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International Researcher IDs

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Education Information

Doctorate, Kobenhavns Universitet (University of Copenhagen), Department Of Food Science, Chemometrics And Analytical Technology, Denmark 2015 - 2018

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, Turkey 2013 - 2017

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, Turkey 2011 - 2013

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2007 - 2011

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Education Management and Planning, EPR in Food Sciences, Winter School, ETH Zurich Winter School, 2015

Education Management and Planning, 8th International Advanced Course on "Reaction Kinetics in Food Science", Graduate School VLAG, 2014

Dissertations

Doctorate, GİDALARDA BULUNAN SERBEST VE BAĞLI DOĞAL ANTİOKSİDANLAR ARASINDAKİ ETKİLEŞİMLERİN BELİRLENMESİ, Hacettepe Üniversitesi, Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, 2017

Postgraduate, BESİNSEL LİFLERE BAĞLI BİYOAKTİF MADDELERİN ANTİOKSİDAN KAPASİTESİ VE REJENERASYON DAVRANIŞININ QUENCHER METODUYLA BELİRLENMESİ, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013

Research Areas

Chemistry, Natural Sciences

Academic titles / Tasks

Assistant Professor, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The power of the QUENCHER method in measuring total antioxidant capacity of foods: Importance of interactions between different forms of antioxidants**
ÇELİK E. E., DOĞAN CÖMERT E., GÖKMEN V.
Talanta, vol.269, 2024 (SCI-Expanded)
- II. **Formation of Histamine, phenylethylamine and γ -Aminobutyric acid during sprouting and fermenting of selected wholegrains**
ÇELİK E. E., Canlı M., KOCADAĞLI T., Özkaynak Kanmaz E., GÖKMEN V.
Food Research International, vol.173, 2023 (SCI-Expanded)
- III. **Effects of sprouting and fermentation on the formation of Maillard reaction products in different cereals heated as wholemeal**
Yiltırak S., KOCADAĞLI T., ÇELİK E. E., KANMAZ E. Ö., GÖKMEN V.
FOOD CHEMISTRY, vol.389, 2022 (SCI-Expanded)
- IV. **Interactions between free and bound antioxidants under different conditions in food systems**
ÇELİK E. E., GÖKMEN V.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.62, no.21, pp.5766-5782, 2022 (SCI-Expanded)
- V. **Formation of Bioactive Tyrosine Derivatives during Sprouting and Fermenting of Selected Whole Grains**
Canlı M., ÇELİK E. E., KOCADAĞLI T., KANMAZ E. Ö., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.69, no.42, pp.12517-12526, 2021 (SCI-Expanded)
- VI. **Effects of Sprouting and Fermentation on Free Asparagine and Reducing Sugars in Wheat, Einkorn, Oat, Rye, Barley, and Buckwheat and on Acrylamide and 5-Hydroxymethylfurfural Formation during Heating**
Yiltırak S., KOCADAĞLI T., ÇELİK E. E., KANMAZ E. Ö., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.69, no.32, pp.9419-9433, 2021 (SCI-Expanded)
- VII. **Formation of Maillard reaction products in bread crust-like model system made of different whole cereal flours**
ÇELİK E. E., GÖKMEN V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.6, pp.1207-1218, 2020 (SCI-Expanded)
- VIII. **Effects of fermentation and heat treatments on bound-ferulic acid content and total antioxidant capacity of bread crust-like systems made of different whole grain flours**
ÇELİK E. E., GÖKMEN V.
JOURNAL OF CEREAL SCIENCE, vol.93, 2020 (SCI-Expanded)
- IX. **Interactions of dietary fiber bound antioxidants with hydroxycinnamic and hydroxybenzoic acids in aqueous and liposome media**
ÇELİK E. E., Rubio J. M. A., Andersen M. L., GÖKMEN V.
FOOD CHEMISTRY, vol.278, pp.294-304, 2019 (SCI-Expanded)
- X. **A study on interactions between the insoluble fractions of different coffee infusions and major cocoa free antioxidants and different coffee infusions and dark chocolate**
ÇELİK E. E., GÖKMEN V.
FOOD CHEMISTRY, vol.255, pp.8-14, 2018 (SCI-Expanded)
- XI. **Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment**
ÇELİK E. E., Amigo Rubio J. M., Andersen M. L., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.108, pp.286-294, 2018 (SCI-Expanded)
- XII. **Behaviour of Trolox with macromolecule-bound antioxidants in aqueous medium: Inhibition of auto-regeneration mechanism**

