

RPFOODS 2021 CONFERENCE SCHEDULE



2. INTERNATIONAL CONFERENCE ON RAW
MATERIALS TO PROCESSED FOODS

R FOODS P

03-04 JUNE 2021

ONLINE



International Conference on Raw Materials to Processed Foods 2021

Scientific Program – Oral Sessions

Thursday 3 June 2021

10:00	10:15	Opening Speech Prof. Dr. Serkan SELLI – Prof. Dr. Hasim KELEBEK – ROOM 1	
10:15	10:45	Plenary Session: HydroSOSustainable almonds, a model to optimize irrigation water in agriculture: HydroSOSustainability PROF. DR. ANGEL ANTONIO CARBONELL BARRACHINA <i>The Miguel Hernández University of Elche, SPAIN</i> - ROOM 1	
10:45	10:50	BREAK	
10:50	11:05	ROOM 1	ROOM 2
		Concurrent Session 1 Session Chair: Prof. Dr. Angel A. Carbonell <i>Barrachina (The Miguel Hernández University of Elche, Spain)</i>	Concurrent Session 2 Session Chair: Prof. Dr. Gürbüz Güneş <i>(Istanbul Technical University, Turkey)</i>
		Moderation of polyphenol composition in the cranberry extract powders by spray drying parameters and carrier addition Michalska-Ciechanowska Anna , Wojdyło Aneta, Kramek Diana, Brzezowska Jessica, Hendrysiak Aleksandra, Majerska Joanna	Nutritional values in fresh beans Leyla İdikut , Esra Odabaşoğlu, Duygu Uskutoğlu, Gülay Zülkadir
11:05	11:20	Characterization of aroma-aroma active compounds of qvevri white wines produced from ketengömlek grapes with Gas Chromatography–Mass Spectrometry–Olfactometry (GC–MS–O) Müge Canatar , Merve Darıcı, Turgut Cabaroğlu	Change in the antioxidant activity and total phenolics with thermal treatment and incorporation way of <i>Pistacia terebinthus</i> in ice cream Çağım Akbulut Çakır , Metehan Ergenekon
11:20	11:35	Modelling the effect of ultrasonic washing on the amount of sulfur and quality characteristics of dried apricots using artificial neural networks (ANN) Alev Yüksel Aydar , Tuba AYDIN, Ozan Sarp Kırkaplan, Gülce Şahin	Purification and characterization of polyphenoloxidase from myrtle berries (<i>Myrtus communis</i> L.) Firat Çınar , Salih Aksay
11:35	11:50	Effect of pasteurization on interaction of bioactive compounds in pomegranate-sweet orange mix juice Bhoite Anjali Ashokrao , Gaikwad Nilesh Nivruti, Sathe Shivaji Jagannath, Banerjee Kaushik, Dashrath Oulkar, Zarine Khan	Characterization of volatile composition of mint and oregano obtained from different drying methods Nurten Kurt, Gamze Guclu, Hasim Kelebek, Serkan Selli, Abhijit Tarawade, Shakhnoza Sultanova, Jasur Safarov
11:50	12:05	Sensory lexicon and major volatiles of rakı using descriptive analysis and GC-FID-MS Merve Darıcı , Koray Özcan, Duygu Beypinar, Turgut Cabaroglu	Effect of modified atmosphere packaging on quality parameters of fresh-cut 'deveci' pears Gozde Oguz-Korkut , Sumeyra Kucukmehmetoglu, Gurbuz Gunes

