

Asst. Prof. ELİF YOLAÇANER

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: A-6823-2018

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Education Information

Doctorate, Middle East Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği, Turkey
2005 - 2010

Undergraduate Minor, Middle East Technical University, Faculty Of Engineering, Endüstri Mühendisliği, Turkey 2001 -
2003

Undergraduate, Middle East Technical University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 1998 - 2003

Foreign Languages

German, B1 Intermediate

English, C1 Advanced

Dissertations

Doctorate, Design of gluten free rice cake formulations for baking in infrared-microwave combination oven, Orta Doğu
Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010

Research Areas

Food Engineering, Food Science, Food Technology, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - Continues

Assistant Professor, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2018

Research Assistant, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 2005 -
2010

Courses

Heat Transfer, Undergraduate, 2017 - 2018

Kütle Aktarımı, Undergraduate, 2017 - 2018

Advising Theses

Yolaçaner E., Yer bademi sütü (Horchata) yan ürünlerinin ekmek üretiminde değerlendirilmesi üzerine bir çalışma, Postgraduate, Y.YILMAZ(Student), 2019

Yolaçaner E., Öztıp H. M., Effects of some soy products on rheological, functional and sensory properties of milk chocolate, Postgraduate, İ.CANSU(Student), 2019

Yolaçaner E., Kırmızı lahana antosiyaninlerinin mikrodalga ve konvansiyonel yöntemler ile özütlenmesi, Postgraduate, Ü.YİĞİT(Student), 2018

YOLAÇANER E., Kızılötesi-Mikrodalga Kombinasyonlu Fırında Pişirilmek Üzere Hazırlanan Yer Bademi Unu İçeren Glutensiz Bisküvi Hamurlarının Reolojik Özellikleri ve Bisküvilerin Kalite Özellikleri, Postgraduate, A.TUĞÇE(Student), 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effects of legume-based aquafaba on batter rheology and quality characteristics of microwave-infrared baked cakes**
Akbin A. C., YOLAÇANER E., ŞÜMNÜ S. G.
PHYSICS OF FLUIDS, no.1, 2025 (SCI-Expanded)
- II. **Ultrasound-assisted extraction of betalain-rich bioactive compounds of prickly pear fruit: An optimization study**
Oktay B. A., YOLAÇANER E., Aytac S. A.
FOOD BIOSCIENCE, vol.61, 2024 (SCI-Expanded)
- III. **Rheological and quality properties of tiger nut containing biscuit dough baked in IR-MW combination oven**
Çinar A. T., Turabi Yolaçaner E., ATEŞ E. G.
Journal of the Science of Food and Agriculture, vol.103, no.11, pp.5342-5352, 2023 (SCI-Expanded)
- IV. **Physical characterization of chocolates prepared with various soybean and milk powders physical character soybean milk chocolate**
Taşoyan İ. C., Yolaçaner E., ÖZTOP H. M.
Journal of Texture Studies, vol.54, no.2, pp.334-346, 2023 (SCI-Expanded)
- V. **Optimization of microwave-assisted extraction of anthocyanins in red cabbage by response surface methodology**
Yigit U., YOLAÇANER E., Hamzalioglu A., GÖKMEN V.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.1, 2022 (SCI-Expanded)
- VI. **Investigation of physicochemical, microbiological, textural, and sensory properties of set-type yogurt with Mentha pulegium L. (pennyroyal) powder**
Balpetek Kulcu D., Kosgin E. B., Celik O. F., Turabi Yolaçaner E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.6, 2021 (SCI-Expanded)
- VII. **Dielectric and thermal properties of rice cake formulations containing different gums types**
Turabi E., Regier M., Sumnu G., ŞAHİN S., Rother M.
International Journal of Food Properties, vol.13, no.6, pp.1199-1206, 2010 (SCI-Expanded)
- VIII. **Quantitative analysis of macro and micro-structure of gluten-free rice cakes containing different types of gums baked in different ovens**
Turabi E., Sumnu G., Sahin S.
FOOD HYDROCOLLOIDS, vol.24, no.8, pp.755-762, 2010 (SCI-Expanded)
- IX. **Investigation of physicochemical properties of breads baked in microwave and infrared-microwave combination ovens during storage**
ÖZKOÇ S. O., Sumnu G., ŞAHİN S., Turabi E.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.228, no.6, pp.883-893, 2009 (SCI-Expanded)
- X. **Optimization of baking of rice cakes in infrared-microwave combination oven by response surface**

methodology

Turabi E., Sumnu G., ŞAHİN S.

Food and Bioprocess Technology, vol.1, no.1, pp.64-73, 2008 (SCI-Expanded)

XI. Rheological properties and quality of rice cakes formulated with different gums and an emulsifier blend

Turabi E., Sumnu G., Sahin S.

