

## Res. Asst. ELİF GÖKÇEN ATEŞ

### Personal Information

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### Education Information

Doctorate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2019 - Continues

Postgraduate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2016 - 2019

Undergraduate Double Major, Middle East Technical University, Faculty Of Engineering, Department Of Chemical Engineering, Turkey 2011 - 2017

Undergraduate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2011 - 2016

### Foreign Languages

English, C1 Advanced

### Research Areas

Food Engineering

### Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 2021 - Continues

### Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **In vitro digestibility of rare sugar (D-allulose) added pectin–soy protein gels**  
ATEŞ E. G. , Ozvural E. B. , Oztop M. H.  
International Journal of Food Science and Technology, vol.56, no.7, pp.3421-3431, 2021 (Journal Indexed in SCI Expanded)
- II. **Field-dependent NMR relaxometry for Food Science: Applications and perspectives**  
ATEŞ E. G. , Domenici V., Florek-Wojciechowska M., Gradišek A., Kruk D., Maltar-Strmečki N., ÖZTOP H. M. , Ozvural E. B. , Rollet A.  
Trends in Food Science and Technology, vol.110, pp.513-524, 2021 (Journal Indexed in SCI)
- III. **Understanding the role of Allulose and soy protein addition in pectin gels**  
Ateş E. G. , Özvural E. B. , Oztop M. H.

## Citations

Total Citations (WOS):1

h-index (WOS):1