

3 rd International Conference on Raw Materials to Processed Foods 2023		
Scientific Program – Oral Sessions Thursday 18 May 2023		
09:00		Welcome Reception and Registration
10:30	10:40	Opening Conference Prof. Dr. Serkan SELLI – Prof. Dr. Hasim KELEBEK
10:45	11:30	Opening Speech: Targeted Prebiotic Fibers for Gut Health Dr. BRUCE HAMAKER
11:30	11:45	Concurrent Session 1 <i>Session Chair: Dr. A. Ait-Kaddour</i>
		Concurrent Session 2 <i>Session Chair: Dr. B. Kovács</i>
		Fireweed (<i>Chamerion angustifolium</i> (L.) Holub) and its biologically active organic compounds Jurga Budiene , Asta Judzentiene, Ausra Linkeviciute
		Low-intensity ultrasonics as a tool to control the quality of meat alternatives in-real-time during processing Filiz Koksel , Reine-Marie Guillermic, John H. Page, James D. House
11:45	12:00	Nutritional content and health benefits of orange and purple carrot-based smoothies enriched with sour cherry and apple juices during the 3- and 6-month storage periods Emel Hasan Yusuf
		Development of Mediterranean cereal foods (bread and bulgur) with high beta-glucan content Zeynep Hazal Tekin Cakmak , Hamit Koksel
12:00	12:15	Investigations of thermal treatment and extraction process on the micro-plastic profile in shrimp Elif Tugce Aksun Tumerkan
		Impact of oat-drink residue flour on the white bread's dough properties and baking characteristics Mahmoud Rashed
12:15	12:30	The effect of different organic and chemical fertilizer applications on growth and seed yield of cowpea (<i>Vigna unguiculata</i> L.) Aybegun Ton
		The use of protein hydrolysates in the enrichment of confectionery products Zeynep Saliha Güneş , Sebahat Şişman, İbrahim Gülseren
12:45	13:45	Lunch
14:00	14:30	Plenary Session: Sensory evaluation of foods with geographical indication Dr. ÁNGEL ANTONIO CARBONELL-BARRACHINA Luis Noguera-Artiaga, Hanán Issa-Issa
14:40	14:55	Concurrent Session 3 <i>Session Chair: Dr. M. Bordiga</i>
		Concurrent Session 4 <i>Session Chair: Dr. M. Simsek</i>
		The effect of aging on chemical and organoleptic parameters of Monastrell wines Reyhan Selin Uysal , Hanan Issa-Issa, Esther Sendra, Ángel A. Carbonell-Barrachina
		Investigating the antimicrobial susceptibility of raw chicken <i>Campylobacter</i> isolates to erythromycin and benzalkonium chloride Dimitra P Kostoglou , Aikaterini Kochliou, Fikirete Samo, Efstathios Giaouris
14:55	15:10	Burden of disease estimation based on <i>Escherichia coli</i> quantification from ready-to-eat meals of institutional canteens Leonor Antunes, António Lopes João, Telmo Nunes, Ana Rita Henriques
		Designing of texture-modified fruit juices by adding different hydrocolloids Derya Alkan , Buse Akcay
15:10	15:25	Production of shalgam juice and its' functional properties Tuğba Simsek , Murat Intepe, Umit Karaaslan, Betül Kabak, Nadide Mutluer, Alp E Sahin
		Enzymatic synthesis of new bioactive compounds endowed with antioxidant and emulsifying activities Zied Zarai , Mohamed Bouaziz, Mecit Halil Oztop
15:25	15:40	Application of anthocyanin extracts encapsulated by double emulsion method to ice cream Arzu Golge, Meric Simsek Aslanoglu
		Pectin and gelatin-based nanocomposite biodegradable films containing sweetgum bark extract Dilara Konuk Takma , Hilal Şahin Nadeem
15:40	15:55	Life cycle assessment analysis of novel dryer prototype: Carbon fiber-assisted dryer Ömer Faruk Çokgezme , Deniz Döner, Yaren Sariduman, Eren Deniz Konak, Filiz İçier
		Edible insects: Tendency or necessity for functional foods Konstantina Papastavropoulou, Marios Kostakis, Emel Oz, Fatih Oz, JianBo Xiao, Charalampos Proestos
		Break

