



TUESDAY, NOVEMBER 02

Registration ; 13³⁰ - 18³⁰
Welcome Cocktail 19⁰⁰ - 21⁰⁰

WEDNESDAY, NOVEMBER 03

Registration ; 08⁰⁰ - 09⁰⁰

Opening Session ; 09⁰⁰ - 10³⁰

- Prof. A. Kadir HALKMAN; Head of the Association of Food Technology, Turkey
 - Prof. İsrail KURTCEPHE; Rector of Akdeniz University, Turkey
 - Prof. Walter SPIESS; IUFoST Representative
 - İlknur MENLİK; Federation of Food and Drink Industry Associations of Turkey
 - Mehdi EKER; Minister of Agriculture and Rural Affairs, Turkey (In the Event of His Honoring)
- Opening Concert; Haluk & Yıldan

Coffee Break ; 10³⁰ - 11⁰⁰

Technical Session 1A – 11:00 to 12:30

Functional and traditional foods, Nutrition and health

Chair:

- Prof. Muharrem Certel; Akdeniz University, Turkey
- Prof. Atilla KISS; Eszterhazy Karoly University; Hungary

- Prof. Eugenia BEZIRTZOGLU (Invited Speaker); Democritus University of Thrace, Greece
Probiotics and the intestinal microflora overtime and space
- Barış Yalınkılıç; Atatürk University, Turkey
The use of orange fiber in sucuk production
- Prof. Vijay JAYASENA; Curtin University of Technology, Australia
Lupin incorporated novel healthy foods as a solution to obesity and malnutrition
- Özlem BAYKUL; Danone Tikveşli, Turkey
Functional foods & Health benefits

Technical Session 1B – 11:00 to 12:30

Food chemistry, biochemistry and physics

Chair:

- Prof. Murat BALABAN; Alaska University, USA
- Prof. Soottawat BENJAKUL; Prince of Songkla University, Thailand

-Prof. Harun PARLAR (Invited Speaker); Technical University Munich, Germany
Isolation of biological active compounds from useful food and pharmaceutical matrices using tweezing adsorptive bubble separation (TABS)

-Prof. Jamilah BAKAR; Putra Malaysia University, Malaysia

The rheological and gelling behavior of Tilapia surimi with added sago starch

-Assoc. Prof. Abdalbasit Adam MARIOD; Sudan University of Science & Technology, Sudan
Preparation and characterisation of gelatins from two Sudanese edible insects

-Asist. Prof. Hilal ŞAHİN; Akdeniz University, Turkey

Techniques for detection of food aroma compounds

Lunch Break ; 12³⁰ - 13³⁰

Poster Session 01; 13³⁰ - 14¹⁵

Technical Session 1C ; 14¹⁵ - 15⁴⁵

Food microbiology and biotechnology

Chair:

Prof. Alberto MAS; Rovira i Virgili University, Spain

Prof. Eugenia BEZIRTZOGLU; Democritus University of Thrace, Greece

-Prof. Rijkelt BEUMER (Invited Speaker); Wageningen University, Netherlands
How to prevent foodborne disease

-Prof. Dilek HEPERKAN; İstanbul Technical University, Turkey

Characteristics of fungal flora after harvesting and their effects of mycotoxin contamination in dried figs (The Mould Symphony)

-Dr. Şeniz KARABIYIKLI; Ege University, Turkey

Antimicrobial effect of sour pomegranate sauce on "KISIR", A traditional appetizer

-Dr. Aslı İŞÇİ; Ankara University, Turkey

Bioethanol production potential of Turkey as an alternative fuel from agricultural residues: A review

Technical Session 1Da ; 14¹⁵ - 15⁰⁰

Regulations

Chair:

Prof. Feramuz ÖZDEMİR; Akdeniz University, Turkey

Prof. Vijay JAYASENA; Curtin University of Technology, Australia

-Güher ÇELTEK; Ministry of Agriculture and Rural Affairs, Turkey
Food safety in Turkey in the process of negotiations with the EU

