

**The 2<sup>nd</sup> International Congress on Food Technology**  
**November 05-07, 2014 Kuşadası/ Turkey**

**Final Poster Program and information to authors**

**Listed by "Name, Surname".**

| <b>Poster no</b> | <b>Name, Surname*</b> | <b>Title of the abstract</b>   | <b>Poster Group**</b> | <b>Poster Session***</b> |
|------------------|-----------------------|--|-----------------------|--------------------------|
| 421              | A. Najafpourkhadem    | Determination of adulteration in meat kinds used in meat products                                  | le                    | [4]                      |
| 438              | A. Najafpourkhadem    | A review on effective regulatory action upon acryl amide in food                                   | H                     | [4]                      |
| 258              | Afsaneh Safari        | The influence of extraction conditions on ash content of gelatin obtained from cattle bone by ...  | B                     | [1]                      |
| 273              | Afsaneh Safari        | A review of possible methods to prevent acrylamide formation or reduce it in foods                 | H                     | [4]                      |
| 390              | Aghil Nedaei          | Aflatoxin M1 contamination in the consumed cow and ewe raw milk in Ardabil city (northwest ...     | H                     | [4]                      |
| 518              | Akram A. Abdo-Qasem   | Effect of okra gum on pasting and rheological properties of cake batter                            | la                    | [3]                      |
| 418              | Aldona Baltusnikiene  | Influence of the addition of Helianthus tuberosus l. fermented with different lactobacilli on ...  | la                    | [3]                      |
| 391              | Ali Reza Movaffagh    | Veterinary drug residues determination in cow and ewe raw milk in Ardabil region ( ...             | H                     | [4]                      |
| 540              | Andrea Szabó-Nagy     | Increased al accumulation in plant tissues caused by environmental pollution                       | B                     | [1]                      |
| 372              | Arife Ezgi Telli      | Investigation on the presence and antibiotic susceptibility of Listeria monocytogenes isolated ... | E                     | [2]                      |
| 402              | Arife Ezgi Telli      | Pathogenicity of foodborne bacterial pathogens   | E                     | [2]                      |
| 503              | Ashkan J. Javan       | Study on combination effect of Trachyspermum ammi and Teucrium polium essential oils .....         | E                     | [2]                      |
| 174              | Asya Çetinkaya        | Using different packaging methods in kashar cheese production                                      | lb                    | [3]                      |

| Poster no | Name, Surname      | Title of the abstract  | Poster Group** | Poster Session*** |
|-----------|--------------------|--|----------------|-------------------|
| 514       | Aybike Kamiloğlu   | Fermented sausages: yeasts as starter culture  | E              | [2]               |
| 162       | Ayça Aylangan      | Quality of mandarins (Citrus reticulata blanco) influenced by gamma irradiation                | B              | [1]               |
| 282       | Aydın Erge         | Extraction of gelatin from three different chicken deboner residue                             | D              | [1]               |
| 291       | Ayhan Dagdelen     | Effect of aromatic plants and storage time on the chemical and sensorial properties of ...     | Id             | [1]               |
| 292       | Ayhan Dagdelen     | Impact of location and microwave roasting on the physicochemical characteristics and fatty ... | Id             | [1]               |
| 538       | Aylin Altan        | The effect of processing parameters on morphology of electrospun zein nanofiber                | F              | [3]               |
| 321       | Ayşe Demet Karaman | Geographic indications in traditional local milk products: Aydin case in Turkey                | Ib             | [3]               |
| 435       | Aysun Yurdunuseven | Triterpenic acid content of commercial scratched table olive                                   | B              | [1]               |
| 460       | Azize Atik         | Antimicrobial and antibacterial properties of propolis   | E              | [2]               |
| 549       | Balazs P. Szabo    | Wheat quality in different countries   | Ia             | [3]               |
| 546       | Balunkeswar Nayak  | Challenges in the extraction of allergenic proteins from complex food matrices.                | H              | [4]               |
| 497       | Bang Su Jin        | Analysis of caffeine in coffee and tea retailed in Korea                                       | D              | [1]               |
| 193       | Banu Özden Tuncer  | Isolation of Enterococcus faecium strains from sucuk and detection of their some virulence ... | E              | [2]               |
| 457       | Bayram Çetin       | Enterotoxin properties of Staphylococcus aureus isolated from meat and dairy products ...      | E              | [2]               |
| 343       | Berna Kılınç       | Comparison of the microbial flora of natural and farmed fish species                           | E              | [2]               |
| 191       | Berna Kılınç       | Determination of the nutrient contents and microbiological changes of fresh and dried sea ...  | F              | [3]               |
| 342       | Berna Kılınç       | Identification of bacteria from frozen seafoods  | E              | [2]               |
| 517       | Bilge Sayın        | Aroma formation by mold starter cultures in fermented sausages                                 | Ie             | [4]               |
| 308       | Burcu Duman        | Reduction of phytic acid content of oat bran with different methods                            | Ia             | [3]               |
| 309       | Burcu Duman        | Effect of wheat bran of reduced phytic acid content with hydrothermal treatments on the ...    | Ia             | [3]               |
| 303       | Burcu Öztürk       | Characteristics of multiple (w/o/w) emulsions manufactured with caseinate or egg white powder  | C              | [3]               |
| 487       | Celale Kırkın      | Effects of gamma-irradiation and modified atmosphere packaging on quality of black ...         | C              | [3]               |
| 495       | Celenk Molva       | Control of Alicyclobacillus acidoterrestris DSM 3922 in apple juice by grape seed extract      | E              | [2]               |
| 239       | Celile Aylin Oluk  | Evaluation of carotenoids, sugar contents of watermelon varieties                              | K              | [4]               |
| 255       | Cem Okan Özer      | Coated chicken production for the consumption of celiac  | Ie             | [4]               |

