 2015
- XII. **Gıda Endüstrisinde Soğuk Plazma Teknolojisi**
KAPLAN A., ADAY M. S.
Gıda Mühendisliği 5. Öğrenci Kongresi, Bolu, Turkey, 24 - 25 April 2014, vol.1, pp.28
- XIII. **Gıdaların Taşınması Sırasındaki Kayıpların Önlenmesinde Radyo Frekansı ile Tanımlama Teknolojisinin Kullanılması**
TETİK İ., ADAY M. S.
Gıda Mühendisliği 5. Öğrenci Kongresi, Bolu, Turkey, 24 - 25 April 2014, vol.1, pp.31
- XIV. **Consumers Opinion About New Packaging Technologies**
YENER U., ÇÖLGEÇEN İ., ADAY M. S.
VII. International Packaging Congress and Exhibition, İzmir, Turkey, 9 - 11 May 2013, vol.1, pp.129-130
- XV. **Oxygen and Carbon Dioxide Sensors for Intelligent Packaging Concepts**
HAYTA E., ADAY M. S.
VII. International Packaging Congress and Exhibition, İzmir, Turkey, 9 - 11 May 2013, vol.1, pp.28-29
- XVI. **Nanotechnology Approaches for Active Food Packaging**
ADAY M. S.
VII. International Packaging Congress and Exhibition, İzmir, Turkey, 9 - 11 May 2013, vol.1, pp.126-127
- XVII. **Gıdaların Tazeliğinin Korunmasında Klordioksit Kullanımı ve Etkinliği**
ADAY M. S., CANER C., AYYILDIZ Ö.
7. Gıda Mühendisliği Kongresi, Turkey, 24 - 26 November 2011, vol.1, pp.173
- XVIII. **Effect of Inulin on Color Texture and Sensorial Properties of Low Fat Cheese Halva**
YAŞAR K., ADAY M. S., TEMİZKAN R.
4. International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011, vol.1, pp.145-146
- XIX. **Use of Equilibrium Modified Atmosphere Packaging with Microperforated Films to Maintain Postharvest Fresh Strawberries Quality**
KARTAL S., ADAY M. S., CANER C.
VI. International Packaging Congress and Exhibition, İstanbul, Turkey, 16 - 18 September 2010, vol.2, pp.25-36
- XX. **Combined Effect of Oxygen Absorber and Equilibrium Modified Atmosphere on Quality Extension of Strawberry**
ADAY M. S., CANER C.
VI. International Packaging Congress and Exhibition, İstanbul, Turkey, 16 - 18 September 2010, vol.2, pp.63-68
- XXI. **The Role of Packaging and Labeling on Consumers Perceptions**
ADAY M. S., CANER C.
VI. International Packaging Congress and Exhibition, İstanbul, Turkey, 16 - 18 September 2010, vol.2, pp.227-231
- XXII. **Application of CO₂ absorber and equilibrium modified atmosphere for enhancing quality of strawberries**
ADAY M. S., RAHVALI F., CANER C.
VI. International Packaging Congress and Exhibition, İstanbul, Turkey, 16 - 18 September 2010, vol.2, pp.181-187
- XXIII. **Consumer Complaints and Accidents Related to Foods and Drinks Packaging**
CANER C., GÜNEŞER O., ADAY M. S.
V. International Packaging Congress and Exhibition, İzmir, Turkey, 22 - 24 November 2007, vol.2, pp.1117-1118

- XXIV. **Shelf Life Extension of the Cherry Using Various Edible Coatings**
ADAY M. S., CANER C., KIZILKAYA K.
V. International Packaging Congress and Exhibition, İzmir, Turkey, 22 - 24 November 2007, vol.1, pp.343-350
- XXV. **Improving The Anthocyanin Ascorbic Acid and Color Content with various Edible Coating**
ADAY M. S., CANER C., KIZILKAYA K.
V. International Packaging Congress and Exhibition, İzmir, Turkey, 22 - 24 November 2007, vol.2, pp.1113-1114
- XXVI. **Application of the Essential Oil Added Edible Coatings on the Roasted Hazeknut**
ÇALIKOĞLU E., KIRALAN M., BAYRAK A., CANER C., ADAY M. S.
V. International Packaging Congress and Exhibition, İzmir, Turkey, 22 - 24 November 2007, vol.1, pp.259-261
- XXVII. **Effect of Equilibrium Modified Atmosphere Packaging on Strawberry Shelf Life**
TUNCA T., DEMİR M., CANER C., ADAY M. S., ÖZCAN E.
V. International Packaging Congress and Exhibition, İzmir, Turkey, 22 - 24 November 2007, vol.2, pp.879-882
- XXVIII. **Bilgisayar Vizyonu Ve Gıda Endüstrisinde Kullanımı**
ADAY M. S., ZORBA M.
5. Gıda Mühendisliği Kongresi, Ankara, Turkey, 8 - 10 November 2007, vol.1, pp.581-583
- XXIX. **Kirazın Raf Ömrü Arttırmada Kitosan Kaplama Materyalinin Etkinliği**
ADAY M. S., KIZILKAYA K., CANER C.
5. Gıda Mühendisliği Kongresi, Ankara, Turkey, 8 - 10 November 2007, vol.1, pp.137-139
- XXX. **Kitosan Kaplama Materyalinin Yumurtanın Kabuk Mukavemetini Geliştirmede Etkinliği**
CANSIZ Ö., ADAY M. S., CANER C.
Türkiye 9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, vol.1, pp.875
- XXXI. **Meyve Ve Sebzelerin Raf Ömrünü Arttırmada Ozonlamanın Etkinliği**
ADAY M. S., CANSIZ Ö., CANER C.
Türkiye 9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, vol.1, pp.879-880

Supported Projects

CANER C., ADAY M. S., Project Supported by Higher Education Institutions, AKTİF AMBALAJLAMA VE YENİ MUHAFAZA YÖNTEMLERİ İLE ÇİLEĞİN RAF ÖMRÜNÜN ARTIRILMASI, 2010 - 2011

CANER C., ADAY M. S., Project Supported by Higher Education Institutions, Modifiye Atmosfer Uygulamalarının Çileğin Raf Ömrüne Etkisi, 2008 - 2010

Metrics

Publication: 110

Citation (WoS): 666

Citation (Scopus): 1293

H-Index (WoS): 15

H-Index (Scopus): 17

Non Academic Experience

California Polytechnic State University- San Luis Obispo, California, USA

Università degli Studi di Salerno, Salerno, ITALY