12:05	12:20	Antifungal activities of essential oils against mycotoxigenic fungal agent <i>Fusarium incarnatum</i> , causal disease agent of pepper fruit rot Soner Soylu , Mehmet Atay, Merve Kara, Aysun Uysal, Emine Mine Soylu, Şener Kurt	Effect of industrial freezing process on the bioaccessibility of carotenoids in organic butternut squash (<i>Cucurbita moschata</i>) Senem Kamiloglu , Elif Koç Alibaşoğlu, Büşra Acoğlu
12:20	12:40	BREAK	
		ROOM 1	ROOM 2
		Concurrent Session 3 Session Chair: Prof. Dr. Parmjit S. Panesar (Sant Longowal Institute of Engineering & Technology, India)	Concurrent Session 4 Session Chair: Prof. Dr. Abdul Malik (Aligarh Muslim University, India)
12:40	12:55	Bio-valorization of whey to high value products for sustainable environmental management Parmjit S. Panesar	Impact of sodium alginate packaging film with seed extract of <i>Syzygium cumini</i> on Multi-drug resistant <i>Escherichia coli</i> isolated from raw buffalo meat Abdul Malik
12:55	13:10	Identification of fungal species from turkish mold-ripened cheeses and the morphological and genetic diversity of <i>Penicillium roqueforti</i> isolates Hatice Ebrar Kırtıl , Banu Metin	Effect of chia (<i>Salvia hispanica</i> L.) seed mucilage on lipid oxidation of reduced-fat beef patties Özlem Yüncü , Serpil Kavuşan, Meltem Serdaroğlu
13:10	13:25	Delineation of Molecular Structure Modification of Camel Milk and Cow Milk Mixtures during Coagulation by 2D-cross Correlation Spectroscopy Coupled with Molecular Fluorescence Spectroscopy Oumayma Boukria , El Mestafa El Hadrami, Jasur Safarov, Shakhnoza Sultanova, Françoise Leriche, Abderrahmane Ait-Kaddour	The use of arugula and barberry extracts as nitrite alternative in heat-treated fermented sausages Hilal Can, Burcu Sarı, Hülya Serpil Kavuşan , Meltem Serdaroğlu
13:25	13:40	A comparison of the acid gelation properties of nonfat cow, sheep and goat milks with standardized protein contents Çağım Akbulut Çakır , Ergül Teker	A sensory observation at a house for different fish species stored at room temperature Zafer Ceylan, Oktay Tomar, Abdullah Çağlar, Turgay Çetinkaya
13:40	13:55	Optimization of extraction parameters to improve cottonseed milk yield and reduce gossypol levels using response surface methodology (RSM) Thirukkumar S , Hemalatha, Vellaikumar, Amutha	Development of special designed meatballs technology Tanase (Butnariu) Luiza-Andreea , Andronoiu Doina-Georgeta, Nistor Oana-Viorela, Mocanu Gabriel-Danut, Barbu Vasilica-Viorica, Botez Elisabeta
13:55	14:10	BREAK	

14:10	14:40	<p align="center">Plenary Session: Biotechnologically prepared functional agro-based bioproducts as new types of food/feed supplement with required nutritional design PROF. DR. MILAN CERTIK <i>Slovak University of Technology in Bratislava, SLOVAKIA</i> ROOM 1</p>	
		<p>ROOM 1</p>	
		<p>Concurrent Session 5 Session Chair: Prof. Dr. Apostolos Kiritsakis <i>(International Hellenic University, Thessaloniki, Greece)</i></p>	<p>Concurrent Session 6 Session Chair: Prof. Dr. Milan Certik <i>(Slovak University of Technology in Bratislava, Slovakia)</i></p>
14:40	14:55	<p>The role of olive oil polyphenols in oxidative stress, telomeres and aging Apostolos Kiritsakis, Eugenio Luigi Iorio, Dimitrios Gerasopoulos, Charalampos Anousakis, Kostas Kiritsakis</p>	<p>Grain quality characteristics of local popcorn populations Leyla İdikut, Duygu Uskutoğlu, Songül Çiftçi, Melek Selenay Gökçe, Enes Hakan Seçilmiş</p>
14:55	15:10	<p>The Effect of maturation status on fatty acid profile of <i>xanthium strumarium</i> l. oil Mozhgan Zarifikhosroshahi, Zeynep Ergün</p>	<p>Dioxins as environmental pollutants Eyad Aoudeh, Emel Oz, Fatih Oz</p>
15:10	15:25	<p>Bioavailability of olive and olive oil phenolic compounds Turkan Mutlu Keceli, Senem Kamiloglu, Esra Capanoglu, Apostolos Kirtsakis</p>	<p>Chemistry of plant waters – Demystifying hydrolats Jurga Budiene</p>
15:25	15:40	<p>Oleuropein extraction from leaves of three olive varieties (<i>Olea europaea</i> L.): Antioxidant and antimicrobial properties of purified oleuropein and oleuropein extracts Semra Topuz, Mustafa Bayram</p>	<p>DNA degradation from raw material to canned products Elif Tuğçe Aksun Tümerkan</p>
15:40	15:55	<p>Investigation of fatty acid composition including trans fatty acids and erucic acid in selected salty snack foods Tugba Ozdal, Perihan Yolci Omeroglu</p>	<p>UV-C irradiation for inactivation of <i>Listeria monocytogenes</i> on frozen sweet cherry Ayse H. Baysal</p>
15:55	16:10	<p>Reduced salt Spanish style green table olives (cv. Chalkidiki) preserved in flavored olive oil Maria Papapostolou, Fani Th. Mantzouridou, Maria Z. Tsimidou</p>	<p>Phytochemicals, antioxidant attributes and larvicidal activity of <i>Mercurialis annua</i> L. (Euphorbiaceae) leaf extracts against <i>Tribolium confusum</i> (Du Val) larvae (Coleoptera; Tenebrionidae) Rania Ben Nasr, Amadou Dicko, Hela El Ferchichi Ouarda</p>
16:10	16:30	<p>BREAK</p>	

