

1st International / 11th National
**FOOD ENGINEERING
CONGRESS**

1. Uluslararası / 11. Ulusal
**GIDA MÜHENDİSLİĞİ
KONGRESİ**



CONGRESS PROGRAM

7-9 November / Kasım 2019

Aska Lara Resort & SPA, Antalya - TURKEY



08:00-09:30 **Registration**

09:30-11:20 **Opening Ceremony / Opening Speeches**

11:20-12:00 **Opening Conference**
Prof. Dr. Mikdat Kadiođlu

12:00-13:30 **Lunch**

13:30-15:30 **Panel “Perception of Media in Food (Disinformation and Misleading Claims About Food)”**

Chair: Prof. Dr. Ertan Anlı
Department of Food Engineering, Ankara University

- Gila Benmayor / Journalist, Hürriyet
- Asst. Prof. Mehtap Türkay/ Turkish Medical Association
- Aziz Koçal / Federation of Consumer Associations Chairman
- Dr. Bülent Şık / Food Engineer

15:30-16:00 **Coffee Break and Poster Review**

16:00-17:30 **Session 1**

Chair: Serpil Şahin
Department of Food Engineering, Middle East Technical University

“Supercooling technology for extended shelf life of perishable foods”
Soojin Jun
Department of Human Nutrition, University of Hawaii at Manoa

“Heat treatment applications in the food industry and microwave pasteurization as an example”
Taner Baysal , Ahsen Rayman Ergun
Department of Food Engineering, Ege University

“Microwave drying kinetics of green sweet and bell peppers”
Meriç Şimşek Aslanođlu, Özge Süfer, Merve Yıldırım
Department of Food Engineering, Osmaniye Korkut Ata University

“Experimental comparison of microwave and radio frequency heating of peanut butter”
Ezgi Parın, Welat Miran, Tunç Koray Palazođlu
Department of Food Engineering, Mersin University

08:30-09.00 **Registration**

09:00-10:15 **Session 2**

Chair: Deniz Çekmecelioğlu
Department of Food Engineering, Middle East Technical University

“Determination of the antimicrobial and antioxidant effects of sodom apple (*Calotropis Procera*) used in the production of west african cheese (*Wagashi*)”

Adamou Mamoudou Anza, Zerrin Erginkaya, Gözde Konuray,
Department of Food Engineering, Çukurova University

“Bacterial cellulase production using grape pomace hydrolysate as a carbon source”

Ayşe Sultan Kurt, Deniz Çekmecelioğlu
Department of Food Engineering, Middle East Technical University

“Determination of the microbial profile during the fermentation process of grape leaves brine”

Banu Metin¹, Esra Nur Yaşa², Zeki Durak²

¹ Department of Food Engineering, İstanbul Sabahattin Zaim University

² Department of Food Engineering, Yıldız Technical University

“Utilization of apple and pomegranate peels for production of pectinase by *Aspergillus spp.*”

Zehra Gülsünoğlu, Meral Kılıç Akyılmaz, Funda Karbancıoğlu Güler,
Department of Food Engineering, İstanbul Teknik University

10:15-10:45 **Coffee Break**

10:45-12:15 **Session 3**

Chair: Gülüm Şumnu
Department of Food Engineering, Middle East Technical University

Keynote Speaker

“Antimicrobial nanopackaging for food products: Prospects and limitations”

Jasim Ahmed

Kuwait Institute for Scientific Research

“Dielectric properties of sour cherry (*Prunus Cerasus L.*) POMACE: influence of frequency, concentration, PH, temperature and particle size”

Duygu Başkaya Sezer¹, Jasim Ahmed², S.Gülüm Şumnu¹, Serpil Şahin¹,

¹ Department of Food Engineering, Middle East Technical University

²Kuwait Institute for Scientific Research

“Investigation of ultrasound assisted enzymatic collagen extraction and its effects on collagen characterization”

Burcu Kuban, Şebnem Tavman

Department of Food Engineering, Ege University

“Development of nanofiber based colorimetric sensors for detection of fish freshness”

Ekin Toprak Demir, Burak Aydoğan, Meryem Yılmaz, Aylin Altan

Department of Food Engineering, Mersin University

12:15-13:15 Lunch

13:15-13:30 **Invited Speaker**
Sumiter S. Broca
FAO, Senior Policy Officer

13:30-15:30 **Panel “Food Engineering Education and Its Conformity with the Food Sector”**

Chair: Kemal Zeki Taydaş
UCTEA Chamber of Food Engineers, Chairman

- Metin Duruk / Aroma A.Ş. , Chairman
- Dr. Gerhard Schleining / Institute of Food Science, Universität F. Bodenkultur Wien / ISEKI-Food Association
- Prof.Dr.Ferruh Erdoğan, Department of Food Engineering, Ankara University
- Gamze Kozanlı / Department of Food Engineering, Ankara University, Undergraduate Student
- Onur Aydın / Food Engineer / UCTEA Chamber of Food Engineers, Gaziantep Provincial Representative

