

Res. Asst. OZAN TAŞ

Personal Information

Email: ozantas@metu.edu.tr

Web: <https://avesis.metu.edu.tr/ozantas>

International Researcher IDs

ScholarID: XLU1JTUAAAAJ

ORCID: 0000-0001-6421-5092

Publons / Web Of Science ResearcherID: AAZ-7789-2020

ScopusID: 57218921390

Yoksis Researcher ID: 317161

Research Areas

Engineering and Technology

Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2020 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Improvement of functional properties of Chlorella-inulin conjugates via Maillard reaction**
Riaz R., TAŞ O., ÖZTOP H. M., Niazi M. B. K., Janjua H. A.
International Journal of Food Science and Technology, vol.59, no.12, pp.8983-8997, 2024 (SCI-Expanded)
- II. **Quality changes in high hydrostatic pressure treated enriched tomato sauce**
Erdem F., Taş O., Erol N., Öztop H. M., Alpas H.
Journal of the Science of Food and Agriculture, vol.104, no.15, pp.9151-9159, 2024 (SCI-Expanded)
- III. **Investigation of the Hydration Behavior of Different Sugars by Time Domain-NMR**
TAŞ O., ERTUĞRUL Ü., Grunin L., ÖZTOP H. M.
Foods, vol.11, no.8, 2022 (SCI-Expanded)
- IV. **Glycation of soy protein isolate with two ketoses: d-Allulose and fructose**
TAŞ O., ERTUĞRUL Ü., ÖZTOP H. M., Mazi B. G.
International Journal of Food Science and Technology, vol.56, no.11, pp.5461-5470, 2021 (SCI-Expanded)
- V. **A preliminary investigation of caramelisation and isomerisation of allulose at medium temperatures and alkaline pHs: a comparison study with other monosaccharides**
ERTUĞRUL Ü., TAŞ O., NAMLI S., ÖZTOP H. M.
International Journal of Food Science and Technology, vol.56, no.10, pp.5334-5339, 2021 (SCI-Expanded)
- VI. **Pea protein properties are altered following glycation by microwave heating**
ERTUĞRUL Ü., NAMLI S., TAŞ O., KOCADAĞLI T., GÖKMEN V., ŞÜMNÜ S. G., ÖZTOP H. M.
LWT, vol.150, 2021 (SCI-Expanded)
- VII. **Encapsulation of pea protein in an alginate matrix by cold set gelation method and use of the capsules in fruit juices**

Narin C., Ertugrul Ü., Tas O., Sahin S., Oztop M. H.

JOURNAL OF FOOD SCIENCE, vol.85, no.10, pp.3423-3431, 2020 (SCI-Expanded)

Articles Published in Other Journals

I. **Research on the characteristics of model meat systems with emulsion gels including different legume flours**

GÜL D., Özvural E. B., Ertuğrul Ü., Tas O., Oztop M. H.

International Journal of Agriculture, Environment and Food Sciences, vol.7, no.4, pp.807-817, 2023 (Peer-Reviewed Journal)

II. **An investigation of functional quality characteristics and water interactions of navy bean, chickpea, pea, and lentil flours**

Taş O., Ertuğrul Ü., Grunin L., Öztop H. M.

Legume Science, vol.4, no.1, 2022 (ESCI)

Supported Projects

Ilhan E., Eriklioğlu H., Taş O., Öztop H. M., Çifte N. E., H2020 Project, SuChAQuality, 2021 - 2025

Metrics

Publication: 12

Citation (WoS): 81

Citation (Scopus): 93

H-Index (WoS): 6

H-Index (Scopus): 6