

# The 2<sup>nd</sup> International Congress on Food Technology

## November 05-07, 2014 Kuşadası/ Turkey

### TUESDAY; NOVEMBER 04, 2014

**Food Microbiology Course 09.30-17.30 (in Turkish; by Prof. A. Kadir Halkman)**

**Registration; 13.00-18.30**

### WEDNESDAY; NOVEMBER 05, 2014

**Hall [A]; Opening Session; 09.00-10.30**

Chair: Prof. A. Kadir Halkman

Keynote Speaker: Dr. Gary K. Beauchamp

Sensory strategies to lower sodium intake

**Opening concert Haluk Derinöz & Yıldan Dirik**

**Coffee Break; 10.30-11.00**

**Hall [A]; 11.00-12.30**

**1A Functional and traditional foods**

Chairs: Prof. Mehmet Pala

Prof. Celalettin Koçak

Prof. Erdem Yeşilada; Effect of honey supplementation on total antioxidant capacity of herbal teas

Prof. Sibel Silici; Effects of local Turkish honey on serum insulin, glucose, HBA1c and C-peptide levels of healthy volunteers

Prof. Dezider Toth; Effect of temperature on drying bee pollen and their antioxidant activity

Dr. Thozama Kwinana-Mandindi; Determination of some vitamin b-complex and ascorbic acid in wild vegetables in amathole district of the Eastern Cape Province, South Africa

**Hall [B]; 11.00-12.30**

**1B Food chemistry, biochem., physics**

Chairs: Prof. Dilek Heperkan,

Prof. Atila Yetişemiyen

Naciye Kutlu; Evaluation of thin-layer drying models for describing microwave drying of zucchini

Nadia Chougui; Comparative study between seeds of spine and spineless Opuntia ficus-indica of Algeria

Dr. Ismahen Essaidi; Chemical composition, antioxidant activity of two halophytic plant extracts: Effect of on soybean oil stability

Dr. Rabeb Miled; Impact of pooling of samples on Cronobacter's detection

**Lunch Break; 12.30-13.30**

**Poster Session; [1] 13.30-14.15**

Food biotechnology; Food chemistry and biochemistry; Food technologies / lipid science; Functional and traditional foods; Food ingredients and additives

**Hall [A]; 14.15-15.45**

**1C Food Microbiology**

Chairs: Prof. Tapani Alatossava

Prof. Yeşim Özbaş

Prof. Purnendu Vasavada; Rapid methods and automation in food microbiology: Three decades of developments

Prof. Arun Bhunia; High throughput screening of pathogens and toxin using novel biosensor technologies

Dr. Yeşim Soyer; Phenotypic and genotypic characterization of Salmonella isolates from farm/field to fork in Turkey

Dr. M. Dilek Avşaroğlu; Plasmid content of E. coli and Salmonella isolated from foods in Kırşehir

**Hall [B]; 14.15-15.45**

**1D Lipid science and technology**

Chairs: Prof. Anita Van Landschoot,

Dr. Aslı İşçi

Dr. Ayhan Dağdelen; Phenolics changes in olive and olive oil during ripening

Kübra Şahin; Trans Fatty Acids; History of Turkey

Mustafa Durmuş; Effects of natural antioxidants on sensory, chemical and microbiological qualities of fish ball (Scomber scomber) during frozen storage (-18 °C)

Prof. Dilek Heperkan; Hydrolysis of hazelnut fat by moulds using solid state fermentation

<b>Coffee Break; 15.45-16.15</b>	
<b>Hall [A]; 16.15-17.45</b> <b>1E Fermentation and food biotechnology</b>	<b>Hall [B]; 16.15-17.45</b> <b>1F Food ingredients and additives</b>
Chairs: Prof. Arun Bhunia, Prof. Turgut Cabaroğlu	Chairs: Dr. Gary K. Beauchamp, Dr. Mitchell Cheeseman
Dr. Seda K. Yalçın; Influences of initial ammonium chloride concentration on growth and citric acid production kinetics of two <i>Yarrowia lipolytica</i> strains	Dr. Berna Magnuson; Update on monosodium glutamate (MSG): Menace? Salubrious? Or just good taste?
Simel Bağder Elmacı; The inhibitory effect of chitosan against microorganisms involved in the different stages of wine production	Prof. Balunkeswar Nayak; Food allergenic residues in composts and their potential contamination in low-growing leafy greens and root crops.
Dr. İsmet Öztürk; Effect of exopolysaccharides-producing commercial lactic acid bacteria culture on texture and sensory properties of Kaymak	Farnaz Sadat Siadati Fini; Assessment of <i>Echium amoenum</i> as nutritional food additive and some of its application in the food industry
	Faridah Yahya; The effect of washing treatment using kaffir lime peel, roselle calyx and asam gelugor powder on the physicochemical properties and sensory acceptability of catfish fillet
<b>Poster Session; [2] 17.45-18.30</b> Food microbiology; Food physics	