15:30-16:00 **Coffee Break and Poster Review**

16:00-17:30 **Session 4**

Chair: Taner Baysal
Department of Food Engineering, Ege University

“Effect of using whey protein, inulin and cream on the viability of yogurt and probiotic bacteria in probiotic yogurts during passage through a dynamic in vitro gastrointestinal model”

Emine Mine Çomak Göçer¹, Firuze Ergin², Ahmet Küçükçetin²

¹Department of Nutrition and Dietetics, Akdeniz University

²Department of Food Engineering, Akdeniz University

“Effects of gelled emulsions containing peanut and flaxseed oil mixture on the oxidative stability of heat processed fermented sausages”

Hülya Serpil Kavuşan, Burcu Öztürk Kerimoğlu, Meltem Serdaroğlu
Department of Food Engineering, Ege University

“Evaluation of bioactive compounds in arugula (Eruca sativa) after lyophilization and tray-drying”

Noor Alruwaih¹, Varoujan Yaylayan²

¹Kuwait Institute for Scientific Research

²Department of Food Science and Agricultural Chemistry, McGill University

“Heat induced gelation time profile for salep and konjact glucomannan”

Senem Yetgin¹, Oswaldo Campanella²

¹Department of Food Engineering, Kastamonu University, Kastamonu, Turkey

²Department of Food Science and Technology Ohio State University, USA

“Vocational education and training materials to minimize postharvest losses within food chain”

Nurcan Aysar Güzelsoy¹, Yıldıray İstanbullu¹, Arzu Yavuz¹, Banu Akgün¹, Angel Martínez-Sanmartin², Fahrettin Göğüş³, Ahmet Budaklıer⁴, Fetullah Bingül⁵,

Fehmi Yıldız⁶, Gerhard Schleining⁷, Foteini Chrysanthopoulou⁷, Gabriela Iordachescu⁸

¹Central Research Institute of Food and Feed Control

²Centro Tecnológico Nacional de la Conserva y Alimentación

³Department of Food Engineering, Gaziantep University

⁴Ministry of Food Agriculture and Livestock

⁵Bursa Metropolitan Municipality TARIMAS

⁶Bursa Commodity Exchange

⁷ISEKI-Food Association

⁸Department of Food Engineering, Dunarea de Jos University of Galati

08:30-09.00 **Registration**

09:00-10:45 **Session 5**

Chair: Halil Vural

Department of Food Engineering, Hacettepe University

“Moisture adsorption isotherms and adsorption isosteric heat of dry ground meat”

Nesimi Aktaş

Department of Food Engineering, Nevşehir Hacı Bektaş Veli University

“Possibility of using textiles as casing materials in fermented sausages”

Hasan Yetim¹, Gökçeğün Ciritci², Fatih Bozkurt³, Abdulatef Ahhmed³

¹ Department of Food Engineering, İstanbul Sabahattin Zaim University

² Department of Food Engineering, Erciyes University

³ Department of Food Engineering, Yıldız Technical University

“Rehydration of Whey Protein Isolate: Effect of Temperature, Water Activity, and Storage Time”

Sarah Al-Jassar¹, Yrjö Roos²

¹Kuwait Institute for Scientific Research

²Department of Food Technology, University College Cork

“Comparison of different extraction methods of phenolic compounds from bay leaf (Laurus nobilis L.)”

Ayça Akyüz, Idil Tekin, Seda Ersus Bilek

Department of Food Engineering, Ege University

“Determination of Physicochemical Properties of Different Citrus Fruit Wastes”

Bihter İşyaran, Sedat Sayar

Department of Food Engineering, Mersin University

“Effect of Turkish coffee brewing technique in extraction of the volatile compounds of coffee”

Yaşar Mert Biçici, Ceyda Dadalı, Yeşim Elmacı,

Department of Food Engineering, Ege University

10:45-11:00 **Coffee Break**

11:00-12:30 **Session 6**

Chair: Pınar Şanlıbaba

Department of Food Engineering, Ankara University

Keynote Speaker

“Development of an innovative oxygen scavenging label: A journey from the idea to the product”

Selcuk Yıldırım

Zurich University of Applied Sciences

“Production of phenolic-rich pregelatinized starch”

Mehmet Yüksel, Sedat Sayar

Department of Food Engineering, Mersin University

“Determination of protein fraction profiles of concentrated kefir produced by different methods”

Merve Al, Muammer Demir

Department of Food Engineering, Akdeniz University

“Effects of different starch types on retardation of staling of cakes”

Saniye Akyıl^{1,2}, Dilara Kılınç², Bülent Şentürk²

¹Yıldız Technical University, Faculty of Chemical and Metallurgical Engineering, Department of Food Engineering, İstanbul, Turkey