| Poster no | Name, Surname*     | Title of the abstract  | Poster Group** | Poster Session*** |
|-----------|--------------------|--|----------------|-------------------|
| 544       | Ceren Akal         | Fortification of yoghurt with dried nuts rich in bioactive compounds                               | lb             | [3]               |
| 207       | Chek Zaini Hassan  | Production of acetic acid from bilimbi ( <i>Averrhoa bilimbi</i> ) using culture medium            | lc             | [4]               |
| 209       | Chek Zaini Hassan  | The physicochemical and mechanical properties and composite biopolymer film from nutmeg ...        | lc             | [4]               |
| 287       | Chek Zaini Hassan  | Physicochemical properties and acceptability study of honey stick mixed with date paste, ...       | A              | [1]               |
| 490       | Çiğdem Sezer       | The investigation of enterotoxigenic <i>Staphylococcus aureus</i> in raw milk and milk products    | E              | [2]               |
| 432       | Demet Apaydın      | Physico-chemical properties and health effects of <i>Momordica charantia</i> L                     | lc             | [4]               |
| 433       | Demet Apaydın      | Green coffee   | lc             | [4]               |
| 269       | Dezider Tóth       | Biochemical characteristics of traditional pasta with the addition pumpkin flour and powder of ... | J              | [1]               |
| 331       | Didem P. Aykas     | Authetication of potato chip oil using a portable infrared spectrometer combined with pattern ...  | B              | [1]               |
| 392       | Didem P. Aykas     | Characterization and authentication of olive oils by portable infrared spectrometer combined ...   | B              | [1]               |
| 206       | Dilek Arslan       | Evaluation of antimicrobial substances production from bacillus strains isolated from soil         | E              | [2]               |
| 510       | Dilek Özcan        | DNA-based molecular characterization of fungi isolated from 'hurma' olive                          | E              | [2]               |
| 566       | Duygu Yurdakul     | Importance of hygienic design for food safety  | H              | [4]               |
| 551       | E. Tugce Aksun     | The effect of dietary sodium bicarbonate supplementation on chemical quality of rainbow ...        | le             | [4]               |
| 552       | E. Tugce Aksun     | Influence of whey protein isolate coating enriched with thyme oil during frozen storage of ...     | D              | [1]               |
| 473       | E. Tuğçe Aksun     | Effect of adding sodium bicarbonate to brine solutions on quality changes of smoked ...            | le             | [4]               |
| 474       | E. Tuğçe Aksun     | Packaging material for seafood canning   | F              | [3]               |
| 527       | Ebenezer Oluwasola | Production and evaluation of enriched aadun (a local maize snack)                                  | J              | [1]               |
| 488       | Ebru Deniz         | Quality and safety evaluation by proteomics based approach in meat and meat products               | le             | [4]               |
| 439       | Ebru Erdemir       | The effect of different nitrite levels on colour values during pastirma production                 | le             | [4]               |
| 325       | Ece Bulut          | Can we trust PFGE typing to determine salmonella serotypes?  | E              | [2]               |
| 442       | Emine Çarkcioğlu   | Textural and water binding properties of reduced salt chicken myofibrillar protein gels ...        | le             | [4]               |
| 136       | Emine Nakilcioğlu  | Potential benefits of phytic acid in human health  | K              | [4]               |
| 483       | Emine Nakilcioğlu  | The using grape seeds in foods against oxidative deteriorations                                    | B              | [1]               |
| 436       | Emine Nur Herken   | Beta-glucan content of some commercial cereal varieties  | J              | [1]               |