16:30	17:00	<p align="center">Plenary Session: Ileal-digesting starchy foods can be weight reducing PROF. DR. BRUCE HAMAKER <i>Purdue University, USA</i> ROOM 1</p>	
17:00	17:15	<p>ROOM 1 ROOM 2</p>	
17:15	17:30	<p>Concurrent Session 7 Session Chair: Prof. Dr. Senay Simsek <i>(North Dakota State University, USA)</i></p> <p>Targeted quality evaluation of hard wheat: Application of solvent retention capacity test with supplementary solvents Senay Simsek</p>	<p>Concurrent Session 8 Session Chair: Prof. Dr. Adamo D. Rombola <i>(Bologna University, Italy)</i></p> <p>Agroecological Strategies for vineyard management Adamo D. Rombola</p>
17:30	17:45	<p>Differently structured systems as a carrier for the bioactive sea buckthorn pomace extract Viktorija Eisinaite, Greta Svermickaite, Daiva Leskauskaitė, Rimas Venskutonis</p>	<p>Production of orange juice concentrate using conventional and microwave vacuum evaporation: Thermal degradation kinetics of bioactive compounds and color values Hamza Bozkır, Yeliz Tekgül</p>
17:45	18:00	<p>Effect of different thermal processing on copper and chromium bioaccessibility from various cereals and pulses Meena Kumari, Kalpana Platel</p>	<p>Vibrational spectroscopy, a versatile technique applied to food science Michele Di Foggia</p>
18:00	18:15	<p>Investigation of gluten-free cake production from poppy seed (<i>Papaver somniferum</i> L.) pulp: TOPSIS application Tuğba Dedebaş, Meryem Göksel Saraç</p>	<p>Feasibility of a chromatometer and chemometric techniques to discriminate pure and mixed organic and conventional red pepper powders: A pilot study Muharrem Keskin, Aysel Arslan, Yurtsever Soysal, Yunus Emre Sekerli, Nafiz Celiktaş</p>
18:15	18:30	<p>Investigation of the effect of pregelatinized wheat flour supplement on dough and bread quality Salih Aksay</p>	<p>Effect of roasting and drying on phenolic compounds and color properties of domat variety olive seeds Alev Yüksel Aydar, Tuba Aydin, Büşra Baykan, Tuncay Yilmaz</p>
18:30	18:45	<p>Functional food formulated with food industry by-product Meric Simsek, Özge Süfer</p>	<p>Assessment of acrylamide in potato chips and french fries consumed by the romanian population Adriana Laura Mihai, Mioara Negoită, Gabriela Andreea Horneț</p>
18:45	19:00	<p>The effect of activated carbon obtained from hazelnut shell by KOH on the removal of aqueous methylene blue solutions Birsan Sarici, Esra Altıntiğ, Sukru, Karatas</p>	<p>Comparison of volatile compounds in sesame oil and sesame cake extract Berfu Gelen, Serkan Selli</p>

