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### Kişisel Bilgiler

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### Uluslararası Araştırmacı ID'leri

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Publons / Web Of Science ResearcherID: AAE-8997-2020

ScopusID: 57209575893

Yoksis Araştırmacı ID: 265787

### Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Teknolojisi

### Akademik Unvanlar / Görevler

Araştırma Görevlisi, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - Devam Ediyor

### SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Nuclear Magnetic Resonance (NMR) study of Palm Kernel Stearin: Effects of cooling rate on crystallization behaviour**  
OKUR İ., ÖZEL B., UCBAŞ D., Grunin L., Okur P. S., ALPAS H., İDE S., Oztop M. H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.155, 2022 (SCI-Expanded)
- II. **High hydrostatic pressure assisted extraction of pectin from sugar beet pulp**  
Kaya B., Okur İ., Alpas H., Oztop M. H.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, cilt.56, sa.10, ss.4861-4870, 2021 (SCI-Expanded)
- III. **Recent advances in gelatinisation and retrogradation of starch by high hydrostatic pressure**  
Okur İ., Sezer P., Öztop H. M., Alpas H.  
International Journal of Food Science and Technology, cilt.56, sa.9, ss.4367-4375, 2021 (SCI-Expanded)
- IV. **Determination of physical and chemical properties of oleogels prepared with olive oil and olive-based emulsifier**  
Erinc H., Okur I.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.45, sa.6, 2021 (SCI-Expanded)
- V. **Optimization of microwave-assisted extraction of phenolic compounds from tomato: Characterization by FTIR and HPLC and comparison with conventional solvent extraction**  
Baltacıoğlu H., Baltacıoğlu C., OKUR İ., Tanrıvermiş A., Yalç M.  
Vibrational Spectroscopy, cilt.113, 2021 (SCI-Expanded)

- VI. **Improving the Recovery of Phenolic Compounds from Spent Coffee Grounds (SCG) by Environmentally Friendly Extraction Techniques**  
Okur İ., Soyler B., Sezer P., Oztop M. H., Alpas H.  
MOLECULES, cilt.26, sa.3, 2021 (SCI-Expanded)
- VII. **Improving the physical properties of fish gelatin by high hydrostatic pressure (HHP) and ultrasonication (US)**  
Sezer P., Okur İ., Oztop M. H., Alpas H.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, cilt.55, ss.1468-1476, 2020 (SCI-Expanded)
- VIII. **Evaluation of the Effect of Different Extraction Techniques on Sour Cherry Pomace Phenolic Content and Antioxidant Activity and Determination of Phenolic Compounds by FTIR and HPLC**  
Okur İ., Baltacıoğlu C., AĞÇAM E., Baltacıoğlu H., ALPAS H.  
WASTE AND BIOMASS VALORIZATION, cilt.10, sa.12, ss.3545-3555, 2019 (SCI-Expanded)
- IX. **Effect of high hydrostatic pressure in physicochemical properties and in vitro digestibility of cornstarch by nuclear magnetic resonance relaxometry**  
Okur İ., Özel B., Oztop M. H., Alpas H.  
JOURNAL OF FOOD PROCESS ENGINEERING, cilt.42, sa.6, 2019 (SCI-Expanded)

### **Diğer Dergilerde Yayınlanan Makaleler**

- I. **High-Pressure-Assisted Extraction of Phenolic Compounds from Olive Leaves: optimization and Comparison with Conventional Extraction**  
Okur I., NAMLI S., ÖZTOP H. M., ALPAS H.  
ACS Food Science and Technology, cilt.3, sa.1, ss.161-169, 2023 (ESCI)
- II. **Optimization and Comparison of High-Pressure-Assisted Extraction of Phenolic Compounds from Olive Pomace**  
OKUR İ., Oztop M. H., ALPAS H.  
ACS FOOD SCIENCE & TECHNOLOGY, cilt.2, sa.12, ss.1862-1869, 2022 (ESCI)
- III. **MODEL BASED COMPARISON OF DRYING OF ASPARAGUS (ASPARAGUS OFFICINALIS L.) WITH TRADITIONAL METHOD AND MICROWAVE**  
Baltacıoğlu C., Okur İ., Buzrul S.  
Journal of food, cilt.45, sa.3, ss.572-580, 2020 (Hakemli Dergi)
- IV. **Kinetic and Mathematical Modeling of Drying of Asparagus officinalis in Different Drying Methods**  
Okur İ., Baltacıoğlu C.  
Turkish Journal of Agriculture-Food Science and Technology, cilt.6, sa.10, ss.1431-1436, 2018 (Hakemli Dergi)

### **Kitap & Kitap Bölümleri**

- I. **Emerging Technologies of Oil in Water Emulsions: Principles, Recent Advances, and Trends**  
Okur İ., Sezer P., Alpas H.  
An In-Depth Guide to Oil-in-Water Emulsions, Carlos Bravo Diaz, Editör, NOVA Science Publishers Inc. , New York, ss.157-180, 2021
- II. **Non-Thermal Preservation of Dairy Products: Principles, Recent Advances, and Future Prospects**  
ALPAS H., OKUR İ., KÖKER A., Öztürkoğlu Budak Ş.  
Technological Developments in Food Preservation, Processing, and Storage, Yıkılmış Seydi, Editör, IGI Global, New York, ss.1-26, 2020

### **Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar**

**I. NMR Relaxometry as a Tool to Understand the Effect of HHP on the Gelation Properties of Fish Gelatin**

Sezer P., Okur İ., Öztop H. M., Alpas H.

3rd International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2020), Ankara, Türkiye, 19 - 20 Mart 2020, ss.646-651

**II. Effect of HHP in Physicochemical Properties of Starch by NMR**

Alpas H., Öztop H. M., Okur İ.

ICNFS 2018, Lisbon, Portekiz, 13 - 15 Mayıs 2018, ss.17

## **Desteklenen Projeler**

ALPAS H., OKUR İ., OKUR İ., Yükseköğretim Kurumları Destekli Proje, Balık Kollajeninden Yüksek Hidrostatik Basınç YHP Kullanarak Kolajen Hidrolizat Üretimi ve Kolajen Hidrolizatların Fizikokimyasal Özelliklerinin İncelenmesi, 2020 - 2022

## **Metrikler**

Yayın: 17

Atıf (WoS): 126

Atıf (Scopus): 124

H-İndeks (WoS): 7

H-İndeks (Scopus): 6