-Dr. İsmail MERT; Consultant; Federation of Food and Drink Industry Associations of Turkey
Turkish Food Regulations

Technical Session 1Db ; 15⁰⁰ - 15⁴⁵

Maillard and Nanotechnology Group

Chair:

Prof. Monika PISCHETSRIEDER; University of Erlangen, Germany

Prof. Vural GÖKMEN; Hacettepe University, Turkey

-Dr. Richard H. STADLER; Nestle Research Center, Switzerland

Process-induced food contaminants: Progress in mitigation and challenges ahead

-Dr. Francisco J. MORALES; Spanish National Research Council (CSIC), Spain

An update on Melanoidins Research

Coffee Break ; 15⁴⁵ - 16¹⁵

Technical Session 1E ; 16¹⁵ - 17⁴⁵

Food microbiology and biotechnology

Chair:

Prof. Rijkelt BEUMER; Wageningen University, Netherlands
Prof. Dilek HEPERKAN; İstanbul Technical University, Turkey

- Asist. Prof. Birce MERCANOĞLU TABAN; Gazi University, Turkey
Evaluation of PCR and real-time PCR methods for rapid detection of foodborne pathogens
- Ceyda GÜROL; Yeditepe University, Turkey
Elimination of bacteria in milk by plasma corona discharge technology
- Dilek B. YAMAN; Aybak Natura, Turkey
Qualitative detection of genetically modified organisms in foods by real time PCR
- Selin KALKAN; Çukurova University, Turkey
Bio-control of some food-borne pathogenic bacteria by bacteriophage

Technical Session 1F ; 16¹⁵ - 17⁴⁵

Maillard and Nanotechnology Group

Chair:

Dr. Richard H. STADLER; Nestle Research Center, Switzerland
Dr. Francisco J. MORALES; Spanish National Research Council (CSIC), Spain

- Prof. Monika PISCHETSRIEDER; University of Erlangen, Germany
Chemistry and analysis of sugar degradation reactions
- Prof. Eyal SHIMONI; Israel Institute of Technology, Israel
From molecular complexes to continuous nanostructuring of microparticle encapsulated nutrients
- Prof. Vincenzo FOGLIANO; University of Naples, Italy
Strategy for new functional products using encapsulation technology
- Prof. Vural GÖKMEN; Hacettepe University, Turkey
Effects of nanoencapsulated ingredients on food quality

Poster Session 02 ; 17⁴⁵ - 18³⁰

THURSDAY, NOVEMBER 04

Technical Session 2A ; 09⁰⁰ - 10³⁰

Food legislation

Chair:

Prof. Aziz EKŞİ; Ankara University, Turkey
Dr. Carmen DIAZ-AMIGO; Eurofins Scientific Group, Germany

- Petek ATAMAN (Invited Speaker); UCTEA Chamber of Food Engineers, Turkey
Food legislation approach in Turkey
- Nergis ÖZBAĞ; Ministry of Agriculture and Rural Affairs, Turkey
The integration of Turkey to EFSA Activities
- Dr. Bert POPPING; Eurofins Scientific Group, UK
Allergen thresholds in legislation - Is it making the food safer?
- Dr. Hasan ALKAN; Gamma Pak, Turkey
Food irradiation technology, legislation and application in Turkey

Technical Session 2B ; 09⁰⁰ - 10³⁰

Food ingredients and additives

Chair:

Prof. Artemis KARAALI; Yeditepe University, Turkey
Prof. Suhalia MOHAMED, Putra Malaysia University, Malaysia

-Prof. Ümran UYGUN (Invited Speaker); Hacettepe University, Turkey

Food safety aspects of food colours

-Prof. Nefisa ABBAS HEGAZY; National Research Center, Egypt

Physicochemical, sensory and functional properties of wheat-doum fruit flour composite cakes

-Meryem GÖKSEL; Erciyes University, Turkey

Production of dietary fiber from orange albedo and using in mayonnaise as model food

-Cem KÖYLÜOĞLU; DSM, Turkey

How can we "health" you?

