



IFIS 2024

Program Guide

*International Food Innovation
and Sustainability Congress*

OPENING

16 May 2024, Thursday-Davutpasa Congress Center– Main Hall

08:00 - 09:30 REGISTRATION-OPENING COCTAIL

**09:30 - 10:30 A MOMENT OF RESPECT AND THE INTERNATIONAL ANTHEM
OPENING AND PROTOCOL SPEECHES**

Prof.Dr.Omer SIMSEK (On behalf of YTU Food Engineering Department)
Prof.Dr.Osman SAGDIC (Dean of Faculty)
Prof.Dr.Tamer YILMAZ (YTU Rector)

10:30 - 10:45 COFFEE BREAK

10:45 - 11:15 Prof. Dr. Ferruh ERDOGDU

Innovative food processing systems for sustainability: computational design
and manufacturing for beyond industry X.0

11:15 – 12:00 Aylin AKSOY (R&D Director)

Building of an Innovation Culture: Cargill's Perspective

Sinem GEDIK M.Sc. (Customer Innovation Manager)

Innovation Capabilities at Cargill

Dr.Esra BOLUK (Food Technologies Specialist)

The Importance of Collabrations Between Academy and Industry

12:00-12:20 Dr.Abdullah ERIS

(Board Member of Erisler Gıda)

The Importance of sustainability to increase export potential

12:20-13:30 LUNCH

SESSION I-A:–16 May 2024, Thursday, 13:30-14:30

Chair: Prof. Dr. Ferruh ERDOGDU

Davutpasa Congress Center– Prof. Dr. Ferruh Erturk Hall

13:30-13:50

Prof. Dr. Hamit KOKSEL

Innovative Approaches for Sustainable and Healthy Grain-Based Foods

13:50-14:00

Kubra UZUNER, Ayse Neslihan DUNDAR, Oya Irmak SAHIN, Mahmud Ekrem PARLAK , Furkan Turker SARICA OGLU

Effect of Ohmic Heating System on The Mechanical and Barrier Properties of Biodegradable Films Obtained From Black Cumin Seed Meal

14:00-14:10

Busra Akdeniz OKTAY, Elif Turabi YOLACANER

Optimization of the vacuum microwave-assisted extraction conditions for betaxanthin-rich bioactives from cactus pear (*Opuntia ficus-indica* L.)

14:10-14:20

Nur Sena AKDENIZ, Elif Turabi YOLACANER

An Optimization Study for Vacuum Microwave-Assisted Extraction of Betacyanin-rich bioactives from *Amaranthus caudatus* L. flowers

14:20-14:30

Ozer ATIL

Developing an Improver for Freezer Process Bakery Products (Turkish Simit) and Investigating the effects of each ingredients

SESSION I-B: 16 May 2024, Thursday, 13:30-14:30

Chair: Prof. Dr. Yekta GOKSUNGUR

Davutpasa Congress Center– Green Hall

13:30-13:50

Prof. Dr. Irfan TURHAN

Design Innovative Bioreactor Systems for Microbial Metabolite Production to Evaluate Food Waste or Byproducts

13:50-14:00

Hamza SGHROUCHNI, Semra T ASDURMAZLI, Isil VAR

Optimization of a method for isolating *Clostridium perfringens* bacteriophages

14:00-14:10

Ezgi BITIM, Muge Urgu OZTURK, Ali TOPCU, Tugba BULAT, Selin ACIKEL, Melissa ORHAN, Gulten TIRYAKI GUNDUZ, Nurcan KOCA

Effects of the Factors on the Formation of Petroleum Odour by *Penicillium commune* in Fresh Kashar Cheese

14:10-14:20

Hatice Sevgi COBAN, Muhammet Zeki DURAK

Evaluation of CRISPR Profiles of *Streptococcus thermophilus* Isolates from Yoghurt Samples

14:20-14:30

Fatmanur Poyraz EKINCI, Humeyra ISPIRLI, Enes DERTLI

Lactic Acid Bacteria Profiles of Bee Products, Food and Beekeeping Applications

14:30-14:45

COFFEE BREAK AND POSTER PRESENTATIONS

SESSION II-A:–16 May 2024, Thursday, 14:45-15:45

Chair: Prof. Dr. Nevzat KONAR

Davutpasa Congress Center– Prof. Dr. Ferruh Erturk Hall

14:45-15:05

Prof. Dr. Sencer BUZRUL

High Hydrostatic Pressure Applications of Foods

15:05-15:15

Sarhan MOHAMMED, Ahmet Hilmi CON

Biosynthesis of nanoparticles using microorganisms and their application in the food sector