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|-----------|------------------------|--|----------------|-------------------|
| 251       | Ercan Elmas            | Probiotics and sea food  | J              | [1]               |
| 284       | Erkan Karacabey        | The effect of process traditional method on the chemical composition of cape goose berry jam   | lc             | [4]               |
| 285       | Erkan Karacabey        | The effect of process under vacuum on the chemical composition of cape goose berry jam         | lc             | [4]               |
| 180       | Esin Orhan             | Effect of glucose on growth rate for the cultivation of some microorganisms                    | E              | [2]               |
| 384       | Esmeray Küley Boğa     | The impacts of olive by product on biogenic amine production by bacteria isolated from ...     | E              | [2]               |
| 463       | Esther Eduzor          | Effect of citric acid and clove on cured smoked meat (a traditional meat product)              | le             | [4]               |
| 530       | Eva Lončar             | Characteristics of Kombucha fermentation on elderberry tea.                                    | J              | [1]               |
| 376       | Evren Erköse           | Microbiological safety of tap and artesian well waters   | E              | [2]               |
| 140       | Evrin Ö. Kanmaz        | HPLC-MS/MS analysis of SDG lignan  | B              | [1]               |
| 141       | Evrin Ö. Kanmaz        | How it is possible to extend shelf life of seed sprouts  | F              | [3]               |
| 138       | Evrin Ö.Kanmaz         | The effect of heat treatment on the level of $\alpha$ -linolenic acid in flaxseed              | B              | [1]               |
| 139       | Evrin Ö.Kanmaz         | The formation of trans fatty acids in flaxseed during heat treatment                           | K              | [4]               |
| 491       | Ewelina Król           | The content of essential minerals in novel meat products enriched with potato juice            | J              | [1]               |
| 164       | Ezgi Demir Özer        | Benzoic acid as a natural compound in milk and milk products                                   | lb             | [3]               |
| 197       | Farnaz S. Siadati Fini | Iranian cuisine: concentrated wheat malt extract (samanoo)                                     | J              | [1]               |
| 234       | Farnaz S. Siadati Fini | Factors affecting on quality of Iranian wheat malt   | J              | [1]               |
| 383       | Fatih Ozogul           | The inhibition effect of carvacrol on ammonia and biogenic amine production by common ...      | E              | [2]               |
| 196       | Fatma Öztürk           | Determination of the survival levels of acid-adapted Escherichia coli O157:H7 in fermented ... | E              | [2]               |
| 364       | Felipe Jadán Piedra    | Lysine determination using a L-lysine $\alpha$ -oxidase based biosensor                        | le             | [4]               |
| 512       | Figen Korel            | Proximate composition of cake and sponge cake made from pasteurized and raw eggs               | la             | [3]               |
| 516       | Figen Korel            | Application of artificial neural network for the prediction of olive harvesting time           | ld             | [1]               |
| 492       | Figen Tokatlı          | Changes in phenolic profile of olive oils with malaxation conditions and olive harvest         | ld             | [1]               |
| 244       | Filiz Özçelik          | Determination of heavy metal contents of apple and grape vinegars by using ICP-MS ...          | B              | [1]               |
| 275       | Filiz Özçelik          | Factors affecting cell viability on the production of lyophilized starter culture              | E              | [2]               |
| 276       | Filiz Özçelik          | Proteolytic system of lactic acid bacteria   | E              | [2]               |

