

## **Res. Asst. ESMANUR İLHAN**

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### **International Researcher IDs**

ScholarID: B7ZlymwAAAAJ

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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 (Scopus)

## Metrics

Publication: 11

Citation (WoS): 84

Citation (Scopus): 100

H-Index (WoS): 5

H-Index (Scopus): 5