

## Res. Asst. EMRAH KIRTIL

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: A-8013-2018

ScopusID: 56415070700

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### Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr), Turkey 2012 - Continues

Undergraduate, Anadolu University, Faculty Of Business Administration, Department Of Business, Turkey 2007 - Continues

Undergraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2002 - 2011

### Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2013 - Continues

### Published journal articles indexed by SCI, SSCI, and AHCI

#### I. Mechanism of adsorption for design of role-specific polymeric surfactants

KIRTIL E., ÖZTOP H. M.

Chemical Papers, vol.77, no.5, pp.2343-2361, 2023 (SCI-Expanded)

#### II. Examination of interfacial properties of quince seed extract on a sunflower oil-water interface

Kirtil E., Kurtkaya E., Svitova T., Radke C. J., ÖZTOP H. M., ŞAHİN S.

Chemical Engineering Science, vol.245, 2021 (SCI-Expanded)

#### III. Characterization of curcumin incorporated guar gum/orange oil antimicrobial emulsion films

Aydogdu A., Radke C. J., Bezci S., Kirtil E.

INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.148, pp.110-120, 2020 (SCI-Expanded)

#### IV. Utilization of lentil flour as a biopolymer source for the development of edible films

Aydogdu A., KIRTIL E., Sumnu G., Oztop M. H., Aydogdu Y.

JOURNAL OF APPLIED POLYMER SCIENCE, vol.135, no.23, 2018 (SCI-Expanded)

#### V. Effect of freezing rate and storage on the texture and quality parameters of strawberry and green bean frozen in home type freezer

Bulut M., Bayer Ö., Kirtil E., Bayindirli A.

INTERNATIONAL JOURNAL OF REFRIGERATION-REVUE INTERNATIONALE DU FROID, vol.88, pp.360-369, 2018

- (SCI-Expanded)
- VI. **Recent advances in time domain NMR & MRI sensors and their food applications**  
 KIRTIL E., Cikrikci S., MCCARTHY M. J., Oztop M. H.  
 CURRENT OPINION IN FOOD SCIENCE, vol.17, pp.9-15, 2017 (SCI-Expanded)
- VII. **Dynamics of unloaded and green tea extract loaded lecithin based liposomal dispersions investigated by nuclear magnetic resonance T-2 relaxation**  
 Kirtil E., Dag D., Güner S., Unal K., Oztop M. H.  
 FOOD RESEARCH INTERNATIONAL, vol.99, pp.807-814, 2017 (SCI-Expanded)
- VIII. **Visualisation of cakes differing in oil content with magnetic resonance imaging**  
 KIRTIL E., TONYALI B., Aydogdu A., Bulut E. Y., Tatar B. C., Oztop M. H.  
 INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, 2017 (SCI-Expanded)
- IX. **Characterization of emulsion stabilization properties of quince seed extract as a new source of hydrocolloid**  
 KIRTIL E., Oztop M. H.  
 FOOD RESEARCH INTERNATIONAL, vol.85, pp.84-94, 2016 (SCI-Expanded)
- X. **H-1 Nuclear Magnetic Resonance Relaxometry and Magnetic Resonance Imaging and Applications in Food Science and Processing**  
 KIRTIL E., Oztop M. H.  
 FOOD ENGINEERING REVIEWS, vol.8, no.1, pp.1-22, 2016 (SCI-Expanded)
- XI. **Effect of pectin methyl esterase (PME) and CaCl<sub>2</sub> infusion on the cell integrity of fresh-cut and frozen-thawed mangoes: An NMR relaxometry study**  
 KIRTIL E., Oztop M. H., SIRIJARIYAWAT A., NGAMCHUACHIT P., BARRETT D. M., MCCARTHY M. J.  
 FOOD RESEARCH INTERNATIONAL, vol.66, pp.409-416, 2014 (SCI-Expanded)

### Articles Published in Other Journals

- I. **Enkapsulasyon Maddesi Olarak Lipozom ve Gidalarda Kullanımı Yapısı Karakterizasyonu Üretimi ve Stabilitesi**  
 KIRTIL E., ÖZTOP H. M.  
 Akademik Gıda, vol.12, pp.41-57, 2014 (Peer-Reviewed Journal)
- II. **Enkapsülasyon Maddesi Olarak Lipozom ve Gidalarda Kullanımı Yapısı Karakterizasyonu Üretimi ve Stabilitesi**  
 KIRTIL E., ÖZTOP H. M.  
 Akademik Gıda Dergisi, vol.12, no.4, pp.41-57, 2014 (Peer-Reviewed Journal)

### Refereed Congress / Symposium Publications in Proceedings

- I. **Use of Magnetic Resonance Imaging (MRI) and Low Resolution NMR Relaxometry to Follow Physicochemical Changes in Foods, Detect Quality and Asses Stability of Colloidal Systems**  
 ÖZTOP H. M., AKBAŞ E., ÇIKRIKCI S., GÜNER S., KIRTIL E., ÖZEL B.  
 6th International Conference on Nutrition and Food Sciences, Budapest, Hungary, 10 - 12 May 2017
- II. **Ayva Çekirdeği Ekstraktı ile stabilize edilmiş emülsiyonların NMR Relaksometre metodu ile karakterizasyonu**  
 KIRTIL E., ÖZTOP H. M.  
 Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- III. **Investigation of Physical Properties and Moisture Sorption Behaviour of Different MARshmallow Formulations**  
 KIRTIL E., AYDOĞDU A., ÖZTOP H. M.  
 III. International Conference on Agricultural and Food Engineering, Kuala-Lumpur, Malaysia, 23 - 25 August 2016

- IV. Effect of Different Homogenization Techniques on the Particle Size of Liposomes and Storage Characterization by NMR Relaxometry**  
GÜNER S., KIRTIL E., ÖZTOP H. M.  
4th International Conference and Exhibition on Food Processing Technology, Londrina, United Kingdom, 10 - 12 August 2015
- V. Effect of sugar type and water content on the physical properties of marshmallows**  
KIRTIL E., AYDOĞDU A., ÖZTOP H. M.  
4th International Food Processing and Technology Conferences, 10 - 12 August 2015
- VI. Investigating Effect of Fat Content and Peanut Raisin Addition to Cake Batters on Texture Moisture Content and Weight Loss With Magnetic Resonance Imaging MRI**  
ÖZTOP H. M., AYDOĞDU A., KIRTIL E., TATAR B., TONYALI B., YILDIZ BULUT E., Yücekutlu M.  
IFT Annual Meeting, 21 - 24 June 2014
- VII. Texture analysis of Traditional Turkish Pumpkin Dessert by Using Magnetic Resonance Imaging MRI**  
Alaçık İ., KIRTIL E., ÖZTOP H. M.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
- VIII. Depectinization of Ottoman Strawberry Fragaria Ananassa Juice**  
Karaçam Ç. H., KIRTIL E., ÖZTOP H. M., ŞAHİN S.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013

## Episodes in the Encyclopedia

- I. Reference Module in Food Science**  
KIRTIL E., ÖZTOP H. M.  
Elsevier Science, Oxford/Amsterdam , pp.1-2, 2016
- II. Reference Module in Food Sciences**  
KIRTIL E., KILERCIOGLU M., ÖZTOP H. M.  
ELSEVIER, pp., 2016
- III. Reference Module in Food Science**  
KIRTIL E., Kilercioğlu M., ÖZTOP H. M.  
Elsevier Science, Oxford/Amsterdam , pp.1-5, 2015

## Metrics

Publication: 24  
Citation (WoS): 389  
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H-Index (Scopus): 7