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|-----------|-------------------------|---|----------------|-------------------|
| 316       | Filiz Yangılar          | Determination of pathogens in food: biosensor technologies  | E              | [2]               |
| 121       | Filiz Yangılar          | Food-based hazards: dioxins   | H              | [4]               |
| 326       | Filiz Yangılar          | Leptin hormone and relationship between obesity   | K              | [4]               |
| 532       | Gabriella Zsarnoczay    | Famous Hungarian indigenous pig.  | le             | [4]               |
| 260       | Gamze K. Yılmaz         | Development of a new pseudomonas agar medium containing benzalkonium chloride in ...              | E              | [2]               |
| 148       | Gizem Özlük Çilak       | Antimicrobial effect of the surface components of black peppercorn                                | E              | [2]               |
| 149       | Gizem Özlük Çilak       | The effect of ozone on microbial load of black pepper corn  | E              | [2]               |
| 154       | Gizem Özlük Çilak       | The usage of whey powder instead of lactose in culture media                                      | E              | [2]               |
| 429       | Gökçe Tosun             | Determination of 2,3- butanedione in dairy products by GC-FID - and occurrence of ...             | D              | [1]               |
| 247       | Gökşen Gülgör           | The antifungal activity of organic acids produced by lactic acid bacteria                         | E              | [2]               |
| 248       | Gökşen Gülgör           | The risk of biofilm formation in the food industry and prevention methods                         | E              | [2]               |
| 563       | Guiomar D. P. Izquierdo | Transfer of <i>Salmonella</i> during slicing of turkey breast-based products                      | E              | [2]               |
| 564       | Guiomar D. P. Izquierdo | Influence of the contamination level on the survival of <i>Escherichia coli</i> O157:H7 in ...    | E              | [2]               |
| 265       | Gülce Sarı              | The impact of obesity on er-pr positive, her-2 negative breast cancer                             | K              | [4]               |
| 229       | Gülen Yıldız Turp       | Effects of starter cultures on the formation of flavour compounds of fermented sausages           | le             | [4]               |
| 430       | Gülşen Yıldırım         | Occurrence of aflatoxin m1 in milk, white cheese and yoghurt from Ankara, Turkey markets          | H              | [4]               |
| 431       | Gülşen Yıldırım         | Determination of nitrite & nitrate species by HPLC-DAD – and occurrence of nitrite nitrate in ... | D              | [1]               |
| 323       | Gulten Okmen            | The antibacterial activities against mastitis pathogens of cyclamen mirabile hildebr. tubers ...  | E              | [2]               |
| 322       | Gülten Ökmen            | The antimicrobial activities against food pathogens of Hypericum perforatum l. flowers ...        | E              | [2]               |
| 426       | Gülten T. Gündüz        | Applications of non-thermal plasma technology for food decontamination                            | E              | [2]               |
| 536       | H. Ahu Kahraman         | The effects of packaging methods and storage period on some physicochemical ...                   | E              | [2]               |
| 361       | H. Ben Haj Koubaier     | Dough rheology and cake quality of wheat–lentil flour blends                                      | la             | [3]               |
| 294       | Hakan Erinç             | Microbiological properties and antimicrobial activity of kefir sold in Tokat                      | E              | [2]               |
| 485       | Halina Staniek          | Evaluation of the content of essential elements and heavy metals in bioactive snacks              | J              | [1]               |
| 280       | Hande Selen Erge        | Effect of thermosonication on colour of apple juice   | B              | [1]               |

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|-----------|-------------------------|--|----------------|-------------------|
| 520       | Hantaek Kim             | Isolation and characterization of bacteriocin producing lactococci from Kimchi                                   | E              | [2]               |
| 505       | Harun Uran              | Determination of quality characteristics of chicken burgers produced by the addition of .....                    | D              | [1]               |
| 298       | Hasan Murat Velioğlu    | Optimization of $\alpha$ -amylase production of <i>Aspergillus foetidus</i> from bug-damaged wheat using ...     | A              | [1]               |
| 464       | Hassan Gandomi          | Combination effect of <i>Trachyspermum ammi</i> and <i>Lavandula officinalis</i> essential oils ...              | E              | [2]               |
| 521       | Hassan Hamedi           | Generation of a uracil auxotroph strain of the probiotic yeast <i>Saccharomyces boulardii</i> .....              | B              | [1]               |
| 522       | Hassan Hamedi           | Chemical composition and antibacterial effect of essential oil from <i>Pulicaria gnaphalodes</i>                 | B              | [1]               |
| 462       | Helen Agu               | Effects of steaming duration and preservatives on storage stability of pearl millet based ...                    | F              | [3]               |
| 178       | Hilal Halkman           | Screening of the irradiated spices by using DEFT/ APC method   | E              | [2]               |
| 279       | Hilal Selamoğlu         | Microbiological quality of Kars gruyere cheese   | lb             | [3]               |
| 406       | Hülya Yaman             | Optimization of production technology of Keş   | J              | [1]               |
| 335       | Huseyin Ayvaz           | Application of a portable infrared technology (PIRT) for screening sugar and asparagine ...                      | B              | [1]               |
| 336       | Huseyin Ayvaz           | Improving the screening of native andean potato breeding lines for specific nutritional traits                   | B              | [1]               |
| 360       | Huseyin Ayvaz           | The use of infrared spectrometers to predict quality parameters of cornmeal and differentiate ...                | B              | [1]               |
| 259       | İbrahim Çakır           | Isolation and molecular identification of yeasts from brined herbs used for production of ...                    | A              | [1]               |
| 212       | İlkin Yücel Şengün      | Elimination of <i>Escherichia coli</i> on lettuce by using ozonated water  | E              | [2]               |
| 524       | İmen Zaghib             | Influence of frozen storage and whitening agents on the whiteness, gel-forming ability ...                       | le             | [4]               |
| 368       | Irfan Turhan            | Evaluation of some cost effective materials for microbial mannanase production                                   | A              | [1]               |
| 369       | Irfan Turhan            | Tea waste as a carbon source for value-added production  | A              | [1]               |
| 565       | Işıl Var                | Isolation and identification of some pathogens in some poultry enterprises running in ...                        | E              | [2]               |
| 434       | Işıl Yıldırım           | Determination of antioxidant vitamin levels of <i>Fructous jujubae</i> methanol extract against to MDA           | B              | [1]               |
| 410       | Işıl Yıldırım           | Comparision of total anthocyanin content of hot water extract of <i>Salvia officinalis</i> and <i>Salvia ...</i> | B              | [1]               |
| 411       | Işıl Yıldırım           | Determination of the total antioxidant capacity and total anthocyanin content of <i>Gundelia ....</i>            | B              | [1]               |
| 362       | Izbaim Driss            | Evaluation of yogurt fermentation by an ultrasonic technique   | lb             | [3]               |
| 555       | Joan Ogundele           | Effect of gamma irradiation on fatty acid profile of sorrel seeds ( <i>Hibscus sabdariffa</i> )                  | ld             | [1]               |
| 567       | Jovanka L. Petronijević | Sensory properties of dark chocolates with different cocoa parts content   | lc             | [4]               |

