

## Res. Asst. PhD ELİF MELTEM İŞÇİMEN

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: AAL-7687-2021

ScopusID: 57192105671

Yoksis Researcher ID: 235611

### Education Information

Doctorate, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2018 - 2022

Postgraduate, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2013 - 2016

Undergraduate, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2009 - 2013

### Foreign Languages

English, B1 Intermediate

### Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Cereals Technology, Engineering and Technology

### Academic Titles / Tasks

Research Assistant, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - Continues

### Academic and Administrative Experience

#### Courses

İş hayatı için yabancı dil, Undergraduate, 2022 - 2023

Gıda Hijyen ve Sanitasyonu, Undergraduate, 2022 - 2023

Kütle ve Enerji Denklıkları, Undergraduate, 2022 - 2023

### Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Preparation of oil-in-water emulsions stabilized by faba bean protein-grape leaf polyphenol conjugates: pH-, salt-, heat-, and freeze-thaw-stability**  
Dursun Çapar T., İşçimen E. M., McClements D. J., Yalçın H., Hayta M.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.104, no.11, pp.6483-6493, 2024 (SCI-Expanded)
- II. **Fabrication of Legume Protein Isolate-Polyvinyl Alcohol Nanofibers Incorporated with Ferulic Acid**  
İŞÇİMEN E. M., HAYTA M.  
FOOD BIOPHYSICS, vol.19, no.2, pp.347-359, 2024 (SCI-Expanded)
- III. **Effect of pH-Shifting on Sunflower Meal Protein Isolate: Improved Stability and Interfacial Properties of Chitosan-stabilized Pickering Emulsion**  
İŞÇİMEN E. M., ASLAN TÜRKER D.  
Food and Bioprocess Technology, 2024 (SCI-Expanded)
- IV. **Ultrasound-assisted preparation of faba bean protein isolate-Vitis *vinifera* L. polyphenol extract conjugates: Structural and functional characterization**  
İŞÇİMEN E. M., DURSUN ÇAPAR T., McClements D. J., YALÇIN H., HAYTA M.  
FOOD BIOSCIENCE, vol.55, 2023 (SCI-Expanded)
- V. **Optimization of ultrasound-assisted aqueous two-phase system (ATPS) of phenolics from apple pulp and peel**  
İŞÇİMEN E. M., Berktaş S., ÇAM M., HAYTA M.  
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.53, no.2, pp.207-214, 2023 (SCI-Expanded)
- VI. **Effect of ultrasound pretreatment on the functional and antioxidant properties of fermented and germinated Lupin protein isolates grafted with glucose**  
İşçimen E. M., Hayta M.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.102, no.2, pp.550-556, 2022 (SCI-Expanded)
- VII. **Microwave-assisted aqueous two-phase system based extraction of phenolics from pulses: Antioxidant properties, characterization and encapsulation**  
İşçimen E. M., Hayta M.  
Industrial Crops and Products, vol.173, 2021 (SCI-Expanded)
- VIII. **Antioxidant and antihypertensive protein hydrolysates from rice bran: optimization of microwave assisted extraction**  
Hayta M., Benli B., İşçimen E. M., Kaya A.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.3, pp.2904-2914, 2021 (SCI-Expanded)
- IX. **Optimization of antihypertensive and antioxidant hydrolysate extraction from rice bran proteins using ultrasound assisted enzymatic hydrolysis**  
HAYTA M., Benli B., İŞÇİMEN E. M., KAYA A.  
Journal of Food Measurement and Characterization, vol.14, pp.2578-2589, 2020 (SCI-Expanded)
- X. **Antidiabetic, Antihypertensive and Antioxidant Properties of Grapevine Leaf Extracts Obtained by Ultrasound, Microwave Assisted, and Classical Solvent Extraction**  
Hayta M., İşçimen E. M.  
ERWERBS-OBSTBAU, vol.60, pp.79-85, 2018 (SCI-Expanded)
- XI. **Optimisation of ultrasound assisted extraction of rice bran proteins: effects on antioxidant and antiproliferative properties**  
İŞÇİMEN E. M., HAYTA M.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.2, pp.165-174, 2018 (SCI-Expanded)
- XII. **Optimization of ultrasound-assisted antioxidant compounds extraction from germinated chickpea using response surface methodology**  
Hayta M., İşçimen E. M.  
LWT - Food Science and Technology, vol.77, pp.208-216, 2017 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Optimization of ultrasound-assisted extraction of protein from the byproduct of the hazelnut oil industry using reverse micelles**  
İşçimen E. M., Hayta M.  
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES, vol.42, no.4, pp.1202-1213, 2024 (ESCI)
- II. **Microwave-Assisted Extraction of Phenolic Components in Olive Leaves and its Kinetics, and Antioxidant Properties of Extracts Zeytin Yapraklarından Fenolik Bileşenlerin Mikrodalga Destekli Ekstraksiyonu ve Kinetiği ile Ekstraktların Antioksidan Özellikleri**  
İŞÇİMEN E. M., HAYTA M.  
Akademik Gıda, vol.21, no.3, pp.233-242, 2023 (Scopus)
- III. **Antioxidant Properties of Grapevine Leaves Obtained by Optimized Microwave Assisted Extraction**  
İşçimen E. M., Hayta M.  
Çukurova Tarım ve Gıda Bilimleri Dergisi, vol.36, no.1, pp.1-12, 2021 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Tahılların Fonksiyonel Özellikleri ve Fonksiyonel Tahıl Ürünleri**  
HAYTA M., İŞÇİMEN E. M.  
in: Hububat Bilimi ve Teknolojisi, Prof Dr. Hamit Köksel, Editor, sidas medya, İzmir, pp.173-184, 2021
- II. **Effects of Phytochemical Fortification of Flour and Bread on Human Health**  
HAYTA M., İŞÇİMEN E. M.  
in: Flour and Breads and Their Fortification in Health and Disease Prevention, Ball M., Ikeda S., Editor, Elsevier Science, Oxford/Amsterdam , London, pp.273-289, 2019