International Conference on Raw Materials to Processed Foods 2021

Scientific Program – Oral Sessions

Friday 4 June 2021

10:00	10:15	Opening Speech Prof. Dr. Serkan SELLI – Prof. Dr. Hasim KELEBEK ROOM 1	
10:15	10:45	Plenary Session: Different cooking methods are able to affect the bioactive composition of a black rice grown in Italy DR. MATTEO BORDIGA <i>University of Eastern Piedmont, Italy ROOM 1</i>	
10:45	10:55	BREAK	
10:55	11:10	ROOM 1	ROOM 2
		Concurrent Session 1 Session Chair: Dr. Matteo Bordiga <i>(University of Eastern Piedmont, Italy)</i>	Concurrent Session 2 Session Chair: Prof. Dr. Mohamed Bouaziz <i>(University of Sfax, Tunisia)</i>
		Improving mulberry shelf-life with combined effect of 1-Methylcyclopropene with Modified Atmosphere Packaging on fresh black mulberries in cold storage Fatma Hepsağ, Tefide Kızıldeniz , İbrahim Hayoğlu	Olive by products: low-cost, renewable source of high added value phenolic compounds and their biological and functional activities Mohamed Bouaziz
11:10	11:25	A comparative study on physicochemical properties and in vitro bioaccessibility of bioactive compounds in rosehip (<i>Rosa canina</i> L.) infusions treated by non-thermal and thermal treatments Gulay Ozkan, Tuba Esatbeyoglu, Esra Capanoglu	Determination of chemical composition, total phenolic content and antioxidant activity of processing residues and skin of hazelnuts produced in Turkey Salih Aksay, Duygu Güraslan Ceran
11:25	11:40	LC-DAD-ESI-MS/MS characterization of phenolic compounds in wines from <i>Vitis vinifera</i> 'Shesh i bardhë' and 'Vlosh' cultivars Dritan Topi , Hasim Kelebek, Gamze Guclu, Serkan Selli	Determination of chemical component of essential oil of <i>Origanum dubium</i> plants grown at different altitudes and antifungal activity against <i>Sclerotinia sclerotiorum</i> Musa Türkmen, Merve Kara, Hasan Maral, Soner Soylu
11:40	11:55	Chemical and sensory characterization of kalecik karası wines produced from two different regions in turkey using chemometrics Merve Darıcı , Turgut Cabaroglu	An assessment of using pea and brown rice proteins to formulate flexitarian and vegan burger patties Burcu Öztürk-Kerimoğlu , Şimal Bakınay, İrem Nur Öget
11:55	12:10	FTIR based chemometric analysis of bioactive compounds of peach juice during thermal treatment Hande Baltacıoğlu	Comparative evaluation of seed size and growing regions on the chemical compositions of raw and roasted NC-7 peanut cultivars Tulin Eker, Merve Darıcı , Serkan Selli, Turgut Cabaroglu
12:10	12:25	FT-NIRS and chromameter-based estimation of applied microwave power of black carrot powders Muharrem Keskin, Yurtsever Soysal, Nafiz Celiktas, Yunus Emre Şekerli	The changes of various quality characteristics and aroma compounds of astragalus honey obtained from different altitudes of Adana-Turkey Gürkan Türk , Kemal Şen
12:25	12:45	BREAK	

		ROOM 1	ROOM 2
		Concurrent Session 3 Session Chair: Prof. Dr. Esra Capanoglu (Istanbul Technical University, Turkey)	Concurrent Session 4 Session Chair: Prof. Dr. Ayse H. Baysal (Izmir Institute of Technology, Turkey)
12:45	13:00	Antiglycation potential of freeze-dried powders obtained from different fruit fractions Jessica Brzezowska , Anna Michalska-Ciechanowska, Aleksandra Hendrysiak	Recombinant d-tagatose 3-epimerase production and converting fructose into allulose Erva Parildi , Osman Kola, Bahri Özcan, Murat Akkaya, Elif Dikkaya
13:00	13:15	Production of cocoa powder with low protein content Konul Mehdizade, İnci Cerit , Omca Demirkol	Volatiles of canned tuna fish and the effects of different parameters Mehmet Yetişen , Serkan Selli
13:15	13:30	Effect of jam and marmalade processing and storage on phytochemical properties of currant cultivars (<i>Ribes</i> Spp.) Esra Esin Yucel , Cemal Kaya	Migration of lead and cadmium from ceramic kitchenware and estimation of sampling uncertainty Ruya Bulut, Perihan Yolci Omeroglu, Busra Acoglu, Elif Koc Alibasoglu
13:30	13:45	Total phenolic and antioxidant bioaccessibilities of cookies enriched with bee pollen Ayşe Neslihan Dunder	Properties and applications of a branched polysaccharide kefiran Eda Ondul Koc
13:45	14:00	Chemical composition and functional properties of <i>Cynara cornigera</i> lindley shoot system extract Melis Sumengen Ozdenefe , Hatice Aysun Mercimek Takci, Fikret Buyukkaya Kayis	Efficacy of pre-harvest spray application on strawberry fruit postharvest quality Ayşe Tülin Öz , Hayrünnisa Yurdakul
14:00	14:15	Optimization of low fat high protein cookies formulation: effects of using butter and composite flour on nutritional, physical and sensory properties Emir Ayşe Özer, Neslihan Şimşek, Beyza Özpalas	Optimization of gluten free cookies produced with nutritious ingredients: evaluating a new food product Emir Ayşe ÖZER
14:15	14:20	BREAK	