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|-----------|-------------------------|--|----------------|-------------------|
| 534       | Jozsef Csanadi          | Weak chains in the quality management of milk products from small ruminants' milk.                   | lb             | [3]               |
| 470       | Julia Haraszti          | Comparative extraction studies of various phytosterols   | J              | [1]               |
| 417       | Jurate Kucinskiene      | The use of solid state fermentation for plant material processing                                    | la             | [3]               |
| 299       | Kadir Gürbüz Güner      | Influence of salt reduction on dough processing and final quality of bread                           | la             | [3]               |
| 515       | Kaiser Mahmood          | Cordia polysaccharides: a novel hydrocolloid additive in dough and bread formulation                 | D              | [1]               |
| 407       | Khaleel Jawasreh        | Callipyge-awassi growth and meat characteristics in comparison to the pure awassi                    | le             | [4]               |
| 498       | Lim Ho Soo              | Determination of caffeine in foods by high-performance liquid chromatography                         | D              | [1]               |
| 486       | Mariam Alimardanova     | Research of the developed innovative technology of Kazakh national soft cheese                       | lb             | [3]               |
| 469       | Marietta Korozs         | Elaboration of three step lactose conversation process to d-mannitol as novel prebiotic ..           | B              | [1]               |
| 237       | Mehmet Gülcü            | Comparision of frozen and pickled storage methods for edible grapevine leaves                        | lc             | [4]               |
| 377       | Meltem Yıldırım Aybakır | Antimicrobial effect of some types of spices   | E              | [2]               |
| 155       | Meral Kılıç Akyılmaz    | Quality changes in white cheese manufactured from ultrafiltered milk                                 | lb             | [3]               |
| 168       | Merih Kıvanç            | Antimicrobial activity and properties of Enterococcus faecium strains isolated from ...              | E              | [2]               |
| 476       | Merve Bıyıklı           | Optimization of different temperature–time combinations on physicochemical and ...                   | lb             | [3]               |
| 347       | Mira Radovanovic        | Influence of milk fat and protein levels on composition and microstructure of skin layers in ...     | lb             | [3]               |
| 134       | Mohd. Abul K. Azad      | Fermented milk processing and business opportunities in Bangladesh.                                  | lb             | [3]               |
| 389       | Mona Azizi              | Optimization of osmo-convective drying of orange slices by response surface methodology ...          | lc             | [4]               |
| 202       | Monika Piwińska         | Hydration and physical properties of vacuum-dried wheat semolina pasta with high-fiber oat ...       | la             | [3]               |
| 499       | Müge H. Ertop           | Antioxidant effect of maillard reaction products in foods  | B              | [1]               |
| 500       | Müge H. Ertop           | Some physicochemical properties of traditional Gumushane breads from different region                | J              | [1]               |
| 501       | Müge H. Ertop           | The effects of processing techniques to pesticide residues in cereals and cereal products            | la             | [3]               |
| 502       | Müge H. Ertop           | Total phenolic contents of bread types consumed in Turkey  | K              | [4]               |
| 387       | Mustafa Durmus          | Effect of thymol, eugenol, alpha-terpineol and carvacrol on shelf life of anchovy fillets stored ... | le             | [4]               |
| 213       | Mustafa Evren           | Bioplastic production from microorganism   | E              | [2]               |
| 214       | Mustafa Evren           | Natural antimicrobials and effects   | E              | [2]               |

