

## Res. Asst. KÜBRA ERTAN

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: AAZ-8708-2020

ScopusID: 57188746020

Yoksis Researcher ID: 46839

### Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr), Turkey 2016 - Continues

Postgraduate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2012 - 2016

Undergraduate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2007 - 2012

### Dissertations

Postgraduate, Vişne ve çilek nektarlarının renk yoğunluğu ve stabilitesinin doğal kaynaklardan eklenen kopigmentler ile arttırılması ve depolama boyunca renkte meydana gelen değişimler, Ankara Üniversitesi, 2016

### Research Areas

Food Engineering, Food Science, Engineering and Technology

### Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2016 - Continues

Research Assistant, Mehmet Akif Ersoy Üniversitesi, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2016

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

- I. Effects of alkaline pH and gallic acid enrichment on the physicochemical properties of sesame protein and common vetch starch-based composite films

Ertan K., ŞAHİN S., ŞÜMNÜ S. G.

International Journal of Biological Macromolecules, vol.257, 2024 (SCI-Expanded)

- II. Gallic acid crosslinked peanut protein-corn starch composite edible films produced at alkaline pH with ultrasound application

- Ertan K., ŞAHİN S., ŞÜMNÜ S. G.  
Journal of Applied Polymer Science, 2024 (SCI-Expanded)
- III. **Drying of mushrooms by alternative technologies**  
Buğday Z. Y., Ertan K., Zeren S., ŞAHİN S., ŞÜMNÜ S. G.  
Turkish Journal of Agriculture and Forestry, vol.47, no.6, pp.851-871, 2023 (SCI-Expanded)
- IV. **Color and stability of anthocyanins in strawberry nectars containing various co-pigment sources and sweeteners**  
ERTAN K., TÜRKYILMAZ M., ÖZKAN M.  
FOOD CHEMISTRY, vol.310, 2020 (SCI-Expanded)
- V. **Effects of natural copigment sources in combination with sweeteners on the stability of anthocyanins in sour cherry nectars**  
ERTAN K., TÜRKYILMAZ M., ÖZKAN M.  
FOOD CHEMISTRY, vol.294, pp.423-432, 2019 (SCI-Expanded)
- VI. **Effect of sweeteners on anthocyanin stability and colour properties of sour cherry and strawberry nectars during storage**  
ERTAN K., TÜRKYILMAZ M., ÖZKAN M.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.55, no.10, pp.4346-4355, 2018 (SCI-Expanded)
- VII. **Effect of ultrasound power on physicochemical and rheological properties of yoghurt drink produced with thermosonicated milk**  
Gursoy O., Yilmaz Y., Gokce O., Ertan K.  
EMIRATES JOURNAL OF FOOD AND AGRICULTURE, vol.28, no.4, pp.235-241, 2016 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Total Antioxidant Capacity and Phenolic Content of Pasteurized and UHT-Treated Cow Milk Samples Marketed in Turkey**  
ERTAN K., Bayana D., Gökçe Ö., Alatossava T., Yilmaz Y., Gursoy O.  
Academic Food Journal, vol.15, no.2, pp.103-108, 2017 (Peer-Reviewed Journal)

## Metrics

Publication: 9  
Citation (WoS): 62  
Citation (Scopus): 45  
H-Index (WoS): 4  
H-Index (Scopus): 3