

## Res. Asst. ŞENEL ECEM BERK

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: Q-9729-2017

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### Education

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Turkey 2019 - Continues

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Turkey 2017 - 2019

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2011 - 2016

### Dissertations

Postgraduate, Effect of roasting on the formation of maillard reaction products in sesames, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., 2019

### Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology

### Academic Positions

Research Assistant, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., 2020 - Continues

Research Assistant, Bursa Technical University, Faculty Of Engineering And Natural Sciences, Department Of Food Engineering, 2018 - 2020

### Journal articles indexed in SCI, SSCI, and AHCI

- I. Effect of different stress conditions on the formation of amino acid derivatives by Brewer's and Baker's yeast during fermentation**  
YILMAZ C., Ecem Berk Ş. E., GÖKMEN V.  
Food Chemistry, vol.435, 2024 (SCI-Expanded)
- II. Quality retention in pumpkin powder dried by combined microwave-convective drying**  
Izli G., Yildiz G., Berk Ş. E.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.4, pp.1558-1569, 2022 (SCI-Expanded)
- III. Formation of alpha-dicarbonyl compounds and glycation products in sesame (Sesamum indicum L.) seeds during roasting: a multiresponse kinetic modelling approach**  
Berk E., AKTAĞ I., GÖKMEN V.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.247, no.9, pp.2285-2298, 2021 (SCI-Expanded)

**IV. Multiresponse kinetic modelling of 5-hydroxymethylfurfural and acrylamide formation in sesame (*Sesamum indicum*L.) seeds during roasting**

Berk E., Hamzalioglu A., GÖKMEN V.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.12, pp.2399-2410, 2020 (SCI-Expanded)

**V. Investigations on the Maillard Reaction in Sesame (*Sesamum indicum* L.) Seeds Induced by Roasting**

Berk E., Hamzalioglu A., GÖKMEN V.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.67, no.17, pp.4923-4930, 2019 (SCI-Expanded)

## **Books**

**I. Evaporation in the fruit juice industry**

BERK Ş. E., GÖKMEN V.

in: Evaporation Technology in Food Processing, , Editor, Woodhead Publishing, pp.105-136, 2024

## **Metrics**

Publication: 6

Citation (WoS): 41

Citation (Scopus): 135

H-Index (WoS): 3

H-Index (Scopus): 4