

3rd International Congress on Food Technology ICFT3
October 10-12, 2018 Cappadocia/ Nevşehir/Turkey
Congress Centum of Nevşehir Hacı Bektaş University
Preliminary Oral & Poster Presentation Program
Social Activities

Preliminary Program 01

October 09, 2018 13⁰⁰-19⁰⁰: Registration starts on Congress Desk

Social Program

Balloon Tours: Out of congress organization. According wind availability every morning at sunrise balloons move from Ürgüp. The balloon passengers must be ready in Ürgüp before at least 1 h from moving. Nevşehir-Ürgüp takes ~ 40 minutes. There will be balloon tour organizers on congress registration desk.

Congress organization: Welcome cocktail by Rector of Nevşehir Hacı Bektaş Veli University: October 09, 2018 at 19⁰⁰-21³⁰. Free of charge.

Congress organization Visiting fairy chimneys (*peri bacaları*) and sunset (red) valley: October 10, 17³⁰- tour to Fairy Chimneys and say to sun "good by, lets be together tomorrow sunrise". 12€ for transfers and guidance.

Congress organization: Visiting Avanos program starts at October 11, 15³⁰ - Pottery (*çanak çömlek, testi*) is very famous in Avanos. Have you ever made pottery in your life? Then, gala dinner in Avanos or Ürgüp. 35€ includes transfers, gala dinner and guidance but not include alcohol price. If you want drink alcohol during gala dinner, you must pay it to restaurant. In general, 70 cl Yeni Rakı is maximum 35€ and 70 cl local wine is maximum 20€. Yeni Rakı is the famous spirit in Turkey (40° alcohol).

Accommodation: Participants can book any hotel located at Cappadocia area for their accommodation. Congress organizers do not especially recommend any hotel.

Transportation: Congress organizers recommend participants to arrive to Kayseri Airport. For participants who prefer to come via highway, "Nevtur" or other bus agencies provide transportation directly to Nevşehir. Alternatively, transportation by buses from Aksaray Main Bus Station to Nevşehir is possible.

If desired, paid-transportation can be provided both from Kayseri and Nevşehir Airports to the Congress venue.

For social tours/ airport transportation/ hotel reservation during Congress ICFT3, authorized agency is:

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October 10, 2018 Wednesday Hall A