²Şölen Çikolata Gıda Sanayi A.Ş., İstanbul, Turkey

12:30-13:30

Lunch

13:30-14:00

Invited Speaker

“Experience of the food industry in Greece during the integration period to EU”

Maria Papageorgiou

International Hellenic University

14:00-16:00

Panel “Food Politics and Food Economy”

Chair: Atakan Günay

UCTEA Chamber of Food Engineers, Former Chairman

- Prof. Dr. Zümrüt Begüm Ögel - Member of Presidency Health and Food Policies Council / Konya Food and Agriculture University
- Dr. Necdet Oral / Agricultural Engineer, Author
- Mustafa Sönmez- Economist, Author
- Umut Özdil - TV Program Producer and Presenter

16:00-16:15

Announcement of Poster Competition Results and Closing Ceremony

16:15-18:30

Social Program

- 1. Effect of Different Drying Methods on The Essential Oil Content and Composition of Kumquat (*Fortunella margarita* Swingle)**
Demet Yıldız Turgut, Kadriye Yüksel, Orçun Çınar
Batı Akdeniz Agricultural Research Institute, Antalya
- 2. Determination of Drying Characteristics of Crimson Seedless Grape Variety**
Ahmet Candemir, Ali Güler, Kadir Emre Özaltın, Fatma Belgin Aşıklar
Viticulture Research Institute, Manisa, Turkey
- 3. Effect of Different Drying Techniques On Some Functional Properties of Semidried Fig**
Nilgün Tan, Ramazan Konak, Erdem Çiçek
Fig Research Institute, Aydın, Turkey
- 4. Fatty Acid Composition of Fig Seed Oil Obtained by Different Methods**
Ramazan Konak¹, Demet Yıldız Turgut², Erdem Çiçek¹, Nilgün Tan¹
¹*Fig Research Institute, Aydın, Turkey*
²*Batı Akdeniz Agricultural Research Institute, Antalya, Turkey*
- 5. Investigation of the changes on some quality parameters of semi-dried figs during storage period**
Erdem Çiçek, Ramazan Konak, Nilgün Tan, Gül Kuruoğlu Aşçı
Fig Research Institute, Aydın, Turkey
- 6. Use of Fining Agents in Fig Juice Production**
Hafizener Şengül Binat, Ramazan Konak, Nilgün Tan, Erdem Çiçek, Ziya Binat
Fig Research Institute, Aydın, Turkey
- 7. The Role of Dairy Products on weight management and obesity**
Zeynep Dayıoğlugil
TAT Gıda Sanayi A.Ş., R&D, Bursa, Turkey
- 8. Determination of Crystallization Parameters and Textural Stability in Soft Caramel Dragee Confectionery**
Özge Eyyüpoğlu, M.Ali Marangoz
Durukan Confectionery R&D Centre, Ankara, Turkey
- 9. Investigation of the Effects of Ultrasonic Treatment on Collagen Stability**
Özge Ata¹, Şebnem Tavman², Burcu Kaplan Türköz²
¹*Graduate School of Natural and Applied Science, Ege University, İzmir, Turkey*
²*Department of Food Engineering, Ege University, İzmir, Turkey*
- 10. Organic Acid Compositions of Sultani Çekirdeksiz and Cabernet Sauvignon Sour Grape Juices**
Ali Güler, Kadir Emre Özaltın, Ahmet Candemir
Viticulture Research Institute, Manisa, Turkey

- 11. Determination of the Correlations between Total Phenolic Content and Antioxidant Activity in the Grape Juice**
Ali Güler, Ahmet Candemir, Kadir Emre Özaltın
Viticulture Research Institute, Manisa, Turkey
- 12. The Effects of Antimicrobials in Food on Probiotic Bacteria**
Aysun Sağlam¹, Kamil Bostan², Nagihan Kalintaş³
¹*Food Quality Control Analysis, İstanbul Aydın University, İstanbul, Turkey*
²*Gastronomy and Culinary arts, İstanbul Aydın University, İstanbul, Turkey*
³*Food Technology, İstanbul Aydın University, İstanbul, Turkey*
- 13. Fed Batch Production of Polygalacturonase and Pectin Lyase Enzymes Using Apple Pomace as Feedstock**
Deniz Çekmecelioğlu, Ayşe Güneruz
Department of Food Engineering, Middle East Technical University, Ankara, Turkey
- 14. Comparative Study of Microbial Oil Production Using *Lipomyces starkeyi* and *Rhodospiridium toruloides* Yeasts**
Nermin Gürel, Deniz Çekmecelioğlu
Department of Food Engineering, Middle East Technical University, Ankara, Turkey
- 15. Effects of Microwave Heating On Electrospinning of Carob Bean Flour Based Nanofibers**
Eylül Uygun, Gülüm Şumnu, Serpil Şahin, Eda Yıldız
Department of Food Engineering, Middle East Technical University, Ankara, Turkey
- 16. Textural Properties of Pastırma Types with Transglutaminase**
Fatma Yağmur Hazar¹, Güzin Kaban², Mükerrem Kaya²
¹*Department of Food Engineering, Kastamonu University, Kastamonu, Turkey*
²*Department of Food Engineering, Atatürk University, Erzurum, Turkey*
- 17. Investigation of the Liquid Form of Energy Drinks Composition in Terms of Inositol, Taurine, Glucoronolactone**
Pınar Manarga Birlik, Ayşe Binnur Karataş, İbrahim Emre Tokat
Food Additives and Residues Department, Central Research of Institute of Food and Feed Control, Bursa, Turkey
- 18. The Importance of Innovative Entrepreneurship in Food and Beverage Businesses and a Successful Case Study**
Kamuran Öztop
Department of Hotel, Restaurant and Catering, Toros University, İçel, Turkey
- 19. Effect of Fat Content on Aroma Release and Rheological Properties of Dairy Desserts**
Müge Baysal, Yeşim Elmacı
Department of Food Engineering, Ege University, Izmir, Turkey