18:30	22:00	GALA DINNER AND BOAT TOUR
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Scientific Program – Oral Sessions		
Friday 19 May 2023		
09:00		Registration
10:00	10:30	Plenary Session: Non-thermal food processing techniques, Food Industry 4.0 and Sustainability Dr. ANET REZEK JAMBRAK
10:45	11:00	Concurrent Session 1 Session Chair: <i>Dr. Z. Zarai</i>
		Concurrent Session 2 Session Chair: <i>Dr. M. Bouaziz</i>
		Effects of cold plasma applications on bioactive composition of foods Celale Kirkin
		Antimicrobial effect of cell-free supernatants of <i>Lactiplantibacillus plantarum</i> strains at different growth conditions Ceren Ilgaz , Nisa Olmez, Hasim Kelebek, Pinar Kadiroglu
11:00	11:10	2T2D COS PLS-DA applied to multispectral imaging to discriminate beef muscles Abderrahmane Aït-Kaddour , Oumayma Boukria, Jasur Safarov, Donato Andueza, Anne Listrat
		Effects of preharvest hexanal treatment on chemical compositions of raspberry fruit during storage Ayse Tulin Oz , Duygu Ayvaz Sonmez, Ebru Kafkas
11:10	11:25	Characterization of probiotic candidate lactic acid bacteria isolated from "Dadih" a fermented buffalo milk as biopreservation in beef Tri Yuliana , Farah Nabilla Tyano, Vira Putri Yarlina, Putri Widyanti Harlina, Ratu Safitri, Annisa Krama
		Spontaneous fermentation process of Ivorian cocoa (<i>Theobroma cacao</i> L.) beans and microorganisms involved Kouame Fulbert Oussou
11:25	11:40	Nutritional value assessment of <i>Adansonia digitata</i> leaves in Sudan Abdelhakam Esmail Mohamed Ahmed, Massimo Mozzon, Ayaz Mukarram Shaikh , Béla Kovács
		Investigation of some chemical properties of yogurts fortified with lyophilized purslane (<i>Portulaca oleracea</i> L.) during storage Ayse Burcu Aktas
11:40	11:55	Fermentation of bergamot (<i>Citrus bergamia</i>) fruit with <i>Lactobacillus plantarum</i> : Phenolic compounds, antioxidant activity, and prebiotic properties Ozlem Aslan, Bora Ekinci, Ahmet Salih Sonmezdag
		Determination of antioxidant potential, phenolic and aroma profile in <i>Juniperus drupacea</i> Esra Erel , Merve Carikcioglu, Hasim Kelebek
12:00	13:00	Lunch
13:15	13:45	Plenary Session: HS-GC-IMS: A "new" analytical challenge applied to food processing quality and integrity Dr. MATTEO BORDIGA
13:45	14:00	Concurrent Session 3 Session Chair: <i>Dr. G. Gunes</i>
		Concurrent Session 4 Session Chair: <i>Dr. C. Proestos</i>
		Production of new phenolic compounds with antioxidant activities Zied Zarai, Mecit Halil Oztop, Mohamed Bouaziz
		The effect of biomaterials coating on sensory properties of potatoes during storage Hadeel Mohammad Obeidat , Haneen Nayef Tarawneh
14:00	14:15	Characterization of volatiles and key odorants of Akpi (<i>Recinodendron heudoletii</i>) nuts as affected by single and double roasting process Kouame Fulbert Oussou
		Green walnut extract: A novel ingredient for enhancing bee products Ayaz Mukarram Mr Shaikh , Béla Kovács, Abdelhakam Esmail Mohamed Ahmed, Csaba Oláh, Lajos Daróczy, Hassan El-Ramady, József Prokisch
14:15	14:30	Changes in biochemical compositions of blueberry fruit during shelf life Ayse Tulin Oz , Betül Yesil, Ebru Kafkas
		Survival of <i>Listeria monocytogenes</i> in date palm paste and syrup at different storage temperatures Murad A. Al-Holy , Amin N. Olaimat, Mahmoud H. Abu Ghoush

14:30	14:45	Phenolic compounds profiles coupled with Chemometrics as a tool for authentication of Albanian wines Dritan Topi , Ardiana Topi, Gamze Guclu, Serkan Selli, Turkan Uzlasir, Hasim Kelebek	Pistachio hull extract as a microbial control agent against food pathogens Gamze Seker , Meltem Yesilcimen Akbas