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|-----------|-----------------------|--|----------------|-------------------|
| 215       | Mustafa Evren         | The effects of industrial chemical contaminants at food and human health                         | K              | [4]               |
| 216       | Mustafa Evren         | Enrichment of functional food: bacteria additives and by-products of bacteria                    | E              | [2]               |
| 217       | Mustafa Evren         | Combined methods in food preservation: Hurdle technology   | F              | [3]               |
| 218       | Mustafa Evren         | Molecular methods used for the determination of pathogen microorganisms at meat and ...          | E              | [2]               |
| 219       | Mustafa Evren         | Bacterial spoilage in ready-to-eat meat products   | E              | [2]               |
| 220       | Mustafa Evren         | The effect of probiotic microorganism on immune system   | K              | [4]               |
| 367       | Mustafa Germec        | Production of ethanol from carob pod extract in a biofilm reactor                                | A              | [1]               |
| 465       | N. Nilüfer D. Zorba   | Efficacy of ozone on microbial flora of black peppers  | E              | [2]               |
| 466       | N. Nilüfer D. Zorba   | Antimicrobial activity of some plant extracts found in Çanakkale                                 | E              | [2]               |
| 271       | Natalia Nikolaieva    | Antioxidant activity of pollen extracts Corylus avellana L.                                      | B              | [1]               |
| 548       | Natalija Džinić       | The effect of modified atmosphere packaging on lipid oxidative changes in traditional ...        | le             | [4]               |
| 561       | Nazlı Türkmen         | Determination of the milk consumption habits of students of Faculty of Agriculture in Ankara     | lb             | [3]               |
| 172       | Nelly Datukishvili    | Simultaneous identification of wheat, corn and soy ingredients in foods                          | D              | [1]               |
| 337       | Nesimi Aktas          | Glass transition temperature and viscosity values of several honeys produced in Turkey           | C              | [3]               |
| 311       | Nevcihan Gürsoy       | Fungus-mediated synthesis of silver nanoparticles (agnp) and their activity against ...          | E              | [2]               |
| 371       | Nihat Telli           | Presence of Listeria monocytogenes in production line of pickled white cheese, their ...         | E              | [2]               |
| 253       | Niloofer Hashemi      | Effect of inulin and skimmed milk powder levels on the viability of probiotic bacteria and c...  | E              | [2]               |
| 272       | Nurcan Değirmenciöglü | Investigation of antioxidant capacities of natural Vaccinium spp. grown in Erdek and Kapıdağ ... | B              | [1]               |
| 252       | Nyousha Ghaderi       | Comparison of ultrasound and heat effects on rheological, microbial and physicochemical ...      | lb             | [3]               |
| 222       | Ocheme Ocheme         | Effect of xanthan gum on sensory and physical properties of wheat-plantain flour bread           | D              | [1]               |
| 295       | Olatundun Kajihusa    | Sensory characteristics of toffee fortified with Moringa oleifera" seed powder                   | J              | [1]               |
| 267       | Olga Grygorieva       | Antioxidant activity of fruit and leaves of date plum (Diospyros lotus L.)                       | B              | [1]               |
| 305       | Ömer Şimşek           | Innovative nisin production systems  | A              | [1]               |
| 526       | Osman Cavuş           | The level of knowledge amongst small and medium enterprises of the quality and safety ...        | H              | [4]               |
| 160       | Özge Şakıyan Demirkol | Effect of dielectric properties of banana on microwave drying characteristics                    | C              | [3]               |



