



# 4<sup>th</sup> International Congress on Food and Nutrition

together with



## 3<sup>rd</sup> SAFE Consortium International Congress on Food Safety

### FP7 PARALLEL EVENTS:

- MycoRed - 2<sup>nd</sup> Mediterranean Workshop on Mycotoxins and Toxigenic Fungi
- SAFETechnoPACK - International Food Packaging Conference



[www.tubitaksafe-food2011.org](http://www.tubitaksafe-food2011.org)

12-14<sup>th</sup> October 2011, İstanbul - Turkey

# Programme Booklet





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(in alphabetical order)

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- Prof. Şebnem TAVMAN, Ege University, Turkey

## **WELCOME**

This book was developed from the oral and poster presentation abstracts submitted to the 4th International Congress on Food and Nutrition, 3rd SAFE Consortium International Congress on Food Safety, MycoRed (2nd Mediterranean Workshop on Mycotoxins and Toxigenic Fungi), and SAFETechnoPACK (International Food Packaging Conference). For the compilation of this book, over 145 oral (covering key-note speakers, plenary lecturers, session and workshop presenters) and 266 poster abstracts were used.

This congress provides a forum for exchange of ideas and authoritative views by leading scientists (such as food scientists and technologists, nutritionists, and medical professionals) as well as business leaders and investors, who are recognised in their respective areas of interest, and will provide a diverse and global perspective on the congress topics. Outstanding keynote speakers and well-known leading scientists and experts from around the globe are attending to share their knowledge with us on food and nutrition. The colleagues from the European FP7 projects MycoRED and SAFETechnoPACK have also made a considerable amount of input, regarding their field of expertise.

Finally, we are grateful to the scientific board and the session chairs of the congress for their support and dedication. We are also indebted to the presenters for sharing their most recent findings with the participants. Our final appreciation goes to the organizing committee members who have worked hard and tirelessly to make the congress successful.

On behalf of the congress organizing committee, it is our pleasure to welcome you in Istanbul and to wish you a very productive and enjoyable time at the 4th International Congress on Food and Nutrition and 3rd SAFE Consortium International Congress on Food Safety.

Assoc. Prof. Güner ÖZAY  
(Congress Chair)

Dr. Harmen HOFSTRA  
(Congress Co-Chair)

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## Programme Overview

<b>Wednesday</b> <b>12/10/2011</b>	<b>09:30-11:00</b> <b>HALL 1</b> Opening Ceremony	<b>11:00-11:30</b> Coffee Break & Poster Session	<b>11:30-12:30</b> <b>HALL 1</b> Key - Note Speakers (1 & 2)	<b>12:30-13:30</b> LUNCH	<b>13:30-15:30</b> <b>HALL 1</b> - Session 1: Functional foods and beverages <b>HALL 2</b> - Session 2: New approaches in food processing <b>HALL 3</b> - Session 3: Antibiotic resistance in food borne and commercial bacteria <b>HALL 4</b> - Session 4: Effects of packaging on food quality and shelf life	<b>15:30-16:00</b> Coffee Break & Poster Session	<b>16:00-18:00</b> <b>HALL 1</b> - Session 5: Nutritional strategies in health and diseases <b>HALL 2</b> - Session 6: New approaches for fermented foods and beverages <b>HALL 3</b> - Session 7: Microbial pathogenesis, molecular aspect and host pathogen interactions <b>HALL 4</b> - Session 8: Safety of food contact materials	
	<b>Thursday</b> <b>13/10/2011</b>	<b>09:00-10:00</b> <b>HALL 1</b> Plenary Lectures (1 & 2)	<b>10:00-10:30</b> Coffee Break & Poster Session	<b>10:30-12:30</b> <b>HALL 1</b> - Session 9: Factors affecting the quality of life <b>HALL 2</b> - Session 10: Food security, sustainability, and climate changes <b>HALL 3</b> - Session 11: Food microbiology in food shelf life: Microbial behaviour in food spoilage <b>HALL 4</b> - Session 12: Active and intelligent packaging systems	<b>12:30-13:30</b> LUNCH	<b>13:30-15:30</b> <b>HALL 1</b> - Session 13: Phytochemicals and natural antioxidants <b>HALL 2</b> - Session 14: Food residues, contaminants, and additives <b>HALL 3</b> - Session 15: Novel preservation technologies and microbial resistance <b>HALL 4</b> - Session 16: Application of nanotechnology in food packaging	<b>15:30-16:00</b> Coffee Break & Poster Session	<b>16:00-18:00</b> <b>HALL 1</b> - Session 17: Nuts, dried fruits and health benefits <b>HALL 2</b> - Session 18: Modelling in food processing <b>HALL 3</b> - Session 19: New techniques in food microbiological analysis <b>HALL 4</b> - Session 20: Traditional and ethnic foods
<b>Friday</b> <b>14/10/2011</b>	<b>09:00-10:00</b> <b>HALL 1</b> Plenary Lectures (3 & 4)	<b>10:00-10:30</b> Coffee Break & Poster Session	<b>10:30-12:30</b> <b>HALL 1</b> - Session 21: Food safety, nutrition and health <b>HALL 2</b> - Session 22: Mycored Workshop - 1 <b>HALL 3</b> - Session 23: Microbial ecology of the food chain including gut ecology <b>HALL 4</b> - Session 24: Sustainability of food packaging materials	<b>12:30-13:30</b> LUNCH	<b>13:30-15:30</b> <b>HALL 1</b> - Session 25: General nutrition <b>HALL 2</b> - Session 26: Mycored Workshop - 2 <b>HALL 3</b> - Session 27: General Session - 1 <b>HALL 4</b> - Session 28: General Session - 2	<b>15:30-16:00</b> Coffee Break & Poster Session	<b>16:00-18:00</b> <b>HALL 1</b> Closing Ceremony Poster - Award	

