

Res. Asst. ÜLKÜ ERTUĞRUL

Personal Information

Office Phone: [+90 312 210 5636](tel:+903122105636)

Email: ulkuer@metu.edu.tr

Web: <https://avesis.metu.edu.tr/280446>

International Researcher IDs

ScholarID: Ot9d4wEAAAAJ

ORCID: 0000-0003-0142-5054

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

ScopusID: 57218923918

Yoksis Researcher ID: 303526

Research Areas

Food Science, Food Chemistry

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **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)
- 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, vol.56, no.11, pp.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, vol.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, vol.56, no.10, pp.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, 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., Öztürk H. M.

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

Metrics

Publication: 9

Citation (WoS): 37

Citation (Scopus): 60

H-Index (WoS): 4

H-Index (Scopus): 5