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|-----------|-----------------------|---|----------------|-------------------|
| 210       | Özge Şakıyan Demirkol | Optimization of formulation and baking conditions of microwave baked cakes                      | C              | [3]               |
| 370       | Özge Süfer            | An emergent technology for modeling drying: computational fluid dynamics (CFD)                  | C              | [3]               |
| 482       | Özge Süfer            | Food packaging applications using nanotechnology  | F              | [3]               |
| 394       | Öznur Öztuna Taner    | Enzyme resistant starch   | D              | [1]               |
| 467       | Peter Forgo           | Studies on various sugar derivates formed by thermal degradation of different prebiotic ...     | B              | [1]               |
| 123       | Pınar Oğuzhan         | The application of chitosan in food industry  | F              | [3]               |
| 181       | Pınar Şanlıbaba       | Characteristics of bacteriocins and its history   | E              | [2]               |
| 200       | Pınar Şanlıbaba       | A raising interest: gut microbiota-probiotic relationship                                       | K              | [4]               |
| 201       | Pınar Şanlıbaba       | Whole cell protein analysis by SDS-PAGE for identification of lactic acid bacteria              | E              | [2]               |
| 550       | Pınar Şanlıbaba       | Biogenic amines in wines  | E              | [2]               |
| 171       | Radia Draiaia         | Algerian honey: determination of some physicochemical parameters and research of ...            | H              | [4]               |
| 263       | Reyhan İrkin          | Determination of total phenolic and flavonoid compounds in juices and peeling extracts of ...   | B              | [1]               |
| 266       | Reyhan İrkin          | Arsenic contamination problem and arsenic removal technologies in drinking waters               | B              | [1]               |
| 539       | Rita Aboloma          | Mycotoxins: A threat to food security- the African story  | E              | [2]               |
| 233       | Roksaneh Roohani      | Extraction methods of natural pigments from stamen of saffron flower                            | D              | [1]               |
| 235       | Roksaneh Roohani      | Assessment of some functional properties of Carum carvi L as food additives                     | D              | [1]               |
| 205       | S. Seçil Erdoğan      | The apple pomace source of phytochemicals   | lc             | [4]               |
| 152       | Sahar Karimihachehsoo | Effect of mastitis on raw milk composition and dairy products quality                           | lb             | [3]               |
| 351       | Sami Gökhan Özkal     | Application of ultrasound technology in meat brining  | le             | [4]               |
| 352       | Sami Gökhan Özkal     | Effect of ultrasound amplitude on drying kinetics of okra                                       | C              | [3]               |
| 150       | Samim Saner           | Smart and sustainable food packaging utilizing flexible printed intelligence and materials ...  | F              | [3]               |
| 545       | Sang-Tae Kim          | A survey on pesticide residues of imported agricultural products circulated in gyeonggi-do, ... | H              | [4]               |
| 554       | Sarka Horackova       | Functional properties of intestinal lactobacilli  | E              | [2]               |
| 380       | Şebnem Pamuk          | Prevalence of Listeria monocytogenes and Salmonella spp in bovine origin food                   | E              | [2]               |
| 185       | Seda Karasu Yalçın    | Strain improvement by mutagenesis for enhancing citric acid production of Yarrowia lipolytica   | A              | [1]               |

| Poster no | Name, Surname          | Title of the abstract  | Poster Group** | Poster Session*** |
|-----------|------------------------|--|----------------|-------------------|
| 146       | Selin Kalkan           | Determination of antimicrobial activity and characterization of methyl cellulose films ...                           | E              | [2]               |
| 301       | Serap Duraklı Veliöglu | Determination of metal contamination of white cheeses obtained from Thrace region                                    | H              | [4]               |
| 249       | Sercan Elmas           | Marine functional foods  | J              | [1]               |
| 302       | Serhat Al              | Presence and antimicrobial resistance profiles of salmonella spp. in retailed sausages in , ...                      | E              | [2]               |
| 327       | Serhat Al              | Economic perspective on Turkish pastrami production and marketing  | le             | [4]               |
| 547       | Sevda Taştemür         | Comparison of culture media used in coliform analysis via membrane filtration technique                              | E              | [2]               |
| 413       | Şeyda Y. Karabulut     | The effects of ultrasound treatment on the structural, physical and physicochemical ...                              | ld             | [1]               |
| 453       | Şeyma Ş. Oğraş         | Identification of volatile compounds of olive oils from different geographic regions                                 | ld             | [1]               |
| 451       | Sibel Özçakmak         | Inhibition kinetics of ochratoxigenic <i>Penicillium verrucosum</i> using <i>Origanum onites</i> , <i>Salvia ...</i> | E              | [2]               |
| 454       | Sibel Özçakmak         | Effect of some essential oils for inhibit of ochratoxin production by <i>Penicillium verrucosum</i>                  | E              | [2]               |
| 472       | Sibel Özçakmak         | Administration of principles and good hygiene principles guide for businesses producing ...                          | F              | [3]               |
| 355       | Sine Özmen Toğay       | Molecular identification of yeasts from traditional Turkish cheeses for selection of strains ...                     | E              | [2]               |
| 315       | Sinem Acar             | Comparison of phenotypic and genotypic antimicrobial resistance profiles of <i>Salmonella ...</i>                    | E              | [2]               |
| 541       | Sirajo M. Funtua       | <i>Bacillus</i> species assessment of sorrel calyces sourced from Nigeria (zchng) and Senegal ...                    | E              | [2]               |
| 542       | Sirajo M. Funtua       | <i>Bacillus</i> species assessment of sorrel drinks produced by steeping and boiling methods                         | E              | [2]               |
| 531       | Snežana Kravić         | Study of the volatile components of cheese from Serbian market.  | lb             | [3]               |
| 489       | Soheyl Eskandari       | Antioxidant and antibacterial effects of <i>Petroselinum crispum</i> extract on <i>hypophthalmichthys ...</i>        | E              | [2]               |
| 528       | Spasenija Milanović    | The effect of starter culture and functional ingredients on texture, rheology and color of ...                       | lb             | [3]               |
| 529       | Spasenija Milanović    | Rheological and textural characterization of Kombucha fermented milk products ...                                    | lb             | [3]               |
| 169       | Sühendan Mol           | Effect of irradiation on the microbial quality sous-vide mackerel at 2±1 °C  | F              | [3]               |
| 198       | Süleyman Gökmen        | Effects of different cooking methods and water sources on cooking quality of Turkish ravioli ...                     | J              | [1]               |
| 189       | Sultan Acun            | The antioxidant properties of oat-based breakfast cereals  | la             | [3]               |
| 365       | Sultan Acun            | The microbial quality of our traditional taste “phyllo”  | la             | [3]               |
| 151       | Tareq Osaili           | Survival and growth of <i>Salmonella typhimurium</i> , <i>Escherichia coli</i> O157:H7 and ...                       | E              | [2]               |
| 427       | Toibudeen Sanni        | Effect of gamma irradiation on mineral, vitamins and cooking properties of sorrel ( <i>Hibiscus ...</i>              | H              | [4]               |