15:15-15:25

Belemir BEZIRHAN, Murat KAYA, Mustafa CAM

Determination Of The Ph And Temperature Degradation Kinetics Of The Eritadenine Compound Of The Shiitake Mushroom (*Lentinula Edodes*)

15:25-15:35

Elif ATAY, Ipek COSKUN, Aylin ALTAN

Electrospun Fibers Reinforced with Nanoparticles and Their Use in Extending the Shelf Life of Foods

15:35-15:45

Merve AYDIN, Ismail TONTUL, Selman TURKER

Extraction of Phenolic Compounds from Pomegranate By-products using Green Processes

SESSION II-B:–16 May 2024, Thursday, 14:45-15:45

Chair: Prof. Dr. Irfan TURHAN

Davutpasa Congress Center– Green Hall

14:45-15:05

Prof. Dr. Remziye YILMAZ

Fermentation for a Sustainable Food Future: Valorization of Food Waste

15:05-15:15

Ozen SOKMEN, Ayse Neslihan DUNDAR, Sine OZMEN TOGAY, Ufuk BAGCI

The Microbiological Properties of Sourdoughs from the Marmara Region

15:15-15:25

Merve YUKSEL, Nurcan DOGAN, Cemhan DOGAN, Serap BERKTAS, Mehmet HAYTA, Mustafa CAM

Fungal Solid-State Fermentation followed by UV-B application to enrich vitamin D content of Wheat Flour

15:25-15:35

Saliha GHARBI, Anass ELYEMLAHI, Hanane BAKRIM, Mostafa LAMHAMDI, Mounir HASSANI ZERROUK, Mohammed BAKKALI, Amin LAGLAOUI1, Abdelhay ARAKRAK1, Ouïam EL GALIOU

Optimization of Rhizobial Strain Culture Conditions for Maximum Exopolysaccharides Production: The Impact of Physiological Parameters

15:35-15:45

Nezahat OLCAY, Shahab IQBAL, Knut FRANKE

Optimization of Solid-State Fermentation Conditions Using *Trametes Versicolor* for Improving Antioxidant Properties of Carob Waste

15:45-16:00

COFFEE BREAK AND POSTER PRESENTATIONS

SESSION-III-A: 16 May 2024, Thursday, 16:00-17:00

Chair: Prof. Dr. Mustafa CAM

Davutpasa Congress Center- Prof. Dr. Ferruh Erturk Hall

16:00-16:10

Irem CANTURKOGLU KIYAK, Zulal Sila BASTURK, Sevil Cikrikci ERUNSAL

Printability Evaluation of Carob Added Dark Chocolate

16:10-16:20

Husnu KASAR, Suleyman GOKMEN, Hasan YETIM, Ferhat BOZDUMAN

Innovative approaches in the food industry: Microwave plasma technology and applicability in foods

16:20-16:30

Ozlem YUNCU-BOYACI, Hulya Serpil KAVUSAN, Sila CALISKAN, Meltem SERDAROGLU

Chitosan and Pomegranate Seed Oil-Based Gelled Emulsion as an Animal Fat Replacer in Meat Emulsions: Effects on Oxidation Parameters and Color Stability

16:30-16:40

Mutlu PILAVTEPE-CELIK, Atanur YILDIRIM, Zeynep MERT, Buse KARAKAS

Distinguishing Fresh and Frozen-Thawed Vermilion Snapper (Rhomboplites aurorubens) Using Image Analysis

16:40-16:50

Burhan SAYIN, Ferit CAKAL, Seyme ALTIN, Duygu CAKAL, Ali Haydar KAAAN, Kemal SARIOGLU

Obtaining an Innovative Production Process by Removing Natural Feta Cheese Production from the Classical Production Process

16:50-17:00

A. Necat KIRKIL

Leveraging Food Safety, Quality, and Sustainability: Third-Party Certification and the Impact of FSSC 22000 in the Food Industry

SESSION- III-B: 16 May 2024, Thursday, 16:00-17:00

Chair: Prof. Dr. Arzu BASMAN

Davutpasa Congress Center- Green Hall

16:00-16:10

Eda Nur AYAR-SUMER, Yannick VERHEUST, Beraat OZCELIK, Katleen RAES

LC-Q-TOF-MS/MS characterization of free and bound phenolic compounds of fermented Lactarius deliciosus and its potential antioxidant activities