### **THURSDAY; NOVEMBER 06, 2014**

<b>Hall [A]; 09.00-10.30</b> <b>2A Cereal science and technology</b>	<b>Hall [B]; 09.00-10.30</b> <b>2B Food packaging techn. and storage</b>
Chairs: Prof. Efsthios Alichanidis, Dr. Faridah Yahya	Chairs: Prof. Filiz Özçelik, Dr. Anna Maria-Saarela
Prof. Anita Van Landschoot; Technology to produce gluten-free barley malt beers	Dr. Zehra Ayhan; Mechanical, barrier, antimicrobial and thermal properties of active nanocomposites as food packaging materials
Dr. Mario Shibata; Relationship between viscoelastic properties of high-amylose rice gel and mechanical mixing conditions	Prof. Panagiotis Skandamis; Active and intelligent packaging in food preservation
Dr. Erkan Yalçın; Effect of granary weevil ( <i>Sitophilus granarius</i> L.) on protein profiles of hard and soft wheat cultivars during storage	Özge Taştan; Effect of chitosan on inhibition of enzymatic browning in cloudy apple juice and compare with selected antibrowning agents
Elena Bartkiene; The influence of lactic acid fermentation on biogenic amines and volatile compounds formation in flaxseed and the effect of flaxseed sourdough on the quality of wheat bread	Prof. Ján Brindza; Influence of activated water on the physical characteristics and antioxidant activity of extracts from fruits of American pokeweed ( <i>Phytolacca americana</i> L.)
<b>Coffee Break; 10.30-11.00</b>	

<b>Hall [A]; 11.00-12.30</b> <b>2C Dairy science and technology</b>	<b>Hall [B]; 11.00-12.30</b> <b>2D Food engineering</b>
Chairs: Prof. Eugenia Bezirtzoglou, Dr. Peter Forgo	Chairs: Prof. İsmail H. Boyacı, Prof. Fernando Pérez-Rodríguez
Prof. Efstathios Alichanidis; Traditional cheeses ripened and stored in brine	Prof. Herbert Buckenhueskes; Food technology of the future – an integrated science from farm to fork
Prof. Zeynep Ustunol; Zinc and iron fortification of dairy foods: Impact on quality and sensory attributes	Dr. Paraskevi Mentzelou; Electronic food (e-food) issues and trends
Madya Chek Zaini Hassan; Study of plant coagulant <i>Streblus asper</i> (kesinai) on milk as potential for making cheese	Dr. Luis Rodriguez-Saona; Portable FT-IR spectrometers – Becoming a reality for the food industry
Feyza Başak Coşkun; Cheesecoat Project	Andrés Córdova; Effect of temperature and cross-flow velocity on flux during the synthesis of galacto-oligosaccharides in an ultrafiltration membrane bioreactor
<b>Lunch Break; 12.30-13.30</b>	
<b>Poster Session; [3] 13.30-14.15</b> Food packaging technologies and food storage; Food technologies / cereal science; Food technologies / dairy science; Food engineering	
<b>Hall [A]; 14.15-15.45</b> <b>2E Meat science and technology</b>	<b>Hall [B]; 14.15-15.45</b> <b>2F Food safety and risk analysis</b>
Chairs: Prof. Herbert Buckenhueskes,	Chairs: Prof. Silvia Cristina Ferreira Iop, Dr. Birce Taban
Dr. Alvija Šalaševičienė; Effect of different time and vacuum combinations on physicochemical, microbiological, and textural features of sous-vide cooked pork loins	Prof. Mohamed Karmali; Overview of shiga-toxin producing <i>E. coli</i> infection including new developments and implications for food safety
Fatma Yağmur Hazar; The effects of different processing conditions on biogenic amine formation and some qualitative properties in pastirma	Prof. Tapani Alatossava; Nitrogen gas flushing technology to minimize growth of psychrotrophs in raw and pasteurized milks during cold storage
Gamal ElMasry; Retrieval of meat spectral signature based on major chemical composition	Prof. Fernando Pérez-Rodríguez; Development of a web-based tool for assessing and managing microbial risk in foods
Burcu Öztürk; Quality characteristics of meat emulsions manufactured with w/o/w multiple emulsions as fat replacers	Aydın Şenler; Improving food safety practice in meat sector "An innovative e-learning" approach
<b>Coffee Break; 15.45-16.15</b>	
./..	