09 ⁰⁰ -10 ¹⁵	A11 Opening Ceremony	<p>Assoc. Prof. Birce M. TABANOĞLU; Congress General Secretary; Welcome Prof. A. Kadir HALKMAN; Head of Assoc. of Food Techn.; Chair of Congress; Welcome Prof. Nesimi AKTAŞ; Dean of Nevşehir Hacı Bektaş Veli University; Welcome Prof. Mazhar BAĞLI; Rector of Nevşehir Hacı Bektaş University; Honorary Chair of Congress; Welcome</p> <p><i>Chair: Prof. Mazhar BAĞLI, Prof. Nesimi AKTAŞ</i></p> <p>Prof. Giovanna FERRARI; Utilization of PEF technology in the food industry: Current applications and future challenges; Keynote speaker</p> <p>Ebru AKDAĞ; Sıkıcı Gerçekler Çekici Hurafelere Karşı (<i>in Turkish</i>)</p>
10¹⁵-11⁰⁰ Coffee Break, Poster section P01; Fruit & vegetable Techn, Meat Techn		
11 ⁰⁰ -12 ³⁰	A12 Fruit & vegetable Techn	<p><i>Chair: Prof. Taner BAYSAL, Prof. Giovanna FERRARI</i></p> <p>Dr. Phonkrit MANIWARA; Rapid prediction of nutritional quality of fruit juice by near infrared spectroscopy and chemometrics</p> <p>Assoc. Prof. Y. Birol SAYGI; Extension of shelf life of humus and mutabbel by using food processing methods</p> <p>Y. Özlem ALİFAKİ; Alternative extraction method for phenolic compounds of cranberry bush (<i>Viburnum opulus</i> L.) fruit: Ultrasound-probe treatment</p> <p>Ahmet DURSUN; The major volatile compounds (VCs) changing during hawthorn maturation</p> <p>Ahmet DURSUN; Identification of volatile compounds in the seeds and fleshs of rose hips obtained from the different locations</p> <p><i>Discussion</i></p>
12³⁰-14⁰⁰ Lunch break, Poster session P02; Biotechnology, Nutrition & Health		
14 ⁰⁰ -15 ³⁰	A13 Fruit & vegetable Techn	<p><i>Chair: Assoc. Prof. Y. Birol SAYGI, Assoc. Prof. Nurcan DEĞİRMENCİOĞLU</i></p> <p>Dr. Hande DEMİR; Effects of therosonication on quality of pumpkin juice</p> <p>Dr İsmail TONTUL; Degradation kinetics of anthocyanins in pomegranate pestil produced by different techniques and enriched with pomegranate peel phenolics during storage</p> <p>MSc. Hazal ÖZALP; The impacts of microwave thawing on the quality properties of the concentrated peach juice</p> <p>MSc. Elif ERCİOĞLU; Real time field monitoring as an early warning system to estimate tomato quality and yield</p> <p>MSc. Özge TAŞTAN; effect of a continuous flow high intensity pulsed light process on inactivation of <i>Alicyclobacillus acidoterrestris</i> in clear quince juice</p> <p><i>Discussion</i></p>
15³⁰-16¹⁵ Coffee Break, Poster section P03; Food chemistry, Dairy technology, Packaging, Food physic, Cereal technology		
16 ¹⁵ -17 ³⁰	A14 Fruit & veg, Dairy	<p>Chair: Assoc. Prof. A. Handan BAYSAL</p> <p>Handenur ÜNAL; Effects of k-sorbate dip parameters on sorbic acid content of dried apricots</p> <p>Şehriban OĞUZ; Natural whey culture</p> <p>Dr. Zerrin Yüksel ÖNÜR; Interactions between milk proteins and green tea flavonoids and the effect of heat treatment</p> <p>Sümeyye KABAKCI; Changes in quality characteristics of kefir beverages fortified with anthocyanin-rich fruit and vegetable juices during storage</p> <p><i>Discussion</i></p>
17³⁰- Social Program: Fairy chimneys and Sunset (Red) Valley		

October 10, 2018 Wednesday Hall B

09⁰⁰-10¹⁵ Opening Ceremony at Hall A	
10¹⁵-11⁰⁰ Coffee Break, Poster section P01; Fruit & vegetable Techn, Meat Techn	
11⁰⁰-12³⁰	<p>B12 Food Biotechnology</p> <p><i>Chairs: Prof. Filiz ÖZELİK, Prof. Zehra Nur YÜKSEKDAĞ</i></p> <p>Afshin FAHİM; Effect of pectin on the quality changes in minced silver carp (<i>Hypophthalmichthys molitrix</i>) flesh during chilled storage</p> <p>Dr. Z Dilan ÇELİK; The effects of juice clarification before fermentation on aroma compounds of Narince wines</p> <p>Dr. Simel B. ELMACI; Microbial interactions in wine</p> <p>MSc. D. Damla A. KAMER; Production of gellan gum by sphingomonas paucimobilis using rice bran and grape pomace as carbon sources</p> <p>Dr. Güven BURCU; Comparison of traditional and rolling circle amplification (RCA)-surface-enhanced raman spectroscopy (SERS) methods for genetically modified organisms (GMOs) detection</p> <p><i>Discussion</i></p>
12³⁰-14⁰⁰ Lunch break, Poster session P02; Biotechnology, Nutrition & Health	
14⁰⁰-15³⁰	<p>B13 Food Physic, Chem, Cereal</p> <p><i>Chairs: Assoc. Prof. Dr. Birce M. TABAN,</i></p> <p>Prof Nesimi AKTAŞ; Glass transition, sorption and textural properties of Köftür: The traditional Cappadocian dessert</p> <p>Dr. Dilek Dülger ALTINER; Determination of antioxidant properties of raw, roasted coffee and coffee silverskin from different coffee beans</p> <p>Tülin EKER, Understanding the impact factors of yogurt matrix on in vivo aroma release during consumption of yogurt</p> <p>Prof. Aijaz Hussain SOOMRO; Effect of organic and conventional growing systems on nutritional quality of wheat</p> <p>Dr. Evrim Özkaynak KANMAZ; It is possible to produce wheat products for gluten intolerant individuals and coeliacs</p> <p><i>Discussion</i></p>
15³⁰-16¹⁵ Coffee Break, Poster section P03; Food chemistry, Dairy technology, Packaging, Food physic, Cereal technology	
16¹⁵-17³⁰	<p>B14 Meat Technology</p> <p><i>Chairs: Prof. Mükerrerem KAYA,</i></p> <p>Dr. Güliz HASKARACA; Physical, chemical and sensory quality of döner kebab processed by the sous vide method during refrigerated storage</p> <p>Dr. Güliz HASKARACA; Doneness degree and cooking method effects on nutritional and sensory quality of doner</p> <p>Dr. Aydın ERGE; Investigation of coating solution effects prepared by chicken gelatin, chitosan and sorbitol on chicken pattes</p> <p>Dr. Eda D. SONCU; Different systems in meat packaging</p> <p><i>Discussion</i></p>
17³⁰- Social Program: Fairy chimneys and Sunset (Red) Valley	