Coffee Break ; 10³⁰ - 11⁰⁰

Technical Session 2C ; 11⁰⁰ - 12³⁰

Cereal science and technology

Chair:

Prof. İsmail H. BOYACI; Hacettepe University, Turkey
Dr. Kristina KUKUROVA; VUP Food Research Institute, Slovak Republic

-Prof. Stanley CAUVAIN (Invited Speaker); Bake Tran, UK

Applications of baking technology for delivering health benefits

-Satu KIRJORANTA; University of Helsinki, Finland

Effects of process parameters and addition of brewer's spent grain on the properties of barley-based extrudates

-Dr. Kaori FUJITA; National Food Research Institute, Japan

Prediction for degrees of Fusarium mycotoxin in wheat using excitation - emission matrix

-Ali İ. KAYRIN; UNO, Turkey

Towards a better-nourished Turkey

Technical Session 2D ; 11⁰⁰ - 12³⁰

Food packaging technologies and storage

Chair:

Prof. Taner BAYSAL; Ege University, Turkey
Assoc. Prof. Abdulrasoul OROMIEHIE; Iran Polymer and Petrochemical Institute, Iran

-Assoc. Prof. Zehra AYHAN (Invited Speaker); Mustafa Kemal University, Turkey

Potential applications of nanotechnology in food packaging

-Amin MOUSAVI K.; Islamic Azad University, Iran

Study on effect of PET pieces and storage conditions on fatty acids profile and some quality indexes of common oils in Iran

-Doğan ERBERK; ASD- Packaging Manufacturers Association, Turkey

New trends in packaging industry

-Tuba ALIM; TetraPak, Turkey

Aseptic Packaging

Lunch Break ; 12³⁰ - 13³⁰

Poster Session 03 ; 13³⁰ - 14¹⁵

Technical Session 2E ; 14¹⁵ - 15⁴⁵

Fruits and vegetable science and technology

Chair:

Prof. Russly ABDUL RAHMAN; Putra Malaysia University, Malaysia
Prof. Sedat VELİOĞLU; Ankara University, Turkey

- Prof. Murat BALABAN (Invited Speaker); Alaska University, USA
Dense phase carbon dioxide: non-thermal processing of beverages
- Dr. Jorje E. LOZANO; Plapiqui (Uns-Conicet), Argentina
Respiration rate of red delicious apples under aerobic conditions: Influence of storage temperature
- Cem BALTACIOĞLU; Middle East Technical University, Turkey
Use of jerusalem artichoke as a potato substitute in chips products
- Mustafa ASPARUK; MEYED, Turkey
Fruit-full Turkey

Technical Session 2F ; 14¹⁵ - 15⁴⁵

Dairy science and technology

Chair:

Prof. Celalettin KOÇAK; Ankara University, Turkey
Prof. Gheorghe MARIA, University Polytechnic of Bucharest, Romania

- Dr. Zeynep USTUNOL (Invited Speaker); Michigan State University, USA
Yogurt fortification with predigested, germinated whole soybean powder for enhanced therapeutic benefits
- Prof. Helmut MAYER; University of Natural Resources and Applied Life Sciences, Austria
Extended shelf life (ESL) milk - valuable dairy product or milk with excessive heat load?
- Mariam ALIMARDANOVA; Almaty Technological University, Kazakhstan
Manufacturing of Kazakh national dairy products
- Gülay ÖZCAN; SETBİR, Turkey
World and Turkish dairy industry; Today and future prospects

Coffee Break ; 15⁴⁵ - 16¹⁵

Technical Session 2G ; 16¹⁵ - 17⁴⁵

Meat science and technology

Chair:

