

Semih Otles, Dr., Prof., Ege University, Turkey

A native of Izmir, Turkey, Professor Otles obtained his B.Sc. degree from the Department of Food Engineering (Ege University) in 1980. During his assistantship at Ege University, in 1985, he received a M.S. in Food Chemistry, and in 1989, after completing his thesis research on the instrumental analysis and chemistry of vitamins in foods he received a Ph.D. in Food Chemistry from Ege University. In 1991-92, he completed postdoctoral training including OECD – Postdoctoral Fellowship, in the Research Center Melle at Gent University, Belgium. Afterward, he joined the Department of Food Engineering at Ege University as a scientist of Food Chemistry, being promoted to Associate Professor in 1993 and to Professor in 2000. During 1996-1998 he was Deputy Director at the Ege Vocational School of Higher Studies. He also was Vice Dean at Engineering Faculty (2003-2009) and Head of the Department of Nutrition and Dietetics (2008-2011). And, he is Former Vice Rector (2012-2016) in Ege University, Turkey. Now, he is Director of Excellence Center for Product Lifecycle Management, Ege University.

The research activities of Professor Otles have been focused on instrumental analysis of foods. Otles began a series of projects on the separation and analysis techniques of HPLC, first for analysis of vitamins in foods, then proteins, carbohydrates, and most recently carotenoids. Other activities span the fields of GC, GC/MS analysis, soy chemistry, aromatics, medical & functional foods and nutraceutical chemistry. Included are multiresidue analysis of various foods, n-3 fatty acids in fish oils, and medical & functional foods.

Link for the main publications:

<https://www.scopus.com/authid/detail.uri?authorId=6603393702>