<b>Hall [A]; 16.15-17.45</b> <b>2G Food analysis and Food legislation</b>	<b>Hall [B]; 16.15-17.45</b> <b>2I Uncategorized Oral Presentations</b>
Chairs: Prof. Mohamed Karmali, Dr. Berna Magnuson	Chairs: Dr. Zehra Ayhan, Dr. Thozama N Kwinana-Mandindi
Prof. İ. Hakkı Boyacı; Raman spectroscopy in food analysis	Dr. Monica Giusti; Anthocyanin pigments activity and metabolism in the oral cavity
Amila Vranac; Polyphenolic profiles of traditional and international apple and pear cultivars using high-performance liquid chromatography (HPLC)	Dr. Shahzad Hussain; Wheat and chickpea starch blends; Effect on pasting, thermal and textural properties
Dr. Deniz Y. Sarica; On-line determination of arsenic species by HPLC-ICP-MS - occurrence of arsenicals in rice, apple and seafood from Ankara, Turkey markets	Prof. Mariam Khomasuridze; Effect of fermentation yeasts on wine parameters, resveratrol, miricetin and quercetin content
H. Khuram Wasim Aslam; Extending the shelf life of minimally processed melon using biodegradable coatings	Dr. Zehra Nur Yüksekdağ; Some probiotic characteristics of <i>Lactobacillus</i> species isolated from faces of breast-fed newborn babies
<b>Poster Session; [4] 17.45-18.30</b>	
Food safety and legislation; Food technologies / fruits & vegetables science); Food technologies / meat science; Nutrition and health	
<b>Gala Dinner 19.30-</b>	

## FRIDAY; NOVEMBER 07, 2014

<b>Hall [A]; 09.00-10.30</b> <b>3A Food, nutrition, diet and health</b>	<b>Hall [B]; 09.00-10.30</b> <b>3B Global and regional consumer trends and behaviours</b>
Chairs: Dr. Deniz Y. Sarica	Chairs: Prof. Mükerrerem Kaya, Dr. Luis Rodriguez-Saona
Prof. Eugenia Bezirtzoglou; The newborn intestinal microbiota overtime and space	Dr. Anna Maria-Saarela; Examining consumers' supermarket shopping behavior by using verbal analysis protocol and wireless audio-visual observation
Prof. Pingfan Rao; Food as a micronanosystem and its interaction with the body	Prof. Silvia Cristina Ferreira Iop; Consumer perception of olive oil in the Santa Maria city - RS – Brazil
Zaiton Hassan; Antimicrobial activity of goat milk casein fermented with selected lactic acid bacteria against selected pathogens	Dr. Marzena Jezewska-Zychowicz; Consumers' willingness to eat cereal products fortified with fiber and its determinants
Roselina Karim; Functional and physicochemical properties, and sensory acceptability of functional wheat noodles added with pomegranate ( <i>Punicagranatum</i> L.) peel extracts	Balarabe Ismail; Consumer concerns, perceptions and awareness of the use of additives in processed foods

**Coffee Break; 10.30-11.00**

<b>Hall [A]; 11.00-12.30</b> <b>3C Uncategorized Oral Presentations</b>	<b>Hall [B]; 11.00-12.30</b> <b>3D Sweeteners</b>
Chairs: Dr. Mario Shibata, Dr. Malihe R. Noveir	Chairs: Prof. Orhan Dağlıoğlu, Prof. Zeynep Ustunol
Semra Pektaş; Lycopene extraction from tomato and tomato wastes	Dr. Mitchell Cheeseman: The regulations and approval process of the LNCS  Dr. Berna Magnuson: Safety of low or no calorie sweeteners  Prof. Artemis Karaali; Use of LNC sweeteners in the Turkish food industry
Carlos Jadan Piedra; Effects of dietary components on mercury bioaccessibility from seafood products	
Prof. Dr. Hasanah Mohd Ghazali; Determination of trans- and cis-urocanic acid in fish products	
Mery T. D Ambarita; Does biogenic amines of <i>Sambal terasi</i> affects the hedonic acceptance of its <i>Sambal terasi</i> and its flavor characteristics?	
<b>Hall [A]; 12.30-12.45</b> <b>Closing Session;</b>	
<b>Lunch Break and Social Program; 12.45-</b>	

**Hope to see you in 2018 in TURKEY 🇹🇷 again**