| Poster no | Name, Surname*       | Title of the abstract   | Poster Group** | Poster Session*** |
|-----------|----------------------|---|----------------|-------------------|
| 165       | Tuba Sakin           | Enterocins and their application in food industry   | E              | [2]               |
| 256       | Tuğba Cebeci         | Determination of enterotoxigenicity of coagulase-positive Staphylococcus and coagulase-...          | E              | [2]               |
| 493       | Tuğba Cebeci         | The effects of microorganisms levels on raw milk quality in lactating dairy ewes                    | lb             | [3]               |
| 243       | Tuğba Özdal          | Investigating the antioxidant capacities of Viburnum opulus l. fruits cultivated in Kayseri, Turkey | J              | [1]               |
| 513       | Tuğçe Yurtluk        | Comparison of some physical and chemical properties of various tarhana samples                      | J              | [1]               |
| 562       | Turgay Seymen        | Research on the utilization possibilities in industry of some native apple cultivar/types           | lc             | [4]               |
| 199       | Turgut Cabaroğlu     | Fatty acid composition of olives grown in Adana / Mediterranean region in Turkey                    | B              | [1]               |
| 300       | Ümit Geçgel          | Fatty acid composition and nutritional value of wheat germ oil                                      | K              | [4]               |
| 471       | Ümran Cansu          | Chicken bone gelatin and its functional properties in comparison with commercial gelatins           | D              | [1]               |
| 126       | V. Hazal Özyurt      | Phenylalanine ammonium lyase (PAL) for phenylketonuria (PKU)  | B              | [1]               |
| 519       | Yasemin Ç. Sezer     | Quality attributes of sucuks produced by using isolated lactic acid bacteria                        | E              | [2]               |
| 194       | Yasin Tuncer         | Antibiotic susceptibility of Enterococcus strains isolated from Turkish dry fermented sausage ...   | E              | [2]               |
| 317       | Yeliz Yıldırım       | Antimicrobial susceptibility and serotype distribution of Listeria monocytogenes isolates ...       | E              | [2]               |
| 366       | Yeşim Soyer          | Antimicrobial resistance profiles of salmonella spp. obtained from packaged chicken meat ...        | H              | [4]               |
| 408       | Yılmaz Ozcan         | Pulsed electric field (PEF) applications in dairy technology  | lb             | [3]               |
| 409       | Yılmaz Ozcan         | The status of nanotechnology as an emerging technology in food science and technology               | C              | [3]               |
| 262       | Zahra S. Foumani     | Antibacterial activity of ethanolic extracts of Syzygium aromaticum against some food ...           | E              | [2]               |
| 533       | Zsuzsanna H. Horváth | Analysis of colour characteristics of paprika powders during storage.                               | lc             | [4]               |

**\* Name, Surname of author who posted the abstract**

**\*\* Poster group: Subject of Abstract**

A: Food biotechnology; B: Food chemistry and biochemistry; C: Food engineering; D: Food ingredients and additives; E: Food microbiology; F: Food packing technologies and food storage; G: Food physics; H: Food safety & legislations; Ia: Food technologies (cereal science); Ib: Food technologies (dairy science); Ic: Food technologies (fruit and vegetable science); Id: Food technologies (lipid science); Ie: Food technologies (meat science) J: Functional and traditional foods; K: Nutrition and health

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**Poster Session; [1] November 05, 2014 13.30-14.15;** Food biotechnology; Food chemistry and biochemistry; Food technologies / lipid science; Functional and traditional foods; Food ingredients and additives

**Poster Session; [2] November 05, 2014 17.45-18.30;** Food microbiology; Food physics

**Poster Session; [3] November 06, 2014 13.30-14.15;** Food packaging technologies and food storage; Food technologies / cereal science; Food technologies / dairy science; Food engineering

**Poster Session; [4] November 06, 2014 17.45-18.30;** Food safety and legislation; Food technologies / fruits & vegetables science); Food technologies / meat science; Nutrition and health