October 10, 2018 Wednesday Hall C

09⁰⁰-10¹⁵ Opening Ceremony at Hall A	
10¹⁵-11⁰⁰ Coffee Break, Poster section P01; Fruit & vegetable Techn, Meat Techn	
11⁰⁰-12³⁰	<p>C12 Nutr& Health</p> <p><i>Chairs:</i> Prof. Fred BROUNS; Molecular composition of dietary fiber determines its functionality, physiological effects and health outcomes Prof. Fred BROUNS; Grain intolerances: who should avoid wheat for health reasons? Prof. Fred BROUNS; Facts about sugars and syrups Emre DUMAN; Effects of saponin on appetite regulation MSC. Tuba Eda ARPA; Phytochemicals and health benefits of raisins</p> <p><i>Discussion</i></p>
12³⁰-14⁰⁰ Lunch break, Poster session P02; Biotechnology, Nutrition & Health	
14⁰⁰-15³⁰	<p>C13 Nutr& Health</p> <p><i>Chairs:</i> Büşra AYHAN; Changes in some metabolic parameters after green coffee consumption of females according to usual caffeine intake A. Emine İ. COŞKUN; Use of functional foods in gluten-free product manufacture Dr. Meltem SOYLU; Glycemic index for sucrose, fructose and honey entrained highbush cranberry juice Dr. Wagas AHMED; Effect of iron fortified diets on blood serum biomarkers in anemic subjects</p> <p><i>Discussion</i></p>
15³⁰-16¹⁵ Coffee Break, Poster section P03; Food chem, Dairy techn, Packaging, Food physic, Ceral	
16¹⁵-17³⁰	<p>C14 Packaging</p> <p><i>Chairs:</i> MSc. Özge ÖZMEN; Effects of foaming agents and screw speed on mechanical properties of corn starch-based extruded foam packaging material MSc. Özge ÖZMEN; Extrusion of potato starch-based loose-fill foam packaging material MSc. Elif SEZER; Effect of active packaging (oxygen scavengers) on the microbiological and sensory quality of sliced sourdough bread Dr. N. Hanani A ABIDIN; Development of active packaging films based on fish gelatin</p> <p><i>Discussion</i></p>
17³⁰- Social Program: Fairy chimneys and Sunset (Red) Valley	