		ROOM 1	ROOM 2
		Concurrent Session 5 Session Chair: Prof. Dr. Fatih Oz (Atatürk University, Turkey)	Concurrent Session 6 Session Chair: Prof. Dr. Turgut Cabaroğlu (Cukurova University, Turkey)
14:20	14:35	Current trends in encapsulation: applications in food science Eda Adal	The impact of various sowing applications on nutritional value of quinoa dry herb Gülay Zulkadir , Leyla İdikut
14:35	14:50	Black garlic in the food industry Eyad Aoudeh, Emel Oz , Fatih Oz	Effects of different cooking methods on quality of bulgur produced from emmer and einkorn varieties Mehmet Tekin, Ümit Babacan , Orhan Batu, Taner Akar, Mehmet Fatih Cengiz
14:50	15:05	Modeling of hibiscus anthocyanins transport to apple tissue during ultrasound assisted vacuum impregnation Cüneyt Dinçer	Nutritional values of chickpea hulls Leyla İdikut, Duygu Uskutoğlu
15:05	15:20	Changes in the bioaccessibility of polyphenols in fruits and vegetables subjected to freezing process Senem Kamiloglu	A sensory observation for cold stored beef steak and norway salmon Zafer Ceylan, Oktay Tomar, Abdullah Çağlar, Turgay Çetinkaya
15:20	15:35	Investigation of the use of pekmez in orange nectar production Hande Baltacıoğlu , Merve Ceyhan	Some reological characteristics of kefiran biopolymer isolated from kefir grains biomass Eda Ondul Koc , Mahmut Inal
15:35	15:50	The effects of ultraviolet light application on the quality of kaymak (clotted cream) during storage period Gamze Sonkaya , Müge Urgan-Öztürk, Gülten Tiryaki Gündüz, Duygu Kışla, Sevcan Ünlütürk, Nurcan Koca	The improvement of rheological properties, emulsion and oxidative stability of low-fat salad dressing by cold pressed hot pepper seed oil by-product Salih Karasu
15:50	16:05	The effect of different drying methods on drying kinetic, bioactive and color properties of cape gooseberry fruit Esra Avcı , Zeynep Hazal Tekin-Cakmak, Selma Kayacan, Salih Karasu	Volatiles Compositions of Strawberry Fruit During Shelf Life Using Pre and Postharvest Hexanal Treatment Ayşe Tülin Öz , Ebru Kafkas
16:05	16:30	BREAK	