20. **Utilization of fruit and vegetable wastes for production of lignocellulosic materials and its potential use in food industry**
Fahriye Ayriç, Taner Baysal
Department of Food Engineering, Ege University, Izmir, Turkey
21. **The Molecular Imprinting Method: A Rapid and Easy Method for the Detection of Microorganisms in Food**
Funda Demir, Zerrin Erginkaya, Gözde Konuray
Department of Food Engineering, Çukurova University, Adana, Turkey
22. **Ultrasound Applications for Surface Cleaning In Dairy Industry**
Turkuaz Ecem Oğul¹, Elif Belbez¹, Şule Keyik², Elif Ercioğlu¹, Zeynep Dayioğlugil¹
Tat Gıda Sanayi A.Ş., R&D, Bursa, Turkey
23. **Hydroxymethyl Furfural Formation In Grape And Pomegranate Juices Over Heating Treatments**
Idil Tekin, Ayça Akyüz, Seda Ersus Bilek
Department of Food Engineering, Ege University, Izmir, Turkey
24. **Training Materials for Bakery Sector**
Arzu Yavuz¹, Yildiray Istanbulu¹, Nurcan AYSAR Guzelsoy¹, Filiz Çavuş¹, Nazan Çöplü¹, Ozlem Isik¹, Sirli Rosensvald², Sorin Iorga³, Sibel Tokat⁴, Emre Demir⁵, Ahmet Budaklier⁶
¹*Central Research Institute of Food and Feed Control, Bursa, Turkey*
²*Center of Food and Fermentation Techniques, Estonia*
³*National Institute of Research and Development for Food Bioresources, Romania*
⁴*Bursa Directorate of Provincial Agriculture and Forestry, Turkey*
⁵*Bursa Metropolitan Municipality, Bursa Bread and Nutrition Industry and Trade Inc, Turkey*
⁶*General Directorate of Agricultural Research and Policies, Turkey*
25. **Date Seed Coffee**
Nuray Can, Aysun Sağlam
Food Quality Control and Analysis Programme, Anadolu Bil Vocational School, Istanbul Aydın University, İstanbul, Turkey
26. **Gilaburu Fruit**
Nuray Can, Aysun Sağlam
Food Quality Control and Analysis Programme, Anadolu Bil Vocational School, Istanbul Aydın University, İstanbul, Turkey
27. **Innovative Packaging Application in Meat Technology**
İklim Özcın Öztürk¹, Furkan Türker Sarıcaoğlu²
¹*Köfteci Yusuf, Plant Quality Management, Bursa, Turkey*
²*Department of Food Engineering, Bursa Technical University, Bursa, Turkey*
28. **Effect of Formulation on the Glass Transition Temperature of Sugar Confectionery during Storage**
Suzan Tireki^{1,2}, Gülüm Şumnu¹, Serpil Şahin¹
¹*Department of Food Engineering, Middle East Technical University, Ankara, Turkey*
²*Department of Food Engineering, Istanbul Sabahattin Zaim University, İstanbul, Turkey*