October 11, 2018 Thursday Hall A

09 ⁰⁰ -10 ¹⁵	A21 Food Microbiology	<p><i>Chairs: Prof. Dr. İbrahim ÇAKIR, Prof. Işıl VAR</i></p> <p>Dr. Rasit ASILOGLU; Little-known danger of heterotrophic protists: a protective shelter for pathogenic foodborne bacteria</p> <p>MSc. Eda K. KANAK; Identification and antimicrobial activity detection of lactic acid bacteria isolated from traditionally produced local cheese</p> <p>A. Önder BARAZI; Health and economic implications of eaten foods contaminated by mycotoxins and control of mycotoxins in foods</p> <p>MSc. Hatice GÜNDÜZ; The incidence of <i>Listeria monocytogenes</i> in seafood samples in Izmir</p> <p>Discussion</p>
10 ¹⁵ -11 ⁰⁰ Coffee Break, Poster section P04 ; Food Microbiology		
11 ⁰⁰ -12 ³⁰	A22 Food Microbiology	<p><i>Chairs: Prof. Zulal KESMEN,</i></p> <p>MSc. Possas ARICIA; A mathematical model for <i>Listeria monocytogenes</i> inactivation during high hydrostatic pressure processing of a simulated meat medium</p> <p>Assoc. Prof. Birce M. TABAN; Can molecular resonance effect technology be effective to inhibit complex microbiological associations in food industry?</p> <p>Prof. Işıl VAR; Microbiological quality of some fishes consumed in Adana</p> <p>Dr. Serhat AL; Development and comparison of a novel <i>Campylobacter</i> spp. enrichment medium in some food matrices</p> <p>Dr. Emre YÖRÜK, Alterations in antioxidant activity and epigenetic profile related to thiophanate methyl on <i>Cercospora beticola</i></p> <p>Dr. Zeynal TOPALCENGİZ; Validation of thermal inactivation parameters recommended for fruit juices</p> <p><i>Discussion</i></p>
12 ³⁰ -14 ⁰⁰ Lunch break, Poster session P05 ; Functional & Traditional foods, Food engineering, Lipid chemistry, Food safety		
14 ⁰⁰ -15 ³⁰	A23 Food Microbiology	<p><i>Chairs:</i></p> <p>MSc. Okşan UÇKUN; Determination of some microbiological properties of the peanuts grown in Osmaniye province from storage</p> <p>Dr. Dilay K. AYHAN; Biofilm formation potential of <i>Pseudomonas aeruginosa</i> and <i>Bacillus toyonensis</i> in dairy industry based batch system</p> <p>Prof. Zulal KESMEN; The application of multi-fragment melting analysis (MFMA) for identification of yeasts in spoiled fruits</p> <p>Assoc. Prof. Nurhan E. ONMAZ; Detection of shiga-toxigenic <i>Escherichia coli</i> (STEC) in fishes marketed in Kayseri, Turkey</p> <p>Dr. Tülay E. MUŞ; Comparative evaluation of acidification of <i>Streptococcus thermophilus</i> strains in two different medium</p> <p><i>Discussion</i></p>
15 ³⁰ - Social Program Avanos, Göreme, Gala Dinner		