16:30	17:00	<p style="text-align: center;">Plenary Session: Evidence that freezing does not significantly alter nutrient content of produce PROF. DR. RONALD PEGG <i>University of Georgia, USA</i> ROOM 1</p>	
		ROOM 1	ROOM 2
17:00	17:15	<p>Concurrent Session 7 Session Chair: Prof. Dr. Abderrahmane Ait-Kaddour (<i>VetAgroSup, France</i>)</p>	<p>Concurrent Session 8 Session Chair: Prof. Dr. Sudip Chakraborty (<i>University of Calabria, Italy</i>)</p>
17:15	17:30	<p>Development and characterization of an Exopolysaccharide -functionalized acid whey cheese using <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> Sara Carrero-Puentes, Carlos Fuenmayor, Carlos Jiménez-Pérez, Francisco Guzmán-Rodríguez, Lorena Gómez-Ruiz, Gabriela Rodríguez-Serrano, Sergio Alatorre-Santamaría, Mariano García-Garibay, Alma E. Cruz-Guerrero</p>	<p>Membrane- Food and food industrial waste treatment Sudip Chakraborty</p>
17:30	17:45	<p>Reduction or partial substitution of NaCl: What effects sensory and biochemical properties of semi-hard cheeses Bord, C, Loudiyi, M, Ait-Kaddour A</p>	<p>Novel extraction techniques for natural bioactive compounds Hasene Keskin Çavdar</p>
17:45	18:00	<p>Investigation of sensorial and physicochemical properties of yoghurt colored with phycocyanin of <i>Spirulina platensis</i> Rıdvan Arslan, Salih Aksay</p>	<p>Larvicidal activity on <i>Culex pipiens</i> L. fourth instar and phytochemical characteristics of aqueous extracts from leaves and roots of two species from the genus <i>Plantago</i>: <i>Plantago major</i> L. and <i>Plantago lagopus</i> L. Anwar Bouali, HÉla El Ferchichi Ouarda</p>
18:00	18:15	<p>Effects of different drying methods on the physicochemical and antioxidant content of "cempedak" (<i>Artocarpus Integer</i> L.) powder Mhoneswari Gopinathan, Yus Aniza Yusof, Liew Phing Pui</p>	<p>Biofilms obtained from an enriched arabinosyran fraction. Estimation of thermodynamic parameters by thermal analysis Yari Jaguey-Hernández, Araceli Castañeda-Ovando, Karina Aguilar-Arteaga, Luis Guillermo González-Olivares, Javier Añorve-Morga, Nelly Cruz-Cansino</p>
18:15	18:30	<p>The use of <i>Torulaspora delbrueckii</i> yeast for the production of beer Firuze Kayadelen, Bilal Agirman, Huseyin Erten</p>	<p>Aroma enhancement of <i>Ocimum basilicum</i> L. via drought stress induced by polyethylene glycol (PEG) Basar Sevindik, Onur Sevindik, Serkan Selli</p>
18:30	18:45	<p>The effect of different fermentation temperatures on şalgam quality Mehmet Ali Cirak, Bilal Agirman, Huseyin Erten</p>	<p>Assessment of the aroma profiles of <i>Spirulina Platensis</i> using HS-SPME-GC-MS and Determination of Antioxidant Capacity Turkan Uzlasir, Oya Isik, Leyla Hizarci Uslu, Serkan Selli, Hasim Kelebek</p>
18:45	19:00	<p>Elucidation of retro-and orthonasal aroma differences of biscuits (<i>Panis biscoctus</i>) using artificial masticator Ahmet Salih Sonmezdag, Clement Cataneo, Cécile Rannou, Serkan Selli, Carole Prost</p>	<p>Evaluation of plant ingredients obtained from cannabis species for use as food additives Ümit Babacan, Mehmet Fatih Cengiz, Mariem Bouali, Sude Keşçi</p>

International Conference on Raw Materials to Processed Foods 2021

Scientific Program – Poster Sessions

Thursday 3 June 2021

ROOM 2 → GO TO POSTER ROOM (CLICK ON BREAKOUT ROOM BUTTON)

13:00	13:10	Effect of storage on fatty acid composition of hazelnut (<i>Corylus avellana</i> L.) varieties cultivated in Turkey Hasim Kelebek, Zeynep Ergün , Türkan Uzlaşır
13:10	13:20	Cloud point extraction of lutein and β -carotene from spinach waste Bahar Er , Gökhan Durmaz
13:20	13:30	Effect of ultrasound-assisted extraction application on total phenolic substance, catechin and caffeine amounts of green tea (<i>Camellia Sinensis</i>) extract Esra Esin Yücel , Cemal Kaya
13:30	13:40	Optimization of tray dryer drying parameters of Hacıhaliloğlu apricot using response surface methodology Hamza Bozkir, Ahsen Rayman Ergün, Asuman Adali , Mehmet Güldane
13:40	13:50	Influence of the carrier type and drying methods on the physico-chemical properties of sustainable powders gained from chokeberry pomace extracts Aleksandra Hendrysiak, Anna Michalska-Ciechanowska , Aneta Wojdyło, Jessica Brzezowska
13:50	14:00	Comparison of some local banana types and varieties in terms of physical qualities, pomological properties and phytochemical contents Evren Caglar Eroglu , Ridvan Arslan, Mustafa Unlu, Rasim Arslan
14:00	14:15	BREAK
14:15	14:25	Assessment of hygiene procedures in fresh fishery products retailers of Lisbon's traditional food markets Rafael S Oliveira , Maria José Rodrigues, Ana Rita
14:25	14:35	Determination of honey adulteration with high fructose wheat syrup Tamer Arslan, Gökhan Durmaz , Oktay Yıldız, Durmuş Özdemir
14:35	14:45	Pollen content in raw Spanish rosemary honey: influence of the geographical origin Isabel Escriche , Marisol Juan-Borrás, Mario Visquert, José-Miguel Valiente
14:45	14:55	Antioxidant potential of milk obtained from the most important breeds of dairy cattle in Poland Jolanta Jola Król , Aneta Brodziak, Magdalena Stobiecka
14:55	15:05	Delineation of molecular structure modification during coagulation of mixed camel and cow milk by mid-infrared spectroscopy and parallel factor analysis Abderrahmane Ait Kaddour
15:05	15:20	BREAK
15:20	15:30	Color quality, ascorbic acid and total carotenoid contents of dried orange slices as influenced by packaging methods and storage conditions Süleyman Polat
15:30	15:40	Volatile profile of Spanish raw citrus honey: the best strategy for its correct labelling Isabel Escriche , Marisol Juan-Borrás, Mario Visquert, Eva Domenech, Andrea Asensio, José-Miguel Valiente
15:40	15:50	The development of melon sorbets with acacia or lavender syrup Oana Viorela Nistor , Doina G Andronoiu, Luiza Andreea Tanase, Gabriel Danut Mocanu, Vasilica Viorica Barbu, Elisabeta Botez
15:50	16:00	Application of response surface methodology (RSM) to optimize the concentrations of essential oils in olive oil used as a preservation means for reduced salt green table olives Maria Papapostolou , Fani Mantzouridou, Maria Tsimidou
16:00	16:10	Functional properties of soy and pea protein isolates Beyza Özpalas , Emir Ayşe Özer