## SCIENTIFIC PROGRAMME

12 October 2011, Wednesday

### HALL 1

09:30-11:00 **Opening Ceremony**

11:00-11:30 **Coffee Break**

11:30-12:00 **Key Note-1**

*Food safety; what can we learn from genomics?*

**Colin Hill**, Department of Microbiology, University College Cork, Ireland

12:00-12:30 **Key Note-2**

*Publically funded research in Europe – the current and future status*

**Brian Mckenna**, European Technology Platform - Food for Life, University College Dublin, Ireland

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

13:30-15:30 **Session 1: Functional foods and beverages**

13:30-13:35 **Introductory remarks**

**Chair: Torger Børresen**, National Food Institute, Technical University of Denmark (DTU), Denmark

**Co-Chair: Artemis Karaali**, Department of Food Engineering, Yeditepe University, Istanbul, Turkey

13:35-14:05 *Trends in functional foods research with emphasis on components derived from marine resources*

**Torger Børresen**, National Food Institute, Technical University of Denmark (DTU), Denmark

14:05-14:25 *Role of probiotics in the prevention of diseases and in well being*

**Elena Mengheri**, Department of Nutritional Sciences, National Research Institute on Food and Nutrition (INRAN), Rome, Italy

14:25-14:45 *Production and characterization of resistant starch*

**Hamit Köksel**, Department of Food Engineering, Hacettepe University, Ankara, Turkey

14:45-15:05 *Development of a novel functional whey-based beverage*

**Barbaros Özer**, Department of Food Engineering, Abant İzzet Baysal University, Bolu, Turkey

15:05-15:25 *Functional food ingredients*

**Sebnem Harsa**, Department of Food Engineering, İzmir Institute of Technology, İzmir, Turkey

15:25-15:30 Closing remarks

15:30-16:00 **Coffee Break**

### HALL 2

13:30-15:30 **Session 2: New approaches in food processing**

13:30-13:35 **Introductory remarks**

**Chair: Frans Kampers**, Wageningen UR, Wageningen, The Netherlands

**Co-Chair: Mustafa Ozilgen**, Department of Food Engineering, Yeditepe University, Istanbul, Turkey

13:35-14:05 *Micro- and nanotechnologies to innovate food processing*

**Frans Kampers**, Wageningen UR, Wageningen, The Netherlands

14:05-14:25 *Novel trends in food processing*

**Şebnem Tavman**, Department of Food Engineering, Ege University, Izmir, Turkey

14:25-14:45 *Effects of steam application on enzyme (polyphenol oxidase and peroxidase) activity and quality during manufacture of Turkish green tea*

**Bengü Öztürk**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey

14:45-15:05 *Optimization of the ultrasonic emulsification for microencapsulation of fish oil by response surface methodology*

**Merve Tuğçe Tunç**, Department of Food Engineering, 19 Mayıs University, Samsun, Turkey

15:05-15:25 *Cholesterol reduction in milk*

**Abdolmajid Maskooki**, Khorasan Research Institute for Food Science and Technology(KRIFST), Iran

15:25-15:30 Closing remarks

15:30-16:00 **Coffee Break**

### HALL 3

#### 13:30-15:30 Session 3: Antibiotic resistance in food borne and commensal bacteria

##### 13:30-13:35 Introductory remarks

**Chair:** Chiara Devirgiliis, National Research Institute on Food and Nutrition (INRAN), Rome, Italy  
**Co-Chair:** Giuditta Perozzi, National Research Institute on Food and Nutrition (INRAN), Rome, Italy

13:35-14:05 *Interplay between food and gut microbiota: A metagenomic approach to antibiotic resistance*  
**Chiara Devirgiliis**, National Research Institute on Food and Nutrition (INRAN), Rome, Italy

14:05-14:25 *Assessing antibiotic resistance in non pathogenic, food related bacteria: The ACE-ART project*  
**Lorenzo Morelli**, Istituto Microbiologia, Facoltà Agraria UCSC, Piacenza, Italy