October 11, 2018 Thursday Hall B

09 ⁰⁰ -10 ¹⁵	B21 Engineering	<p><i>Chairs:</i></p> <p>MSc. Göksel T. SIVRİ; Detoxification of hazelnut contaminated with aflatoxin by gaseous ozone treatment</p> <p>MSc. Gülen YEŞİLÖREN; Comparison of ultrasound and microwave assisted extraction of anthocyanins from black carrot pomace</p> <p>Dr. Yüksel ALPER; Extraction of olive leaves (<i>Olea europae</i>) by using supercritical carbon dioxide extraction method</p> <p>Dr. Mehmet KOÇ; Drying behaviour and evaluation of physicochemical properties of foam mat dried fig powder</p> <p><i>Discussion</i></p>
10 ¹⁵ -11 ⁰⁰ Coffee Break, Poster section P04 ; Food Microbiology		
11 ⁰⁰ -12 ³⁰	B22 Engineering, Lipid chem	<p><i>Chairs: Dr. Hakan ERİNÇ,</i></p> <p>MSc. Necla ÖZDEMİR; Effect of different combinations of wall materials on spray dried basil essential oil microcapsules</p> <p>Yasemin TAŞDEMİR; Possibility of utilization of encapsulated propolis used as antimicrobial agent in yoghurt production</p> <p>Dr. A. Burcu AKTAŞ; Physical properties of structured lipids produced by chemical interesterification of beef tallow with different oils</p> <p>Cansu DEMİR; Essential volatile components in olive and olive oil</p> <p>Hamza ALAŞALVAR; Application of new methods in conjugated linoleic acid production</p> <p>Dr. .N. N. A. Karim SHAH; Application of hurdle technologies, ultrasonic and gaseous ozone to improve the extraction yield of bioactive content and to preserve roselle (<i>Hibiscus sabdariffa</i> L.) fruit juice</p> <p>Dr. Tuğba DEDEBAŞ; Effect of different storage conditions on the storage stability of cold-pressed fennel seed oil</p> <p><i>Discussion</i></p>
12 ³⁰ -14 ⁰⁰ Lunch break, Poster session P05 ; Functional & Traditional foods, Food engineering, Lipid chemistry, Food safety		
14 ⁰⁰ -15 ³⁰	B23 Lipid Chemistry	<p><i>Chairs:</i></p> <p>MSc. M. Nur K. ERDOĞAN; The influence of black cumin oil on oxidative stability of mayonnaise</p> <p>Dilek ÖZKAN; Changes in volatile compounds (VCs) during the traditional sesame paste (tahini) production</p> <p>Assoc. Prof. Türkan K. MUTLU; Quality parameters of Gemlik extra virgin olive oils from different regions of Turkey</p> <p>Assoc. Prof. Türkan K. MUTLU; Enrichment of virgin olive oil emulsions with pistachio leaf extracts for better stability</p> <p><i>Discussion</i></p>
15 ³⁰ - Social Program Avanos, Göreme, Gala Dinner		

October 11, 2018 Thursday Hall C

09 ⁰⁰ -10 ¹⁵	C21 Func& Trad Foods	<p><i>Chairs:</i></p> <p>Dr. Ambreen NAZ; Lycopene from watermelon efficiently lowers serum cholesterol</p> <p>Dr. Sultan A. TONTUL; Determination of functional food properties of some pseudocereals</p> <p>S. Can BEYLİKÇİ; New trends and problems related to shalgam (salgam) which is a fermented black carrot product</p> <p><i>Discussion</i></p>
10 ¹⁵ -11 ⁰⁰ Coffee Break, Poster section P04 ; Food Microbiology		
11 ⁰⁰ -12 ³⁰	C22 Food Safety	<p><i>Chairs:</i></p> <p>Prof. Franco Pedreschi Plasencia; Effect of blanching and the type of frying on acrylamide and furan formation in potato chips</p> <p>Dr. Antonio Valero Diaz; Predictive modeling tools and strategies for establishing risk-based microbiological criteria in foods</p> <p>Dr. Fernando Pérez-Rodríguez; A predictive modelling approach for biopreservation strategies in foods</p> <p>Dr. Sibel ÖZÇAKMAK; A study on the determination of food safety consciousness in employees working in bakery producing bread and bread types and HACCP implementation</p> <p>Dr. Merve DARICI; Tert-butyl alcohol (TBA) analysis by gas chromatography (GC) and method validation for alcoholic beverages</p> <p><i>Discussion</i></p>
12 ³⁰ -14 ⁰⁰ Lunch break, Poster session P05 ; Functional & Traditional foods, Food engineering, Lipid chemistry, Food safety		
14 ⁰⁰ -15 ³⁰	C23 Food Safety	<p><i>Chairs Prof. Franco Pedreschi Plasencia</i></p> <p>MSc. Mina Ahmadi; Polycyclic aromatic hydrocarbons in food products and ways to reduce it</p> <p>MSc. Duygu AĞAGÜNDÜZ; Knowledge, attitudes and behaviors in halal foods of turkish adults</p> <p>MSc. Duygu AĞAGÜNDÜZ; Knowledge, attitudes and behaviors in geographical indications of Turkish adults</p> <p>Dr. Tülay E. MUŞ; The assessment of food safety in tas kebab and salad processing line</p> <p>Betül ARSLAN; Effect of chitosan-essential oil coatings as a surface fungus inhibitor on microbial quality and physicochemical changes of fermented turkish sausage (sucuk) during storage</p> <p><i>Discussion</i></p>
15 ³⁰ - Social Program Avanos, Göreme, Gala Dinner		

