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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAA-5127-2020

ScopusID: 57208030254

Yoksis Researcher ID: 278318

Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği, Turkey
2019 - 2023

Postgraduate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği,
Turkey 2016 - 2019

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

Dissertations

Postgraduate, Formulation and characterization of starch and soy protein containing low calorie soft candy, Middle East
Technical University, Graduate School of Natural and Applied Sciences, Department of Food Engineering, 2019

Research Areas

Food Engineering, Food Chemistry, Food Biochemistry, Sugars, Syrups, Starches and Candy

Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2018 -
Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- Classification and quantification of sucrose from sugar beet and sugarcane using optical spectroscopy and chemometrics**
ERİKLİOĞLU H., İLHAN E., Khodasevich M., Korolko D., Manley M., Castillo R., ÖZTOP H. M.

Journal of Food Science, vol.88, no.8, pp.3274-3286, 2023 (SCI-Expanded)

- II. **Molecular Dynamics of Jelly Candies by Means of Nuclear Magnetic Resonance Relaxometry**
Kruk D., Grunin L., Stankiewicz A., Kolodziejski K., İLHAN E., Oztop M. H.
MOLECULES, vol.28, no.5, 2023 (SCI-Expanded)
- III. **Water Dynamics in Starch Based Confectionery Products including Different Types of Sugar**
İLHAN E., Pocan P., Kruk D., Wojciechowski M., Osuch M., Markiewicz R., Jurga S., Oztop M. H.
MOLECULES, vol.27, no.7, 2022 (SCI-Expanded)
- IV. **Water dynamics in eggs by means of Nuclear Magnetic Resonance relaxometry**
Kruk D., Florek-Wojciechowska M., ÖZTOP H. M., İLHAN E., Wieczorek Z.
Journal of Magnetic Resonance, vol.327, 2021 (SCI-Expanded)
- V. **Exploring the water mobility in gelatin based soft candies by means of Fast Field Cycling (FFC) Nuclear Magnetic Resonance relaxometry**
Pocan P., İLHAN E., Florek-Wojciechowska M., Masiewicz E., Kruk D., ÖZTOP H. M.
JOURNAL OF FOOD ENGINEERING, vol.294, 2021 (SCI-Expanded)
- VI. **Role of 'D-allulose' in a starch based composite gel matrix**
İlhan E., Pocan P., Ogawa M., Oztop M. H.
CARBOHYDRATE POLYMERS, vol.228, 2020 (SCI-Expanded)
- VII. **Effect of d-psicose substitution on gelatin based soft candies: A TD-NMR study**
Pocan P., İlhan E., Oztop M. H.
MAGNETIC RESONANCE IN CHEMISTRY, vol.57, pp.661-673, 2019 (SCI-Expanded)
- VIII. **Characterization of Emulsion Stabilization Properties of Gum Tragacanth, Xanthan Gum and Sucrose Monopalmitate: A Comparative Study**
Pocan P., İlhan E., Oztop M. H.
JOURNAL OF FOOD SCIENCE, vol.84, pp.1087-1093, 2019 (SCI-Expanded)

Articles Published in Other Journals

- I. **The effects of crosslinking agents on faba bean flour–chitosan–curcumin films and their characterization**
YILDIZ E., İLHAN E., KAHYAOĞLU L. N., ŞÜMNÜ S. G., ÖZTOP H. M.
Legume Science, vol.4, no.1, 2022 (ESCI)

Metrics

Publication: 11

Citation (WoS): 110

Citation (Scopus): 118

H-Index (WoS): 5

H-Index (Scopus): 5