29. **Physicochemical Properties of Starch Gels Prepared in Milk Samples with Different Fat Content**
Ayşegül Bilgiç, Sedat Sayar
Department of Food Engineering, Mersin University, Mersin, Turkey
30. **Physicochemical Properties of Crouton Produced From Full and Par-Baked Bread**
Demet Manap, Sedat Sayar
Department of Food Engineering, Mersin University, Mersin, Turkey
31. **Development of Soft Textured Ready-To-Eat Intermediate Moisture Mango Products by Pasteurization: A Comparative Study with Different Cultuvars**
Gözde Bostanoğlu, Damla Öykü Şahin, Dilara Okut, Ali Nalbant
K.F.C. GIDA A.Ş., R&D Center, Izmir, Turkey
32. **Phenolic compounds of *Eremurus spectabilis* Bieb. From Liliaceae family**
Nurcan Aysar Güzelsoy, Filiz Çavuş
Central Research Institute of Food and Feed Control, Bursa, Turkey
33. **Food Allergens and Bioinformatics Methods**
Asuman Adalı¹, Aysun Genç², Burcu Kaplan Türköz², Bahar Bakar¹
¹*Graduate School of Natural & Applied Sciences, Department of Food Engineering, Ege University, Izmir, Turkey*
²*Department of Food Engineering, Ege University, Izmir, Turkey*
34. **Characterization of the filamentous fungal flora of Konya mold-ripened tulum cheese**
Meryem Seri, Banu Metin
Department of Food Engineering, Istanbul Sabahattin Zaim University, Istanbul, Turkey
35. **The Presence Of Allergens In Meat Products And A General Look On Current And New Detection Techniques**
Pelin Özkaya, Semra Kayaardı
Department of Food Engineering, Manisa Celal Bayar University, Manisa, Turkey
36. **The Effects of Chocolate with Different Rheological Properties on Quality Characteristics of Chocolate Coated Wafer**
Gökşen Işık^{1,2}, Elif Yakışık¹, Ömer Said Toker¹
¹*Department of Food Engineering, Yildiz Technical University, İstanbul, Turkey*
²*Detay Food & Trade Co., İstanbul, Turkey*
37. **The Effect of Cocoa Masses with Different Geographical Origin on Bitter Chocolate Quality**
Öznur Karğı^{1,2}, Fatma Ebru Fıratlıgil²
¹*Detay Food & Trade Co., İstanbul, Turkey*
²*Department of Food Engineering, Istanbul Technical University, Istanbul, Turkey*
38. **Functional Gummy with Containing Vitamin D and Calcium**
Dilara Aktay, Kübra Toprak
Kervan Gıda, R&D, İstanbul, Turkey

- 39. Considerations and Applied Methods of Preserving the Viability of Probiotics during Food Processing and Storage**
Kamuran Öztop¹, Zerrin Erginkaya², Gözde Konuray²
¹*Department of Hotel, Restaurant and Catering, Vocational School, Toros University, İçel, Turkey*
²*Department of Food Engineering, Çukurova University, Adana, Turkey*
- 40. Edible Film Production from Low Level Esterification Beet Pulp Pectin and Its Applications in Food Material**
Mehmet Akbulut, Hacer Çoklar, Hülya Çabuk, Beyza Özcoşkun, Gizem Şahin
Department of Food Engineering, Selcuk University, Konya, Turkey
- 41. Using Egg as a Fat Substituent in the Production of Diet Block Type Melting Cheese**
Hasan Cankurt¹, Hasan Yetim², Ramiz Yüksel³
¹*Department of Food Technology, Safiye Cikrikcioglu Vocational School, Kayseri University, Kayseri, Turkey*
²*Department of Food Engineering, İstanbul Sabahattin Zaim University, İstanbul, Turkey*
³*Ministry of Agriculture and Forestry, Food Inspection, Kayseri, Turkey*
- 42. The Importance Given To Food Safety in Tourism**
Hüseyin Doğan Bozkurt¹, Ecem Aydın²
¹*Department of Food Engineering, İzmir Institute of Technology, İzmir, Turkey*
²*Department of Food Engineering, Ege University, İzmir, Turkey*
- 43. Determination of the bacterial profile during the production process of pastırma**
Alya Toy, Banu Metin
Department of Food Engineering, İstanbul Sabahattin Zaim University, İstanbul, Turkey
- 44. Development of Pan Release Oil for High Sugar Cake Dough, and Quality & Performance Measurement of These Oils**
F.Nevin Başaran¹, Ferda Altuner¹, Fahri Yemişçioğlu², Candaş Aytekin¹, Muzaffer Kamil Çelebi¹, Temel Demirci¹, Nurten Gökçen¹, Yusuf Özgür Anuk¹
¹*Besler Gıda ve Kimya San. ve Tic. A.Ş. R&D Center, İstanbul, Turkey*
²*Department of Food Engineering, Ege University, İzmir, Turkey, İzmir, Turkey*
- 45. Synthesis of Neohesperidine Analogies, Investigation of Their Texture and Biochemical Properties**
Simgе Kaya^{1,2}, Salih Tuncay¹
¹*Food Technology Program, Uskudar University, İstanbul, Turkey*
²*Food Safety Program, İstanbul Aydın University, İstanbul, Turkey*
- 46. Use of Carob Powder as Cocoa Alternative in Compound Chocolate Formulation**
Esra Akdeniz¹, Büşra Turan¹, Sedef Akkin¹, Ece Tipigil¹, Elif Yakaşık¹, Ömer Said Toker¹, Özge Özcan²
¹*Department of Food Engineering, Yıldız Technical University, İstanbul, Turkey*
²*Elvan Gıda San. Tic. A.Ş., İstanbul, Turkey*