October 12, 2018 Thursday Hall A

09 ⁰⁰ -10 ¹⁵	A31 Ingredients	<p><i>Chairs: Assoc. Prof. Türkan K. MUTLU</i></p> <p>Sümeyra ÇAĞLAK; Functional ingredient with high dietary fiber: coffee silverskin (CS)</p> <p>Büşra BİLDİR; Effects of temperature and different thickeners on rheological properties of ketchup</p> <p>Assoc. Prof. M. Fatih CENGİZ; Elemental compositions of dried salep tubers collected from different regions in Turkey</p> <p>Assoc. Prof. M. Fatih CENGİZ; Isotope ratios of salep powders collected from different regions in Turkey</p> <p><i>Discussion</i></p>
10 ¹⁵ -11 ⁰⁰ Coffee Break, Poster section P06 ; Food Ingredients		
11 ⁰⁰ -12 ¹⁵	A32 Ingredients	<p><i>Chairs:</i></p> <p>Atefeh Karimi DASTJERD; Introducing some natural and functional food ingredients originated from Urmia- West Azerbaijan- Iran</p> <p>Nisa DURAK; Determination methods of food colorants in foodstuffs by high performance liquid chromatography (HPLC) and as an alternative ultra high pressure chromatography (UHPLC)</p> <p>Assoc. Prof. Türkan K. MUTLU; Natural antioxidants for foods</p> <p>MSc. D. Ezgi UZUN; Applications of collagen peptides on food industry</p> <p><i>Discussion</i></p>
12 ¹⁵ -12 ³⁰ Closing ceremony, best poster award		

October 12, 2018 Thursday Hall B

09⁰⁰-10³⁰	B31 Func& Trad Foods 2	<p><i>Chairs:</i></p> <p>Prof. Eugenia BEZIRTZOGLU; Effect of the functional dairy foods upon the human intestinal microbiota</p> <p>Dr. Özge Y. BAYRAM; Sensory acceptability and phenolic potential of probiotic strained (torba) yoghurt enriched with some medicinal and aromatic plants</p> <p>Dr. R. Serpil GÜNHAN; Functional food; marrow bone broth</p> <p>Meral KAYGISIZ; Effect of resistant starch addition on the yield, color and sensory properties of salted yoghurt</p> <p>MSc. İnci CERİT; Antioxidant activity of yeast (<i>Saccharomyces cerevisiae</i>) enriched cocoa hazelnut cream</p> <p><i>Discussion</i></p>
10¹⁵-11⁰⁰ Coffee Break, Poster section P06; Food Ingredients		
12¹⁵-12³⁰ Closing ceremony, best poster award (Hall A)		

POSTER PROGRAM*

October 10, 10¹⁵-11⁰⁰ Poster section P01; Fruit & vegetable Technology, Meat Technology

October 10, 12³⁰-14⁰⁰ Poster session P02; Biotechnology, Nutrition & Health

October 10, 15³⁰-16¹⁵ Poster section P03; Food chemistry, Dairy Technology, Packaging, Food physic, Cereal Technology

October 11, 10¹⁵-11⁰⁰ Poster section P04; Food Microbiology

October 11, 12³⁰-14⁰⁰ Poster session P05; Functional & Traditional foods, Food engineering, Lipid chemistry, Food safety

October 12, 10¹⁵-11⁰⁰ Poster section P06; Food Ingredients

**: Detailed poster program will announce soon.*