14:45	15:00	The characterization of licorice molasse's bioactive compounds and the determination of antioxidant properties Onur Sevindik	Physicochemical, pasting, and thermal properties of water chestnut starch – xanthan gum complexes as influenced by the addition of sucrose at different concentrations Zubala Yasir , Qudsiyah Kalim
15:00	15:15	Break	
15:15	15:30	Concurrent Session 5 Session Chair: Dr. D. Topi	Concurrent Session 6 Session Chair: Dr. Z. Yasir
		Concurrent Session 7 Session Chair: Dr. A.S. Sonmezdag	
15:15	15:30	The effect of heat moisture treated-banana flour addition as composite material of noodle on its post prandial glucose profile and noodle characteristics Yana Cahyana , Tien Siti Halimah, Herlina Marta	Effect of different <i>Lactobacillus</i> strains on a fermented beverage from chickpea and date Nisa Ölmez , Ceren Ilgaz, Pınar Kadiroglu
15:30	15:45	Effect of dual-modification by heat-moisture treatment and octenyl succinic anhydride (OSA) on physicochemical and emulsion properties of arrowroot (<i>Maranta arundinaceae</i> L.) starch Herlina Marta , Ari Rismawati, Yana Cahyana, Mohamad Djali	Investigation of antimicrobial effect of hazelnut green husk ethanolic extract Pelin Kiraz , Meltem Yeşilçimen Akbaş
15:45	16:00	Microbial evaluation of fermented beetroot juice produced by probiotic <i>Lactocaseibacillus paracasei</i> Gamze Durukan, Ferda Sari, Hatice Aybuke Karaoglan	Detection of off-odorants in food matrices by the application of molecularly imprinted polymers Nurten Cengiz
15:45	16:00	Microbial evaluation of fermented beetroot juice produced by probiotic <i>Lactocaseibacillus paracasei</i> Gamze Durukan, Ferda Sari, Hatice Aybuke Karaoglan	Aroma components of <i>Glycyrrhiza glabra</i> molasses Melike Dagli
16:00	16:15	Development of a fermented plant-based product structure from pistachio Erenay Erem , Meral Kilic-Akyilmaz	Investigation of antimicrobial effect of hazelnut green husk ethanolic extract Pelin Kiraz , Meltem Yeşilçimen Akbaş
16:15	16:30	Determination of vinegar adulteration using a stable carbon isotope analyzer Onur Sevindik	Characterization of biodegradable films prepared from chemically modified pearl millet starches Marium Shaikh , Tahira Mohsin Ali
16:15	16:30	Determination of vinegar adulteration using a stable carbon isotope analyzer Onur Sevindik	Effect of pH and brewing methods on volatile nitrogen compounds in Turkish coffee Firat Can , Kemal Sen
16:30	16:45	The value of the waste products of date fruit (<i>Phoenix dactylifera</i>) Afaf Kamal-Eldin , Ali Al Marzouqi, Mutamed Ayyash	Comparative evaluation of bioactive compounds changes from white to black garlic Hatice Kubra Sasmaz , Ozge Aksay
16:30	16:45	The value of the waste products of date fruit (<i>Phoenix dactylifera</i>) Afaf Kamal-Eldin , Ali Al Marzouqi, Mutamed Ayyash	Assessing antimicrobial resistance in <i>E. coli</i> isolated from salad vegetables in UAE: Phenotypic and genomic characterization Ihab Habib , Rami H Al-Rifai, Mohamed-Yousif Ibrahim Mohamed, Akela Ghazawi, Afra Abdalla, Glindya Lakshami, Neveen Agamy, Mushtaq Khan
Closing Remarks Prof. Dr. Serkan SELLI – Prof. Dr. Hasim KELEBEK			

International Conference on Raw Materials to Processed Foods 2023	
Scientific Program – Poster Sessions	
<i>Thursday 18 May 2023</i>	
Development of experimental equipment for vegetables and fruits Panasenko A.S., Safarov J.E.	
Energy efficient technology for drying food Safarov J.E., Panasenko A.S. , Sultanova Sh.A.	
Method of storing agricultural products Pulatov M.M. , Safarov J.E.	
Storing vegetables and fruits using ultraviolet light Safarov J.E., Pulatov M.M., Sultanova Sh.A.	