47. **Geranium (*Pelargonium graveolens*) Flavored Boza**
Burak Aydoğan, Büşra Sarataş, Ekin Toprak Demir, Müge Yılmaz, Fırat Çınar, Salih Aksay
Department of Food Engineering, Mersin University, Mersin, Turkey
48. **Quality Changes in Sous-Vide Cooked Meat**
Esra Derin, Fatma Meltem Serdaroğlu
Department of Food Engineering, Ege University, Izmir, Turkey
49. **Fishbone as a Source of Food Ingredient and Supplement**
Birsen Öktem, Gizem Erk, Özlem Çağindi, Nazlı Savlak, Ergun Köse
¹*Department of Food Engineering, Manisa Celal Bayar University, Manisa, Turkey*
50. **The Usage of Exopolysaccharides in Food Industry**
Zeynep Kurt, Özlem Turgay
Department of Food Engineering, Kahramanmaraş Sütçü İmam University, Kahramanmaraş, Turkey
51. **Application of Probiotic in Dairy Products: Potential Health Benefits**
Nusiba Alsiddig Badawi, Nihat Akın,
Department of Food Engineering, Selcuk University, Konya, Turkey
52. **Factors Affecting Fermentable Sugar Extraction of Household Tea Wastes**
Gizem Murat, Ahsel Özgü Gürel, Sümeyya Selçuk, Sena Nur Ertürk, Sibel Uzuner
Department of Food Engineering, Bolu Abant İzzet Baysal University, Bolu, Turkey
53. **Investigation of the Effect of Microwave-Vacuum Drying on the Quality Characteristics of Rosehips**
Mahir Cin, Tunç Koray Palazoğlu
Department of Food Engineering, Mersin University, Mersin, Turkey
54. **Impact of Surface Type on the Resistance of *Candida albicans*, *Staphylococcus aureus* and *Listeria monocytogenes* Biofilms to UV-C**
Elif Çetin¹, Mert Üreğen², Ayşe Handan Baysal¹
¹*Department of Food Engineering, İzmir Institute of Technology İzmir, Turkey*
²*Department of Biotechnology, İzmir Institute of Technology, İzmir, Turkey*
55. **UV-C Irradiation for Inactivation of Escherichia coli O157:H7, Listeria monocytogenes and Staphylococcus aureus on Strawberries and Redberries**
Irmak Piril Yildirim, Damla Bulut, Ayşe Handan Baysal
Department of Food Engineering, İzmir Institute of Technology İzmir, Turkey
56. **Buffalo Milk and Products Manufactured From Buffalo Milk**
Esmâ Ayata, Hatice Aydemir, Selin Demir, Özge Duygu Okur
Department of Food Engineering, Zonguldak Bulent Ecevit University, Zonguldak, Turkey

- 57. Donkey Milk as an Alternative Functional Product**
Büşra Azgi, Fatma Dinç, Gülşah Albayrak, Özge Duygu Okur
Department of Food Engineering, Zonguldak Bulent Ecevit University, Zonguldak, Turkey
- 58. Probiotics and Their Areas of Utilization in Milk Industry**
Büşra Yerli, Büşra Ateş, Özge Duygu Okur
Department of Food Engineering, Zonguldak Bulent Ecevit University, Zonguldak, Turkey
- 59. Functional Food Products Produced Using Kefir and Kefir Cultures**
Eda Artan, Yücel Tulumoğlu, Özge Duygu Okur
Department of Food Engineering, Zonguldak Bulent Ecevit University, Zonguldak, Turkey
- 60. Rheological Behavior of a New Analogue Cheese Obtained From Peanut**
Hubert Eudier¹, Salma Ben-Harb¹, Jean-paul Lorand¹, Fabien Duthil¹, Jean-marc Saiter², Monique Chan-Huot³
¹ONYX DEVELOPPEMENT SAS, R&D, Malaunay, France
²Université de Rouen, Faculté des Sciences, Laboratoire SMS, Rouen, France
³ONYX DEVELOPPEMENT, R&D, Malaunay, France
- 61. Ohmic Heating Assisted Extraction of Natural Coloring Matters From Foodstuffs**
Buse Melek Çabas, Filiz İçier
Department of Food Engineering, Ege University, İzmir, Turkey
- 62. The Potential of Using Olive Oil Biophenols against to Cancer Stem Cell**
Didar Üçüncüoğlu
Department of Food Engineering, Cankiri Karatekin University, Cankiri, Turkey
- 63. Drying of Quince Puree with Maltodextrin by Different Drying Methods: Some Physical Properties**
Özle Ünlüeroğlu, Safiye Nur Dirim
Department of Food Engineering, Ege University, İzmir, Turkey
- 64. Determination of Chemical, Biochemical, Microbiological, Color and Sensorial Characteristics of Tulum Cheeses Sold in Bolu Markets**
Hayri Coşkun, Ercan Sarıca, Sümeyra Eser, Merve Demirtaş
Department of Food Engineering, Bolu Abant İzzet Baysal University, Bolu, Turkey
- 65. Dilactone Limonene Level of Orange Concentrate Produced In Turkey and Brazil**
Öyküm B. Esen, Duygu Çabuk
Dimes Food LTD., İzmir, Turkey
- 66. Research on the Effects of Vegetable Fibers on Veal Burger and Meatball Products**
Rana Burukoğlu¹, Emine Hararcı²
¹Department of Food Engineering, Selçuk University, Konya, Turkey
²Milk and Dairy Products Technology Program, Karacabey Vocational High School, Uludağ University, Bursa, Turkey