16:10-16:20

Mahmut Ekrem PARLAK, Furkan Turker SARICAOGLU

Beyond of Plant Proteins: Amyloid-like Protein Fibrils

16:20-16:30

Suzan UZUN

Sustainable Solutions: Carbon Dots in Food Packaging

16:30-16:40

Emel Onder FIRAT, Ibrahim Sani OZDEMIR, Oznur KARAOGLU, Muhammet ARICI

Effects of Growing Region, Year of Harvest and Altitude on Fatty Acid, Sterol and Tocopherol Compositions of Giresun Tombul Hazelnut Oil

16:40-16:50

Bilgen OZSOY, Buse BIYIKLI, Cansu YAY, Alper YELLICE, Onur GUNESER, Hilal ATA, Umut CIFTCI, Muge ISLETEN HOSOGLU

Sustainable Protein Production: Exploring The Efficacy of Alkaline Extraction from Diverse Sources

16:50-17:00

Gonca Bilge OZEL, Huseyin Guray CIFTCI, Ezgi AYTAC

Monitoring The Quality Changes And Shelf Life Of Food Products By Spectroscopic And Chemometric Methods

17:00-18:00

POSTER PRESENTATIONS
WISDOM WALK & CAMPUS TOUR

2nd DAY**17 May 2024, Friday-Davutpasa Congress Center– Main Hall****08:30 – 10:00 REGISTRATION****09:00 – 09:30 Prof. Dr.Ali Coskun DALGIC**

Digital Transformation Tools in Food Engineering: Process Simulation and Virtual Reality (VR) Applications in Food Production Processes

09:30 – 09:50 Dr. Emel DAMARLI

(BALPARMAK R&D and Quality Director)

Sustainable Beekeeping Model in Rural Development Regions

09:50 - 10:20 Prof. Dr. Senay SIMSEK

Navigating the Future:Emerging Trends and Sustainability in the Food Industry

10:20 - 10:40 Prof. Dr. M. Zeki DURAK

Successful Intellectual Property Practices in Food Technology

10:40 - 11:00 Gupse SUREN

(Cargill Corporate Responsibility Project Manager)

Sustainability at Cargill

11:00-11:20**COFFEE BREAK AND POSTER PRESENTATIONS****11:20-11:50 Prof. Dr. Mustafa CAM**

A Solid State Fermentation for the Enrichment of Functional Properties of Corn Flour

11:50-12:10 Aynur CELIK (IFF)

Upcycling as a Novel Approach for recycling of food by-products: Rose and Cacao Extract Applications

12:10-12:30 Eymen BALTASI CIRAGILOGLU (Palsgaard)

A cultural Heritage of Palsgaard:Sustainability and Innovation

12:30-12:40 Cenk ENGIN

(General Manager of Stern Turkiye)

Mostly Used Enzymes in Baking: Short overview and Benefits

12:40-13:30**LUNCH**

SESSION IV-A:–17 May 2024, Friday, 13:30-14:30

Chair: Prof. Dr. Figen ERTEKIN

Davutpasa Congress Center– Prof. Dr. Ferruh Erturk Hall

SESSION IV-B: 17 May 2024, Friday, 13:30-14:30

Chair: Prof. Dr. Remziye YILMAZ

Davutpasa Congress Center– Green Hall

13:30-13:50

Prof.Dr. Ferruh ERDOGDU

Future of Food Engineering in the view of sustainable processing and industrial expectations

13:50-14:00

Ozan KARATAS, Rahmi UYAR, Berkay BERK, Mecit Halil OZTOP, Ferruh ERDOGDU

Developing a Radio Frequency Process for Honey De-Crystallization

14:00-14:10

Mervenur KOMURKURU, Ertan ERMIS, Beyza VAHAPOGLU, Muhammed OZGOLET, Ibrahim PALABIYIK

Effects of Rhodiola rosea and Withania somnifera powders on textural and functional properties of chewing gum

14:10-14:20

Burge KOSE, Deniz UYGUNOZ, Emek DERUN, Nurcan TUGRUL

Development Of Alternative Leather Production Methods From Different Fruit Wastes

14:20-14:30

Seda KOZAKLI, Bilge ERTEKIN FILIZ

Investigation of the Foaming Properties of Kefir using Different Foaming Agents and Stabilizers

