

## Res. Asst. EMRAH KIRTIL

### Personal Information

**Email:** ekirtil@metu.edu.tr

**Web:** <https://avesis.metu.edu.tr/ekirtil>

### International Researcher IDs

ScholarID: TkDx4awAAAAJ

ORCID: 0000-0002-9619-1678

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

ScopusID: 56415070700

Yoksis Researcher ID: 187377

### 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., Bayındırlı 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**  
Kirtıl 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 Gıdalarda 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 Gıdalarda 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): 398

Citation (Scopus): 425

H-Index (WoS): 8

H-Index (Scopus): 7