- 67. Preparation and Characterisation of Chickpea Flour-based Biodegradable Films Reinforced with Rice Starch Nanoparticles**
Buse Aşık, Kübra Ertan, Serpil Şahin
Department of Food Engineering, Middle East Technical University, Ankara, Turkey
- 68. The Effect of Microfluidization Process on Morphology of Legume Flours based Nanofibers Produced by Electrospinning Method**
Seren Oğuz, Nilay Tam, Ayça Aydoğdu, Gülüm Şumnu, Serpil Şahin
Department of Food Engineering, Middle East Technical University, Ankara, Turkey
- 69. Kinetics of Drying, Transport Properties and Hardness of Pear Coated with Chitosan**
Nasim Kian-Pour, Sukru Karatas
Department of Food Engineering, Istanbul Aydın University, Istanbul, Turkey
- 70. Effect of Different Sugar Replacers on No Sugar Added High Protein Ice Cream Physical Properties**
Cansu Sağlam, Ece Çelebi
Unilever Algida R&D Center, İstanbul, Turkey
- 71. Effect of Edible Coating Formulated with Gelatin, Chitosan and Rosemary Extract on the Quality of Pearl Mullet Fillets during Cold Storage at +4°C**
Doğukan Özay, Gökhan Boran
Department of Food Engineering, Van Yüzüncü Yıl University, Van, Turkey
- 72. Effect of Frying On Viscosity of Hazelnut Oil**
Ayhan Baştürk¹, M. Murat Ceylan²
¹*Department of Food Engineering, Van Yüzüncü Yıl University, Van, Turkey*
²*Department of Food Engineering, Iğdır University, Iğdır, Turkey*
- 73. Effect of Different Extraction Methods on Fatty Acid Composition of Black Cumin and Linseed Oils**
Kübra Sadiksoy, Tahir Yücel, İsa Cavidoğlu
Department of Food Engineering, Van Yüzüncü Yıl University, Van, Turkey
- 74. Use of Solid State Fermentation Technique in Natural Color Pigment Production**
Seda Sarıyıldız¹, Mehmet Yekta Göksungur¹, Sayit Sargın²
¹*Department of Food Engineering, Ege University, İzmir, Turkey*
²*Department of Bioengineering, Ege University, İzmir, Turkey*
- 75. Some Instrumental Characteristics of Chicken Skin Gelatin in Comparison with Commercial Gelatins from Different Sources**
Ümran Cansu¹, Gökhan Boran²
¹*Technical Sciences Vocational School, Harran University, Şanlıurfa, Turkey*
²*Department of Food Engineering, Van Yüzüncü Yıl University, Van, Turkey*