Niosomes as nanocarriers for encapsulation of food ingredients Busra Alper , Pinar Kadiroglu	
Food safety and hygiene knowledge, attitudes, and practices assessment of industrial food handlers Rita Côrte-Real, Ana Rita Henriques	
Microwave-assisted drying of mango peels: Drying kinetics and optimization of process conditions using mathematical models and response surface methodology Srutee Rout , Prem Prakash Srivastav	
Exploring mycelium as a sustainable and alternate protein source for developing iron and vitamin D2 rich low moisture meat analogue Shubham Mandliya , Siddharth Vishwakarma, Hari Niwas Mishra	
Near-Infrared spectroscopy quality parameter analysis in wheat from Albania Lorena Mato, Ardiana Topi, Arben Osmanaj, Bujar Neziraj, Bekri Xhemali, Milot Tufaj, Dritan Topi	
Knowledge, attitudes and dietary practices of health professionals regarding sustainable diet Nevena Ivanović , Milica Zeković, Jelena Kukić Marković, Margarita Dodevska, Milan Jovanovic Batut, Brižita Djordjević	
Antimicrobial, antioxidant, and phytochemical properties of <i>Citrus maxima</i> (pomelo) peel extracts Gamze Seker , Meltem Yesilcimen Akbas	
Nutritional composition and fatty acid profile of red goji berry (<i>Lycium barbarum</i>) cultivated in Serbia Tijana D Ilić , Ivana D Djuricic, Bojana Vidović	
The anti-biofilm effect of hazelnut green husk ethanolic extract Pelin Kiraz , Meltem Yeşilçimen Akbaş ,	
Prototype unit for continuous manufacturing of milk tablets Pruthiraj Hial , Siddharth Vishwakarma, Hari Niwas Mishra	
Atmospheric cold plasma application on tomatoes Omer Faruk Cokgezme	
Investigation of the antifungal activity of postbiotics Zeynep Akinan , Dilara Nur Dikmetas, Funda Karbancioglu-Guler	
An alternative biological control method against <i>Aspergillus carbonarius</i> growth Guliz Konusur , Dilara Nur Dikmetas, Hatice Funda Karbancioglu Guler	
Encapsulation of aqueous <i>Hibiscus sabdariffa</i> extract in high internal phase emulsions stabilized by soy protein isolate Hümeyra Cavdar , Esra Capanoglu Guven	
Probiotic viability during the shelf life of a novel Greek sheep traditional yogurt and following subsequent in vitro digestion Ioanna Gkitsaki, Panagiota Potsaki, Ioanna Dimou, Zoi Laskari, Dimitra P Kostoglou , Antonios Koutelidakis, Efsthios Giaouris	

Comparative study on functional characteristics of commercial palm shortening and oleogels prepared from high oleic sunflower oil Hamza Ismail, Tahira Mohsin Ali , Natasha Abbas Butt
The effect of herb addition to the antimicrobial properties of Turkish black tea Berfu Gelen
Bioactive properties of <i>Pistachia lentiscus</i> leaves and fruits Ozlem Kilic Buyukkurt
Determination of vinegar adulteration using stable carbon isotope analyzer Onur Sevindik
Biochemical composition and health effects of <i>Phaeodactylum tricornutum</i> Turkan Uzlasir
Synthetic hexaploid wheats: phenolic acid composition and antioxidant capacity Zeynep Hazal Tekin Cakmak , Hamit Koksel
Determination of differences in sulfur compound composition of fresh and black garlic samples Hatice Kubra Sasmaz
Antioxidant and metal chelating activities of Dandelion (<i>Taraxacum officinale</i> (G.H. Weber ex Wiggers) leaves Fadime Eryilmaz Pehlivan
Free radical scavenging and metal chelating activities of <i>Beta vulgaris</i> subsp. <i>maritima</i> (L.) Arcang Fadime Eryilmaz Pehlivan
Light spectral modulation of phenolic synthesis in <i>Ocimum basilicum</i> L. Andrei Lobiuc , Naomi Paval, Marian Burducea, Vasile Stoleru, Maria-Emiliana Fortuna
Conjugation of polycaprolactone for reduced siloxane impact towards crop and microbial species Maria-Emiliana Fortuna , Andrei Lobiuc, Elena Ungureanu, Valeria Harabagiu
A simple electrochemical method for nickel detection in vegetables and fruits Liliana Anchidin-Norocel
Sugar profile of seed obtained from abbas fig variety and fatty acid content of seed oil Tulin Eker , Ayse Tulin Oz
Physicochemical characteristics of aquafaba and applications in food industry Dilek Kaya Sarigül , Sinem Ece Bekdemir, Nilay Sekerin
Fingerprint of key odorants, fatty acids profiles, and antioxidant potential of Akpi (<i>Recinodendron heudoletii</i>) nuts as influence roasting process Kouame Fulbert Oussou