

## Res. Asst. İLHAMİ OKUR

### Personal Information

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### International Researcher IDs

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

ScopusID: 57209575893

Yoksis Researcher ID: 265787

### Research Areas

Food Engineering, Food Science, Food Technology

### 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

- 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, vol.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, vol.56, no.10, pp.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, vol.56, no.9, pp.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, vol.45, no.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, vol.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, vol.26, no.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, vol.55, pp.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, vol.10, no.12, pp.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, vol.42, no.6, 2019 (SCI-Expanded)

## Articles Published in Other Journals

- 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, vol.3, no.1, pp.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, vol.2, no.12, pp.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, vol.45, no.3, pp.572-580, 2020 (Peer-Reviewed Journal)
- 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, vol.6, no.10, pp.1431-1436, 2018 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Emerging Technologies of Oil in Water Emulsions: Principles, Recent Advances, and Trends**  
Okur İ., Sezer P., Alpas H.  
in: An In-Depth Guide to Oil-in-Water Emulsions, Carlos Bravo Diaz, Editor, NOVA Science Publishers Inc. , New York, pp.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.  
in: Technological Developments in Food Preservation, Processing, and Storage, Yıkılmış Seydi, Editor, IGI Global, New York, pp.1-26, 2020

## Refereed Congress / Symposium Publications in Proceedings

**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, Turkey, 19 - 20 March 2020, pp.646-651

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

Alpas H., Öztop H. M., Okur İ.

ICNFS 2018, Lisbon, Portugal, 13 - 15 May 2018, pp.17

## Supported Projects

ALPAS H., OKUR İ., OKUR İ., Project Supported by Higher Education Institutions, Balık Kollajeninden Yüksek Hidrostatik Basınç YHP Kullanarak Kolajen Hidrolizat Üretimi ve Kolajen Hidrolizatların Fizikokimyasal Özelliklerinin İncelenmesi, 2020 - 2022

## Metrics

Publication: 17

Citation (WoS): 126

Citation (Scopus): 124

H-Index (WoS): 7

H-Index (Scopus): 6