- 76. Examination of the Texture Properties of Bakery Product**
Lütfü Aysu, Necdet Aydın
Kerevitaş Gıda Sanayi Ticaret A.Ş / R&D Centre, Bursa, Turkey
- 77. The Usage of Bacteriophages in Food Preservation**
Yusuf Tunçtürk, Neşe Badak
Department of Food Engineering, Van Yüzüncü Yıl University, Turkey
- 78. Comparison the Quality Characteristics of Herby Cheeses Produced In Traditional and Industrial Conditions**
Yusuf Tunçtürk¹, Mubin Koyuncu², Neşe Badak¹
¹*Department of Food Engineering, Van Yüzüncü Yıl University, Turkey*
²*Department of Food Engineering, Iğdır University, Turkey*
- 79. Microbial profile of the traditional beverage shalgam during the fermentation period**
Banu Metin, Emine Sena Kafkaskıray
Department of Food Engineering, Istanbul Sabahattin Zaim University, Istanbul, Turkey
- 80. Parameters Affecting Stability of Cold Coffee**
Nilay Şekerin, Buket Orhan
Döhler Gıda San A.Ş., İstanbul, Turkey
- 81. The Effects of Liquid Smoke Flavouring on the Sensory and Chemical Characteristic of Dried Red Pepper**
Ecem Vural, Handan Başünal Gülmez, Ayhan Topuz
Department of Food Engineering, Akdeniz University, Antalya, Turkey
- 82. Effects of Fruit Juice Clarification on Anthocyanin Stability**
Buket Orhan, Nilay Şekerin
Döhler Gıda San A.Ş., İstanbul, Turkey
- 83. Migration of acetaldehyde from polyethylene teraphthalate (PET) food packaging**
Esmâ Korkmaz¹, Prof. Dr. Hasan Basri Koçer², Semra Çavuş¹, Adnan Fatih Dağdelen³
¹*Central Research Institute of Food and Feed Control, Bursa, Turkey*
²*Department of Fiber and Polymer Engineering, Bursa Technical University, Bursa, Turkey*
³*Department of Food Engineering, Bursa Technical University, Bursa, Turkey*
- 84. Thermal and Rheological Characteristics of Kuwaiti Honeys**
Hasan Al-Attar, Jasim Ahmed, Sarah Al-Jassar
Food & Nutrition Program; Environment & Life Sciences Research Center
Kuwait Institute for Scientific Research, Kuwait
- 85. Nutritional Content of Whole Wheat Flour and the Importance of the Use of Foods Containing Whole Wheat Flour**
Nagihan Uğur, H.Özgül Uçurum, Raim Şenocak
Central Research Institute of Food and Feed Control, Bursa, Turkey

- 86. Zein-Based Electrospun Fibres/Capsules for Food Applications**
Silvia Castro Coelho¹, Philomène Benaut², Sebastien Laget², Berta N. Estevinho¹, Fernando Rocha¹
¹*LEPABE - Laboratory for Process Engineering, Environment, Biotechnology and Energy, Faculty of Engineering, University of Porto, Chemical Engineering, Porto, Portugal*
²*ENSCM – Ecole Nationale Supérieure de Chimie de Montpellier, 8 Rue de l'Ecole Normale – 34296 Montpellier cedex 5, Chemistry, Montpellier, France*
- 87. Evaluation of Food Wastes in Color Pigment Production**
Cansu Akgül, Aysun Sağlam
Food Quality Control and Analysis Programme, Anadolu Bil Vocational School, İstanbul Aydın University, İstanbul, Turkey
- 88. Aspects of Thermography Use on Evaluations of Novel Food Processing Technologies**
Filiz İçier¹, Deniz Döner², Damla Bayana², Ömer Faruk Çokgezme², Orhan Kaya², Buse Melek Çabas²
¹*Department of Food Engineering, Ege University, İzmir, Turkey*
²*Graduate Faculty of Natural and Applied Science, Ege University, İzmir, Turkey*
- 89. Vacuum-Atmospheric Drying Of Camel Milk**
Abdizhapparova B.T., Khanzharov N.S., Orymbetova G.E.
M.Auezov South Kazakhstan State University, Shymkent City, Republic of Kazakhstan
- 90. Study of the Influence of Flour from Non-Traditional Raw Materials on Cooked Sausages**
Gulbagi Orymbetova¹, Bakhytkul Abdijapparova¹, Altynay Abdugamitova², Ayaulym Mustafayeva², Ainara Iskineyeva², Emit Orymbetov³
¹*Auezov South Kazakhstan State University, Shymkent c., Kazakhstan,*
²*S.Seifullin Kazakh Agrotechnical University, Nur-Sultan c., Kazakhstan,*
³*South Kazakhstan Medical Academy, Shymkent c., Kazakhstan*
- 91. A Novel Approach for Effective Alkaline Neutralization of Crude Oils: Ultrasound Assisted Neutralization**
Özgür Devrim Ablay, Onur Özdikicierler, Aytaç Saygın Gümüşkesen
Department of Food Engineering, Ege University, İzmir, Turkey
- 92. Neutralization and Bleaching Process for Minimizing Diglyceride Content Of Olive oil to Reduce 3-MCPD and Glycidyl Content**
Merve Yazılıkaya, Onur Özdikicierler, Fahri Yemişçioğlu
Department of Food Engineering, Ege University, İzmir, Turkey
- 93. Use of High Oleic Refined Vegetable Oils in Chemical and Enzymatic Interesterification Method for Industrial and Pastry Oil Production**
Merve Yazılıkaya¹, Berna Yildirim², Onur Özdikicierler¹, Fahri Yemişçioğlu¹
¹*Department of Food Engineering, Ege University, İzmir, Turkey*
²*Olive Research Institute, İzmir, Turkey*



Stable Micro Systems

