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Publons / Web Of Science ResearcherID: AAZ-7788-2020

ScopusID: 57218923918

Yoksis Araştırmacı ID: 303526

Araştırma Alanları

Gıda Bilimleri, Gıda Kimyası

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Investigation of the Hydration Behavior of Different Sugars by Time Domain-NMR**
TAŞ O., ERTUĞRUL Ü., Grunin L., ÖZTOP H. M.
Foods, cilt.11, sa.8, 2022 (SCI-Expanded)
- II. **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, cilt.56, sa.11, ss.5461-5470, 2021 (SCI-Expanded)
- III. **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, cilt.150, 2021 (SCI-Expanded)
- IV. **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, cilt.56, sa.10, ss.5334-5339, 2021 (SCI-Expanded)
- V. **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, cilt.85, sa.10, ss.3423-3431, 2020 (SCI-Expanded)

Diğer Dergilerde Yayınlanan Makaleler

- I. **Research on the characteristics of model meat systems with emulsion gels including different legume flours**
GÜL D., Özvural E. B., Ertugrul Ü., Tas O., Oztop M. H.
International Journal of Agriculture, Environment and Food Sciences, cilt.7, sa.4, ss.807-817, 2023 (Hakemli Dergi)
- 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, cilt.4, sa.1, 2022 (ESCI)

Metrikler

Yayın: 9

Atıf (WoS): 70

Atıf (Scopus): 78

H-İndeks (WoS): 6

H-İndeks (Scopus): 6