16:10	16:15	BREAK
16:15	16:25	Determination of physical quality and phytochemical properties of prickly pear (<i>Opuntia ficus-indica</i>) Evren Caglar Eroglu , Ridvan Arslan, Ayşegül Güleç, Salih Aksay
16:25	16:35	Sensitivity of biofilms formed by <i>Listeria monocytogens</i> and <i>L. innocua</i> to biocides Sara Atek Lezzoum , Leila Bouayad, Taha-Mossadak Hamdi
16:35	16:45	The preservative potential of essential oils in a real food system: A comprehensive review Mohamed Nadjib Boukhatem
16:45	16:55	Development of mucilage powder from <i>Basella rubra</i> and elderly products application Teerawan Suwan , Nopparat Muangma, Benyapa Sophonpattarin, Nattakan Jakkranhawat
16:55	17:05	Texture and color evaluation of dough and tortillas elaborated by adding solids from nixtamalization waste Francisco Guzmán-Rodríguez , Ruth Peña-Reyes, Lorena Gómez-Ruiz, Gerardo Ramírez-Romero, Alma E. Cruz-Guerrero
17:05	17:15	Determination of some physical and chemical properties and antioxidant activity of cranberry pulp produced with the addition of different sweeteners Hacer Ünver , Memnune Şengül
17:15	17:25	Nutritional composition of functional snack grain-based mix Emir Ayşe Özer , Cahide Yağmur
		Rheological, textural and digestibility characteristics of chapatti as affected by incorporation of type 4 Resistant starch prepared from sorghum and corn starch Faiza Shaikh, Tahira Mohsin Ali , Saqib Arif, Lubna Raza, Abid Hasnain

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Scientific Program – Poster Sessions

Friday 4 June 2021

ROOM 2 → GO TO POSTER ROOM (CLICK ON BREAKOUT ROOM BUTTON)

13:00	13:10	The effect of mixing milk of different species on chemical, physicochemical, and sensory features of cheeses: A Review Oumayma Boukria, El Mestafa El Hadrami, Sofiane Boudalia, Jasur Safarov, Françoise Leriche , Abderrahmane Aït-Kaddour
13:10	13:20	Investigating the effect of the Maltodextrin gel usage on oil cake formulation M. Zelanvar , B. Ghiasi Tarzi, P. Damanafshan
13:20	13:30	Development of cakes with Almond Baru flour: characteristics and their correlations with the Texture Profile Analysis Ana Flávia Ramos, Gabriela R. Lemos Mendes, Fabiane Neves Silva, Renato Souza Cruz, Geany Peruch Camilloto, Bruna Mara Aparecida de Carvalho, William James, Nogueira Lima, Milton Nobel Cano Chauca, Janaína Teles de Faria, Juliana Pinto de Lima, Sérgio Henrique Sousa Santos, Igor Viana Brandi
13:30	13:40	Prediction and qualitative analysis of sensory perceptions over temporal vectors using combination of artificial neural networks and fuzzy logic: validation on Indian cheese (paneer) Kartikey Chaturvedi , Sucheta Khubber, Siddhartha Singha, Himanshu Goel, Francisco Jose Barba, Kalyan Das
13:40	13:50	Next-Gen probiotics for the management of obesity and weight control Charu Gupta, Dhan Prakash
13:50	14:00	2D-Cross correlation spectroscopy coupled with molecular fluorescence spectroscopy for analysis of molecular structure modification of camel milk and cow milk mixtures during coagulation Oumayma Boukria , El Mestafa El Hadrami, Shaxnoza Sultanova, Jasur Safarov, Françoise Leriche, Abderrahmane Aït-Kaddour
14:00	14:15	BREAK