Prof. Mükerrerem KAYA; Atatürk University, Turkey
Prof. Serpil ŞAHİN, METU, Turkey

- Prof. Friedrich-Karl LÜCKE (Invited Speaker); University of Applied Sciences, Germany
Meat, microbiology and the consumer - Recent developments
- Ebru BAYRAK; Selçuk University, Turkey
Use of natural antioxidants in meat products
- Prof. Meltem SERDAROĞLU; Ege University, Turkey
Strategies of improving healthier meat products
- Melek US; National Red Meat Council, Turkey
Turkey and world meat outlook; Current situation and prospects

Technical Session 2H ; 16¹⁵ - 17⁴⁵

Lipid science and technology

Chair:

Prof. Aziz TEKİN; Ankara University, Turkey
Dr. Assan OSPANOV; Almaty Technological University, Kazakhstan

- Prof. Heinz-Dieter ISENGARD (Invited Speaker); University of Hohenheim, Germany
Control of the degradation of frying fats during usage
- Dr. Karamatollah REZAEI; Tehran University, Iran
Parameters affecting the enzyme-assisted extraction of vegetable oil
- Onur KETENOĞLU; Ankara University, Turkey
Usage of dietary nano fibers in food emulsions
- Metin YURDAGÜL; MÜMSAD, Turkey
Turkish margarine industry: From past to present

Poster Session 04 ; 17⁴⁵ - 18³⁰

Get-together Reception & Gala Dinner 19⁰⁰- 20³⁰

FRIDAY, NOVEMBER 05

Technical Session 3A ; 09⁰⁰ - 10³⁰

Food engineering

Chair:

- Prof. Spasenija MILANOVIĆ; Novi Sad University, Serbia
- Dr. Junichi SUGIYAMA; National Food Research Institute, Japan

- Prof. Gyula VATAI (Invited Speaker 1); Corvinus University of Budapest, Hungary
Concentration of aroma and vitamin rich fruit juices by complex membrane technology
- Prof. Hao FENG (Invited Speaker 2)
University of Illinois at Urbana, USA
Ultrasound technology in food processing and preservation
- Assoc. Prof. Dr. Gülgün Y. TIRYAKI; Kahramanmaraş Sütçü İmam University, Turkey
Potential applications of HS-SPME/GC in oxidized vegetable oils
- Dr. Malainine MOHAMED; University Ibn Zohr, Morocco
Detection of accidental fish defrosting using non-destructive ultrasonic technique

Technical Session 3B ; 09⁰⁰ - 10³⁰

Food safety

Chair:

- Prof. Sagarika EKANAYAKE; University of Sri Jayewardenepura, Sri Lanka
- Dr. Elżbieta Ołtuszek WALCZAK; Institute of Fermentation Technology & Microbiology, Poland

- Dr. Vijay JUNEJA (Invited Speaker) USDA-ARS, USA
Food safety issues/challenges in the 21st century and the application of predictive microbiology
- Dr. Aija MELNGAILE; Food Safety, Animal Health and Environmental Scientific Institute, Latvia
Implementation of food safety legislation in catering establishments in Latvia
- Dr. Carmen DIAZ-AMIGO; Eurofins Scientific Group, Germany
New gluten labeling- How safe are celiac sufferers?
- Dr. Soheyl ESKANDARI; Food & Drug Laboratory and Research Center, Iran
International trade and food safety of hormone residues in foodstuffs

Coffee Break ; 10³⁰ - 11⁰⁰

Poster Session 05 ; 11⁰⁰ - 11⁴⁵

Best Poster Announcement & Closing Session ; 11⁴⁵ - 12³⁰

Lunch Break ; 12³⁰ - 13³⁰

Social Program; 4 hours for Antalya

SATURDAY, NOVEMBER 06

Social Program; All day for Perge, Aspendos and Side

SUNDAY, NOVEMBER 07

Good-bye. See you again in another congress