13:30-13:50

Prof. Dr. Yekta GOKSUNGUR

Sustainability and Biotechnology:New Approaches to Utilization of Food Industry Wastes in Bioprocesses

13:50-14:00

Elif Gulsen KARABACAK, Ahmet Hilmi CON

Recent Advances in the Production of Microbial Exopolysaccharide (EPS) from By-Products and Agri-Food Wastes for the Development of Sustainable Food Packaging

14:00-14:10

Nadide SEYHUN, Salih ERGEN

Effects of Curcumin on Quality Parameters and Shelf Life of Rainbow Trout Fillets

14:10-14:20

Yasemin Sefika KUCUKATA, Beyza Nur GUC, Hasan YETIM, Banu METIN

Biofilm Formation And Autoinducer-2 Production Characteristics Of Meat Spoiler Pseudomonas fragi

14:20-14:30

Berfin SUCU, Isil VAR, Islay LAVKOR, Muhammed Nur HACCAR

Molecular And Morphological Characterisation Of Aspergillus Section Flavi Isolated From Wheat Grains

14:30-14:45

COFFEE BREAK AND POSTER PRESENTATIONS

SESSION V-A:–17 May 2024, Friday, 14:45-15:45

Chair: Assoc.Prof.Dr. Ertan ERMIS

Davutpasa Congress Center– Prof. Dr. Ferruh Erturk Hall

SESSION V-B:–17 May 2024, Friday, 14:45-15:45

Chair: Dr. Ivana ČABARKAPA

Davutpasa Congress Center– Green Hall

14:45-14:55

Abdullah Mohammed NAJI, Mustafa CAM

A comparative study into degree of hydrolysis, anti-obesity, anti-diabetic, and antioxidants activities from cow, buffalo, goat, and sheep casein hydrolysates generated upon flavourzyme and neutrase enzymes

14:55-15:05

Mumine GURUK, Patrick FICKERS, Huseyin ERTEN

Investigation of the antioxidant and antimicrobial potential of two thiols, γ -glutamyl cysteine and glutathione

15:05-15:15

Fatma Nur DEMIRBAS

The Sustainability of Food and Nutrition Security for the Elderly

15:15-15:25

Hale Inci OZTURK, Aysun ORAC

From Sustainable Protein Sources to Bioactive Peptides: The Role of In Silico Analyses

15:25-15:35

Naile DOGAN, Ilkay YILMAZ

A Case Study on Zero Waste in Menu Management in Ankara

15:35-15:45

Yuksel Ceyda CETIN, Hilal DEMIRKESEN BICAK

Exploring Gastrophysics: The Role of the Senses in Nutrition

14:45-14:55

Yilmaz OZCAN, Abdullah KURT, Omer Said TOKER

Glycosylation of Turkey (Meleagris gallopavo) Skin Gelatin with Maltodextrin: Effects of Glycosylation Time on Physical, Structural and Rheological Properties

14:55-15:05

Gizem CALISGAN UNAY

Towards Sustainable Agri-Food Industry: Mitigating Carbon Footprint from Farm to Fork

15:05-15:15

Ruya KURU-YASAR, Sahin YILMAZ, Ozlem USTUN-AYTEKIN, Fikrettin SAHIN

Boron Levels in some Edible Salts Consumed in Türkiye

15:15-15:25

Hilal KILMANOGLU, M. Zeki DURAK

The Importance of Insects and Stem Cells for Sustainable Food Sources

15:25-15:35

Yunus E. TUNCIL, Omer F. CELIK, Elanur DASTAN, Omer F.

CETINER, Orhan BAS, Zafer BULUT, Stephen R. LINDEMANN,

Mehmet I. TUGAY, Muhammed DEGERMENCİ, Beyza SUVARIKLI-

ALAN, Mehmet NIZAMLIOĞLU

Hazelnut (Corylus avellana L.) skin dietary fibers provides saccharolytic activity in the distal colon of mice

15:35-15:45

Necattin Cihat ICYER, Nesrin KURAN

Reducing solid fat intake: Fat content profile of packaged foods offered for sale in Türkiye