14:15	14:25	Visible and near-infrared multispectral features in conjunction with artificial neural network and partial least squares for predicting biochemical and micro-structural features of beef muscles Abderrahmane Ait-Kaddour, Donato Andueza , Annabelle Dubost, Jean-Michel Roger, Jean-François Hocquette, Anne Listrat
14:25	14:35	Experimental studies of the drying process of plant materials Jasur Safarov, Dadayev G.T.
14:35	14:45	First principles study of structural and electronic, properties of ScxGa1-xN alloys Beloufa Nabil , Benazouzi Aicha
14:45	14:55	Effect of cultivar and maturity on functional properties, low molecular weight carbohydrate and antioxidant activity of Jackfruit seed flour Radha Kushwaha , Neha Fatima, Monika Singh, Vinti Singh, Seeratpreet Kaur, Vinita Puranik, Rajendra Kumar, Devinder Kaur
14:55	15:05	Storage of herbal raw materials Narzullaev M.S. , Jumaev B.M., Khudoyberdiev M.A.
15:05	15:20	BREAK
15:20	15:30	Research solar water heating drying plant for drying medicinal plants Sultanova Sh.A. , Raxmanova T
15:30	15:40	Drying herbal raw materials Kanaeva R.N. , Samandarov D.I., Yulibayev M
15:40	15:50	Effect of cultivar and maturity on functional properties, low molecular weight carbohydrate and antioxidant activity of Jackfruit seed flour Radha Kushwaha , Neha Fatima, Monika Singh, Vinti Singh, Seeratpreet Kaur, Vinita Puranik, Rajendra Kumar, Devinder Kaur
15:50	16:00	Effect of endogenous lipids and proteins on the antioxidant and pasting properties of Sorghum bicolor flour Emmanuel Anyachukwu Irondi , Adekemi Esther Adewuyi and Tolulope Muktar Aroyehun
16:00	16:10	Comparison of the potential abilities of three spectroscopy methods: near-infrared, mid-infrared, and molecular fluorescence, to predict carotenoid, vitamin and fatty acid contents in cow milk Julien Soulat , Donato Andueza, Benoît Graulet, Christiane L. Girard, Cyril Labonne, Abderrahmane Ait-Kaddour, Bruno Martin, Anne Ferlay
16:10	16:25	BREAK
16:25	16:35	Quality evaluation of pumpkin (<i>Cucurbita pepo</i>) powder produced using three different drying methods Munir Dandago
16:35	16:45	Chapatti (flat bread) characteristics as affected by onion peel powder Nabia Siddiqui, Tahira Mohsin Ali , Abid Hasnain
16:45	16:55	Drying treatments change the composition of aromatic compounds from fresh to dried centennial seedless grapes Hafiz Umer Javed, Dong Wang, Rani Andaleeb, Muhammad Salman Zahid, Ying Shi, Saeed Akhtar, Wang Shiping, Chang-Qing Duan
16:55	17:05	Phytosterols as nutraceutical for cardio-vascular diseases Charu Gupta , Dhan Prakash
17:05	17:15	Monoacylglycerol and diacylglycerol production by hydrolysis of refined vegetable oil by-products using an immobilized lipase from <i>Serratia</i> sp. W3 Zarai Zied , Ahlem Edehch, Francesco Cacciola
17:15	17:25	Elucidation of volatiles, anthocyanins, antioxidant and sensory properties of cv. Caner (<i>Punica granatum</i> L.) pomegranate juices produced from three squeezing methods Jurga Budiene, Gamze Guclu, Kouame Fulbert Oussou , Hasim Kelebek, Serkan Selli
17:25	17:35	Novel methods for the extraction of bioactive components and essential oils from foods Ishrat Majid, Shafat Khan , Madhuresh Dwevedi, Aamir Hussain Dar
17:35	17:45	Microwave-assisted extraction of tannins from grape skin pomaces Natka Curko
17:45	17:55	The effects of hydrocolloids on the physical properties of sponge cakes Noorlaila Ahmad