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Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAF-2753-2021

ScopusID: 57218916913

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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

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Rheological and sensorial behavior of tomato product enriched with pea protein and olive powder**
BAL M., ATEŞ E. G., ERDEM F., TONYALI KARSLI G., Karasu M. C., Ozarda O., MERT B., ÖZTOP H. M.
Frontiers in Sustainable Food Systems, vol.8, 2024 (SCI-Expanded)
- II. **Rheological and quality properties of tiger nut containing biscuit dough baked in IR-MW**

combination oven

Cinar A. T., Yolaçaner E., Ateş E. G.

JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.103, no.11, pp.5342-5352, 2023 (SCI-Expanded)

III. Characterization of Pectin-Based Gels: A ¹H Nuclear Magnetic Resonance Relaxometry Study

ATEŞ E. G., Beira M. J., ÖZTOP H. M., Sebastião P. J.

Journal of Agricultural and Food Chemistry, vol.69, pp.12102-12110, 2021 (SCI-Expanded)

IV. In vitro digestibility of rare sugar (D-allulose) added pectin–soy protein gels

ATEŞ E. G., Özvural E. B., Öztop M. H.

International Journal of Food Science and Technology, vol.56, no.7, pp.3421-3431, 2021 (SCI-Expanded)

V. 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., Özvural E. B., Rollet A.

Trends in Food Science and Technology, vol.110, pp.513-524, 2021 (SCI-Expanded)

VI. Understanding the role of D-Allulose and soy protein addition in pectin gels

Ateş E. G., Özvural E. B., Öztop M. H.

JOURNAL OF APPLIED POLYMER SCIENCE, vol.138, no.8, 2021 (SCI-Expanded)

Metrics

Publication: 6

Citation (WoS): 47

Citation (Scopus): 50

H-Index (WoS): 3

H-Index (Scopus): 3