15:45-16:00

COFFEE BREAK AND POSTER PRESENTATIONS

SESSION-VI-A: 17 May 2024, Friday, 16:00-17:00

Chair: Assoc. Prof.Dr. Furkan Turker SARICIOGLU

Davutpasa Congress Center– Prof. Dr. Ferruh Erturk Hall

16:00-16:20

Assoc. Prof. Dr. Ozge KAHRAMAN ILIKKAN

Innovative Food Products Required for Long Space Missions

16:20-16:30

Nursah YASAR, Ozge SECMELER

Advanced Water Friendly Recipe and Solutions to Combat Scarcity and Scarcity

16:30-16:40

Sladana RAKITA, Nedeljka SPASEVSKI, Olivera DURAGIĆ, Jasmina LAZAREVIĆ, Aleksandra BAJIĆ, Ivan SAVIĆ, Ivana SAVIĆ GAJIĆ

Exploring the nutritional benefits of camelina seed and its by-products

16:40-16:50

Merve SABUNCU, Dilek DULGER ALTINER, Yasemin SAHAN

Gluten-free Functional Purple Potato Flour

16:50-17:00

Halide Yıldırım TUGRUL, Ece SUREK

Melanin: A Potential Functional Ingredient for Food

SESSION-VI-B: 17 May 2024, Friday, 16:00-17:00

Chair: Prof. Dr. Meltem SERDAROGLU

Davutpasa Congress Center– Green Hall

16:00-16:20

Assist. Prof. Dr. Gulizar BALCIOGLU

Sustainability in the Food Industry and Life Cycle Assessment

16:20-16:30

Ivana ČABARKAPA, Sladana RAKITA

Reducing the negative impact of invasive crayfish *Faxonius limosus* in the Danube by smart exploitation of their meat and shells

16:30-16:40

H. Beste ONER, Ozge FILIZ, Ozgun KOPRUALAN AYDIN, Nazlı SARIKAHYA, Hilal SAHIN NADEEM, Figen KAYMAK ERTEKIN

Encapsulation by Ionic Gelation Method of Pure Sulforaphane Extracted from Cabbage Seeds: Optimization of Process Conditions and Determination of Stability

16:40-16:50

Hicran ARSLAN, Muhammet Irfan AKSU

The effect of encapsulated raspberry powder on the lipid oxidation of modified atmosphere packaged chicken nuggets during child storage

16:50-17:00

Feyza TOSYA, Sibel BOLEK

Investigation of Alternative Methods for the Use of Nitrite and Nitrate in Meat Products

3rd DAY**18 May 2024, Saturday, Davutpasa Congress Center****SESSION VII-A: 18 May 2024, Saturday, 09:00-10:00****Chair: Prof. Dr. Ali COSKUN DALGIC****Davutpasa Congress Center– Prof. Dr. Ferruh Erturk Hall****09:00-09:10****Aypar SATI, Isil OZGEN**

Calculation of the Carbon Footprint of Restaurant Menus

09:10-09:20**Oznur SAROGLU, Ayse KARADAG, Zeynep Hazal TEKIN CAKMAK, Salih KARASU**

Investigating the Rheological, Microstructural, and Textural Properties of Liposomal Gels Derived from Salep and Xanthan Gum

09:20-09:30**Duygu OZMEN, Omer Said TOKER, Saniye AKYIL OZTURK**

Lemon Fiber: A Sustainable Solution for Healthier Cream Fillings

09:30-09:40**Sukran ASGIN, Furkan Turker SARICA OGLU, Adnan Fatih DAGDELEN**

Investigation of the Use of Menthol and Organic Acid-Based Deep Eutectic Solutions as Plasticizers in Food Packaging

09:40-09:50**Muhammet Ali CAKIR, Cansu ESEN OKSUZ**

Hawthorn Fruit as a Functional Food

09:50-10:00**Fahri YEMISCI OGLU, Kubra SUMER, Gulin CAMLI**

Invest in the Future: Sustainability and Innovation

SESSION VII-B: 18 May 2024, Saturday, 09:00-10:00**Chair: Prof. Dr. Enes DERTLI****Davutpasa Congress Center– Green Hall****09:00-09:10****Busra Nur ISTANBUL, Zuhal ALKAY, Miguel Angel ALVAREZ GONZALES, Emine ESEN, Alev Yuksel AYDAR, Stephen R. LINDEMANN, Yunus Emre TUNCIL**

Gut Microbiota Modulation Properties of Various Dietary Fibers Extracted from Olive Oil Industry Byproducts

09:10-09:20**Zehra Irem YILDIZ**

Investigating the Structural and Thermal Properties of Insoluble Beta Cyclodextrin Polymer Including Carvacrol