## Refereed Congress / Symposium Publications in Proceedings

- I. **ENCAPSULATION OF BIOACTIVE COMPOUNDS USING PLANT PROTEINS**  
İşçimen E. M., Hayta M.  
XIV International Scientific Agriculture Symposium "AGROSYM 2023, Sarajevo, Bosnia And Herzegovina, 5 - 08 October 2023, pp.375
- II. **Applications of Electrospinning and Electrospaying on Cereal Proteins**  
İşçimen E. M., Hayta M.  
IX. UMTEB INTERNATIONAL CONGRESS ON VOCATIONAL & TECHNICAL SCIENCES, Gaziantep, Turkey, 7 - 08 February 2020, pp.123
- III. **ULTRASOUND AND MICROWAVE ASSISTED BIOACTIVE COMPOUND EXTRACTION FROM EDIBLE LEAVES**  
İşçimen E. M., Hayta M.  
IX. UMTEB INTERNATIONAL CONGRESS ON VOCATIONAL & TECHNICAL SCIENCES, Gaziantep, Turkey, 7 - 08 February 2020, pp.124
- IV. **PHYTOCHEMICAL ENRICHED FUNCTIONAL BREAD: ANTIOXIDANT PROPERTIES**  
HAYTA M., İŞÇİMEN E. M.  
The 4th International Conference on Engineering and Natural Sciences (ICENS), 2 - 06 May 2018
- V. **Fonksiyonel gıdalarda kullanılacak biyoaktif bileşenlerin elektrospin (elektroegirme) ve elektrosprey (elektropüskürtme) metodlarıyla enkapsülasyonu**  
HAYTA M., İŞÇİMEN E. M.  
2nd International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF), 2 - 05 April 2018
- VI. **Extraction And Purification Of Bioactive Peptides From Cereals**  
İŞÇİMEN E. M., HAYTA M.  
2nd International Mediterranean Science and Engineering Congress (IMSEC 2017), Adana, Turkey, 25 - 27 October 2017

- VII. **Recent advances in ultrasound and microwave assisted extraction of bioactive compounds from plant food processing by-products**  
HAYTA M., İŞÇİMEN E. M.  
International Conference on Advances and Innovations in Engineering, Elazığ, Turkey, 10 - 12 May 2017, pp.675
- VIII. **Innovative applications of ultrasound to prepare protein hydrolysates and bioactive peptides from plant materials**  
HAYTA M., İŞÇİMEN E. M.  
International Conference on Advances and Innovations in Engineering, Elazığ, Turkey, 10 - 12 May 2017, pp.167
- IX. **Cytotoxicity of rice bran protein obtained by ultrasound assisted extraction**  
İŞÇİMEN E. M., HAYTA M.  
4th International ISEKI Food Conference, 6 - 08 July 2016
- X. **Effect of ultrasound application on the production of angiotensin converting enzyme inhibitory peptides**  
İŞÇİMEN E. M., HAYTA M.  
4 th International ISEKI Food Conference, 6 - 08 July 2016
- XI. **OPTIMIZATION OF ULTRASOUND ASSISTED EXTRACTION OF RICE BRAN PROTEINS**  
HAYTA M., İŞÇİMEN E. M., BENLİ B.  
ICBC 2016, 18 - 21 April 2016
- XII. **ULTRASOUND AND MICROWAVE ASSISTED EXTRACTION OF BIOACTIVE COMPOUNDS FROM RICE BRAN**  
HAYTA M., İŞÇİMEN E. M.  
ICBC 2016, 18 - 21 April 2016

## Supported Projects

HAYTA M., İŞÇİMEN E. M., Project Supported by Higher Education Institutions, BAKLAGİLLERDEN PROTEİN VE FENOLİK BİLEŞENLERİN İNOVATİF YÖNTEMLERLE ELDESİ, NANOLİF ÜRETİMİ, ENKAPSÜLASYON VE BİYOFONKSİYONEL ÖZELLİKLERİNİN BELİRLENMESİ, 2020 - 2022

## Scientific Refereeing

FOOD RESEARCH INTERNATIONAL, National Scientific Refreed Journal, September 2024  
PREPARATIVE BIOCHEMISTRY AND BIOTECHNOLOGY, SCI Journal, April 2023  
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES, National Scientific Refreed Journal, April 2023  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, March 2021  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, December 2020

## Metrics

Publication: 33  
Citation (WoS): 94  
Citation (Scopus): 123  
H-Index (WoS): 6  
H-Index (Scopus): 6

## Scholarships

Proje Asistanlığı, TÜBİTAK, 2014 - 2015

## Awards

İŐçimen E. M., Gıda Mühendisliđi Bölümü Dönem Birinciliđi, Erciyes Üniversitesi Mühendislik Fakültesi Dekanlığı, June 2013