- ÇELİK E. E., Amigo Rubio J. M., GÖKMEN V.
FOOD CHEMISTRY, vol.243, pp.428-434, 2018 (SCI-Expanded)
- XIII. **Interactions between macromolecule-bound antioxidants and Trolox during liposome autoxidation: A multivariate approach**
ÇELİK E. E., Rubio J. M. A., Andersen M. L., GÖKMEN V.
FOOD CHEMISTRY, vol.237, pp.989-996, 2017 (SCI-Expanded)
- XIV. **Synergism between Soluble and Dietary Fiber Bound Antioxidants**
ÇELİK E. E., GÖKMEN V., Skibsted L. H.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.63, no.8, pp.2338-2343, 2015 (SCI-Expanded)
- XV. **Investigation of the interaction between soluble antioxidants in green tea and insoluble dietary fiber bound antioxidants**
ÇELİK E. E., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.63, pp.266-270, 2014 (SCI-Expanded)
- XVI. **Soluble Antioxidant Compounds Regenerate the Antioxidants Bound to Insoluble Parts of Foods**
ÇELİK E. E., GÖKMEN V., Fogliano V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.61, no.43, pp.10329-10334, 2013 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. **Interactions between macromolecule-bound antioxidants and free antioxidant trolox in liposome medium: a multivariate approach**
ÇELİK E. E., RUBIO J., ANDERSEN M., GÖKMEN V.
EuroFoodChem XIX Conference, Budapest, Hungary, 3 - 07 October 2017
- II. **Interactions of coffee melanoidins with hydroxycinnamic/ hydroxybenzoic acids**
ÇELİK E. E., Rubio J., Andersen M., GÖKMEN V.
4th International Congress on Cocoa Coffee and Tea, 25 - 28 June 2017
- III. **Study of the synergy between soluble and dietary fiber bound antioxidants**
ÇELİK E. E., GÖKMEN V., LEIF S.
249th ACS National Meeting, United States Of America, 22 - 26 March 2015

Supported Projects

Gökmen V., Kocadağlı T., Çelik E. E., TUBITAK Project, Farklı Tahillardan Çimlendirme ve Fermantasyon ile Geliştirilecek Fonksiyonel Gıda Bileşenlerinin Biyoaktif ve Nöroaktif Bileşikler ile Isıl İşlem Bulaşanları Açısından Değerlendirilmesi, 2019 - 2021

GÖKMEN V., ÇELİK E. E., Project Supported by Higher Education Institutions, LIPOZOM ORTAMINDA BAGLI ANTIOKSIDANLAR VE SERBEST ANTIOKSIDAN TROLOKS ARASINDAKI INTERAKSIYONLAR: COKDEGISKENLİ BIR YAKLASIM, 2017 - 2017

ÇELİK E. E., Project Supported by Higher Education Institutions, Çözünür ve çözünmez antioksidanlar arasındaki sinerji çalışması, 2015 - 2017

ÇELİK E. E., Project Supported by Higher Education Institutions, Besinsel liflere bağlı ve çözünür antioksidanlar arasındaki sinerji çalışması, 2015 - 2015

Metrics

Publication: 19

Citation (WoS): 139

Citation (Scopus): 221

H-Index (WoS): 7

H-Index (Scopus): 8

Non Academic Experience

University of Copenhagen

University of Copenhagen

Univeristy of Copenhagen