09:20-09:30**Irem BULDUR, Fazilet MIDIK**

Artificial Intelligence in the Field of Gastronomy

09:30-09:40**Basak Ebru OZCAN, Meliha ARSLANTURK, Ayse KARADAG**

Green synthesis of metallic nanoparticles by plant-based extracts and their food applications

09:40-09:50**Nisa AKKUZU, Canan Yagmur KARAKAS, Dilara DEVECIOGLU, Funda KARBANCI OGLU GULER, Osman SAGDIC, Ayse KARADAG**

Emulsion-based edible chitosan film enriched containing propolis extract to extend the shelf life of strawberries

09:50-10:00**Cihat GUNER, Hakan BASDOGAN**

Production of Functional Noodle from Black Carrot Pulp with Sustainability Approach

10:00-10:15**COFFEE BREAK**

SESSION VIII-A: 18 May 2024, Saturday, 10:15-11:35

Chair: Assoc. Prof. Dr. Yunus Emre TUNCIL

Davutpasa Congress Center– Prof.Dr.Ferruh Erturk Hall

10:15-10:25

Betul CETINKAYA DEMIR, Seda ARIOGLU-TUNCIL

Diet, Gut Microbiota and Health: Knowns, Unknowns and Future Perspectives

10:25-10:35

Sultan DEMIRCI, Serdar MARASLI

Sustainable Oat Processing via Contract Farming in Eti

10:35-10:45

Ilay YILMAZ, Furkan Turker SARICAOĞLU

Functional Properties of Lentil Protein Subfractions

10:45-10:55

Sıla Satı SIMSEK, Ilyas ATALAR

Investigation The Effect of Different Production Conditions on Flavour Components and Sensory Properties in Strawberry Flavored Milks

10:55-11:05

Gamze DUVEN, Aycan YIGIT CINAR, Sine OZMEN TOGAY

Effects of Social Media Literacy on Food Safety and Sustainability

11:05-11:15

Naima TOUATI, Karima SAIDANI, Hafida MERZOUK, Samir

DJAOUT, Sofiane FETTIOUNE, Fatiha BEDJOU

Impact of Pulicaria odora extract on margarine oxidation

11:15-11:25

Merve SABUNCU, Gunnur GULKUN, Gamze DUVEN, Reem

MOHAMED, Yasemin SENEL ŞAHAN, Sine OZMEN TOGA

Use of Different Raw Materials in Production of Tarhana and Evaluation of Their Sensory Properties

11:25-11:35

Nurullah DEMIR, Gulay OZKAN, Esra CAPANOGLU GUVEN

Evaluation of Quality Properties and Antioxidant Activity of Bingöl Honey

SESSION VIII-B: 18 May 2024, Saturday, 10:15-11:35

Chair: Prof.Dr. Fatih TORNUK

Davutpasa Congress Center– Green Hall

10:15-10:25

Emine Gizem ACAR, Derya Kahveci KARINCAOGLU

Upcycled foods: Sustainable valorization of food side streams

10:25-10:35

Muhammed OZGOLET, Salih KARASU

Enhancing gluten-free muffins with milk thistle seed proteins: Evaluation of physicochemical, rheological, textural, and sensory characteristics

10:35-10:45

Jonida BITURKU, Erta DODONA, Seit SHALLARI, Ilir KRISTO,

Adrian MAHO, Gjergji MERO

Toward Sustainable Food System: Enhancing Agricultural Diversity by Growing Nigella sativa L Under Agroecological Condition of Albania

10:45-10:55

Aysenur VURUCUOGLU, Mert Akin INSEL, Aysegul BODUR-YILMAZ,

Gunay BAYDAR-ATAK, Omer Alp ATICI, Hasan SADIKOGLU

CFD Simulation of a Nozzle Utilized in Ice-cream Filling Process

10:55-11:05

Ahmet Sukru DEMIRCI, Goksel SIVRI TIRPANCI

Conversion of bread waste to value-added products

11:05-11:15

Ozum OZOGLU, Hasan Huseyin IPEKCI, Mihriban KORUKLUOGLU,

Aytekin UZUNOGLU

Electrochemical Detection of E. coli with Paper Based Electrode

11:15-11:25

Mehmet Tunahan CELEBI, Hakan BASDOGAN

Production of Oil Reduced Functional Noodle with Sustainability Approach

11:25-11:35

Franck Gerard BRUWIER, Cagla OZER

An Innovative Approach in Gastronomy: Eggless Soufflé

CLOSING MENTIONS

SOCIAL PROGRAMME: BOSPHORUS TOUR (2H)