FOOD HYDROCOLLOIDS, vol.22, no.2, pp.305-312, 2008 (SCI-Expanded)

XII. Drying of carrots in microwave and halogen lamp-microwave combination ovens

Sumnu G., Turabi E., Oztop M.

LWT - Food Science and Technology, vol.38, no.5, pp.549-553, 2005 (SCI-Expanded)

Articles Published in Other Journals

I. Physical Properties of Some Soy Powders and Functional and Sensory Properties of Milk Chocolates Prepared with These Powders

Taşoyan İ. C., TURABI YOLACANER E.

Türk Tarım - Gıda Bilim ve Teknoloji dergisi, vol.11, no.2, pp.246-257, 2023 (Peer-Reviewed Journal)

Books & Book Chapters

I. Microwave assisted baking

YOLAÇANER E., Şumnu G., Şahin S.

in: Microwave Processing of Foods, Marc Regier, Kai Knoerzer, Helmar Schubert, Editor, Woodhead Publishing Limited, Kidlington, pp.117-141, 2017

Refereed Congress / Symposium Publications in Proceedings

I. A study on the rheological properties of gluten-free biscuit doughs containing tiger nut flour and a gum blend

YOLAÇANER E., ÇINAR A. T.

International Congress on Agriculture, Forest, Food Sciences and, 15 - 17 May 2017

II. A study on the rheological properties of gluten-free rice cake batters containing tiger nut flour, chestnut flour and different types of gums

YOLAÇANER E.

6. International Congress on Food Technology, 18 - 19 March 2017

III. Investigation of macro-structure of gluten-free rice cakes baked in infrared-microwave combination oven

Turabi E., Gulum Sumnu S., ŞAHİN S.

5th International Technical Symposium on Food Processing, Monitoring Technology in Bioprocesses and Food Quality Management, Potsdam, Germany, 31 August - 02 September 2009, pp.284-288

Supported Projects

YOLAÇANER E., BARLAS N., İNKAYA N. N., İNKAYA E. N., Project Supported by Higher Education Institutions, Nar Kabuğu Ekstraktı ve Propolis Ekstraktı Karışımının Biyoyararlanımının Belirlenmesi ve A549 Hücrelerinde Koruyucu Etkisinin Değerlendirilmesi, 2022 - Continues

Yolaçaner E., TUBITAK Project, Kaktüs Meyvesi (Dikenli İncir) (Opuntia Ficus-Indica L.) Ve Horoz İbiği Çiçeği (AmarantusCaudatus L.) Bitkilerinden Betalaince Zengin Fenolik Bileşenlerin Vakum-Mikrodalga-Destekli

YöntemleEkstraksiyonu, Doğal Renklendirici Olarak Kullanım Amaçlı Niyozom Yöntemi İle Enkapsülasyonu VeIn-Vitro Sindirimi, 2023 - 2025

Yolaçaner E., TUBITAK Project, Nohut (Cicer arietinum L.) Suyundan Toz Emülgatör Eldesinde Farklı Teknolojilerin Denenmesi ve Tozların Fizikokimyasal Özelliklerinin İncelenmesi, 2021 - 2023

YOLAÇANER E., Yiğit Ü., Demirci C., HAMZALIOĞLU B. A., Project Supported by Higher Education Institutions, Kırmızı Lahana Antosiyaninlerinin Mikrodalga ve Konvansiyonel Yöntemler ile Özütlenmesi ve Antosiyanin Özütlerinin Enkapsülasyonu, 2017 - 2021

YOLAÇANER E., ÖZTOP M. H., Meclis İ. C., Project Supported by Higher Education Institutions, Bazı soya ürünlerinin sütlü çikolataların reolojik ve fonksiyonel özellikleri üzerindeki etkilerinin araştırılması, 2018 - 2019

Yolaçaner E., TUBITAK Project, TÜBİTAK DESTEKLİ VE YOĞUNLAŞTIRILMIŞ GÜNEŞ ENERJİSİ İLE GIDA KURUTMASI YAPAN OTOMASYONLU ENDÜSTRİYEL GIDA KURUTUCU SİS PROJESİ, 2018 - 2018

YOLAÇANER E., ÜNAL K., ÖZTOP M. H., Project Supported by Higher Education Institutions, Yer Bademi Unu ve Farklı Tipte Hidrokolloid içeren Glütensiz Kek Hamurlarında NMR Relaksometrenin Reolojik Özelliklerle İlişkilendirilmesi, 2017 - 2018

YOLAÇANER E., Project Supported by Higher Education Institutions, Türkiye 12. Gıda Kongresi, 2016 - 2017

Metrics

Publication: 17

Citation (WoS): 381

Citation (Scopus): 398

H-Index (WoS): 6

H-Index (Scopus): 7