Res. Asst. KÜBRA ERTAN

Personal Information

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International Researcher IDs
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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., Yılmaz Y., Gürsoy 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