

Asst. Prof. SEDA ELİKOĞLU

Personal Information

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International Researcher IDs

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Education Information

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2014 - 2021

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2011 - 2014

Undergraduate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2006 - 2011

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Biochemistry, Food Technology, Processing Dairy And Related Products, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2023 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effect of green tea extract on heat-induced protein interactions and rennet coagulation in milk**
Koseoglu Aslandag S., VURAL H., ELİKOĞLU S.
International Dairy Journal, vol.145, 2023 (SCI-Expanded)
- II. **Non-thermal Approach for Electromagnetic Field Exposure to Unfold Heat-Resistant Sunflower Protein**
GÜLTEKİN SUBAŞI B., Yildirim-Elikoglu S., Altin O., ERDOĞDU F., Mohammadifar M. A., Çapanoğlu Güven E.
FOOD AND BIOPROCESS TECHNOLOGY, vol.16, no.2, pp.313-326, 2023 (SCI-Expanded)
- III. **Effect of real food matrix on the behavior and toxicity of TiO₂ nanoparticles**
Ersoz N., Canga E. M., Yildirim-Elikoglu S., Oz H., DUDAK ŞEKER F. C.
JOURNAL OF NANOPARTICLE RESEARCH, vol.24, no.10, 2022 (SCI-Expanded)
- IV. **Influence of non-thermal microwave radiation on emulsifying properties of sunflower protein**
GÜLTEKİN SUBAŞI B., ELİKOĞLU S., Altay I., Jafarpour A., Casanova F., Mohammadifar M. A., Çapanoğlu Güven E.

FOOD CHEMISTRY, vol.372, 2022 (SCI-Expanded)

- V. **Effect of phenolic compounds on the activity of proteolytic enzymes during rennet induced coagulation of milk and ripening of miniature cheese**
ELİKOĞLU S., VURAL H., Erdem Y. K.
LWT, vol.136, 2021 (SCI-Expanded)
- VI. **Binding characteristics of polyphenols as milk plasmin inhibitors**
Yildirim-Elikoglu S., Vural H.
Journal of the Science of Food and Agriculture, vol.99, no.15, pp.6922-6930, 2019 (SCI-Expanded)
- VII. **Interactions between milk proteins and polyphenols: Binding mechanisms, related changes, and the future trends in the dairy industry**
Yildirim-Elikoglu S., Erdem Y. K.
FOOD REVIEWS INTERNATIONAL, vol.34, no.7, pp.665-697, 2018 (SCI-Expanded)
- VIII. **A tool for explaining the differences on renneting characteristics of milks from different origins: the surface hydrophobicity approach**
Yildirim S., Erdem Y. K.
DAIRY SCIENCE & TECHNOLOGY, vol.95, no.5, pp.719-731, 2015 (SCI-Expanded)

Books & Book Chapters

- I. **Interactions Between Milk Proteins and Polyphenols in Model Systems or Complex Dairy Matrices**
Elikoğlu S.
in: Encyclopedia of Food Chemistry, Volume 2, Melton,L.,Shahidi,F.,Varelis,P., Editor, Elsevier Science, Oxford/Amsterdam , Massachusetts, pp.554-559, 2018

Metrics

Publication: 9

Citation (WoS): 97

Citation (Scopus): 111

H-Index (WoS): 2

H-Index (Scopus): 3

Non Academic Experience

Hacettepe Üniversitesi