14:25-14:45 *Effect of polyphenolic compounds on microbial resistance*  
**Lucia Birosová**, Department of Nutrition and Food Assessment, Institute of Biochemistry, Nutrition and Health Protection, Slovak University of Technology, Bratislava, Slovakia

14:45-15:05 *Determination of extended spectrum beta-lactamase and antimicrobial resistance in Escherichia coli from cheese*  
**Fatma Özdemir**, Department of Biology, Abant İzzet Baysal University, Bolu, Turkey

15:05-15:25 *Antibiotic resistance of Cronobacter sakazakii isolated from traditional Şavak tulum cheese*  
**Mehmet Kataras**, Department of Food Engineering, Tunceli University, Tunceli, Turkey

15:25-15:30 Closing remarks

#### 15:30-16:00 Coffee Break

### HALL 4

#### 13:30-15:30 Session 4: Effects of packaging on food quality and shelf life

##### 13:30-13:35 Introductory remarks

**Chair:** Fatima Pereira da Silva, Food and Biobased Research, Wageningen UR, Wageningen, The Netherlands  
**Co-Chair:** Aziz Ekşi, Department of Food Engineering, Ankara University, Ankara, Turkey

13:35-14:05 *Effects of packaging on food quality and shelf life*  
**Fatima Pereira da Silva**, Food and Biobased Research, Wageningen UR, Wageningen, The Netherlands

14:05-14:25 *Organoleptic and chemical changes during storage of marine sea bass (Dicentrarchus Labrax L., 1758)*  
**Gülderen Kurt Kaya**, Department of Fish Processing Technology, Tunceli University, Tunceli, Turkey

14:25-14:45 *Effect of processing and packaging techniques on the quality and shelf life of meagre fillets*  
**Ismail Yüksel Genç**, Department of Fishing and Processing Technology, Suleyman Demirel University, Isparta, Turkey

14:45-15:05 *Freezing of pasteurized goat milk and changes in milk during frozen storage*  
**Hülya Yaman**, Department of Food Engineering, Abant İzzet Baysal University, Bolu, Turkey

15:05-15:25 *Influence of packaging material and storage temperature on quality change of sour cherry nectar during shelf-life*  
**Ayşe Bakan**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey

15:25-15:30 Closing remarks

#### 15:30-16:00 Coffee Break

### HALL 1

#### 16:00-18:00 Session 5: Nutritional strategies in health and diseases (PANEL)

##### 16:00-16:05 Introductory remarks

**Chair:** Temel Yılmaz, Çapa Medical Faculty, İstanbul University, İstanbul, Turkey  
**Co-Chair:** Filiz Açıktur, Department of Nutrition and Dietetics, Haliç University, İstanbul, Turkey

16:05-16:35 *Epigenetic interactions between nutrition and aging*  
**Sang Woon Choi**, Jean Mayer USDA Human Nutrition Research Center on Aging, Tufts University, Boston, MA, United States

16:35-16:55 *Global health and nutritional risks: Potential gains with prevention*  
**Güliden Pekcan**, Department of Nutrition and Dietetics, Hacettepe University, Ankara, Turkey

16:55-17:15 *How is important a relationship of epigenetic and nutrients in prevention of chronic diseases*  
**Rüksan Çehrelli**, Department of Basic Oncology, Institute of Oncology, Dokuz Eylül University, İzmir, Turkey

17:15-15:35 *Factors affecting nutritional status in changing world*  
**Perihan Arslan**, Department of Nutrition and Dietetics, Hacettepe University, Ankara, Turkey

17:35-17:55 *Nutrition and cancer*  
**Sevinç Yücecian**, Department of Nutrition and Dietetics, Near East University, Lefkoşa, Turkish Republic of Northern Cyprus

17:55-18:00 Closing remarks

## HALL 2

### 16:00-18:00 Session 6: New approaches for fermented foods and beverages

- 16:00-16:05 **Introductory remarks**  
**Chair: Teresa Aymerich**, Food Safety Programme, IRTA, Spain  
**Co-Chair: Mehlika Borcaklı**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 16:05-16:35 *Improving fermented sausages production to meet consumer demands*  
**Teresa Aymerich**, Food Safety Programme, IRTA, Spain
- 17:15-15:35 *Strechability of mozzarella cheese*  
**Zeynep Hicsasmaz**, Department of Food Engineering, Trakya University, Edirne, Turkey
- 16:35-16:55 *Influence of high power ultrasound on quality of a fermented milk beverage*  
**Tuba Parlak Uzunoğlu**, Department of Food engineering, İstanbul Technical University, İstanbul, Turkey
- 16:55-17:15 *Determination of properties of kashar cheese produced using tomato puree*  
**Zübeyde Öner**, Department of Food Engineering, Suleyman Demirel University, Isparta, Turkey
- 17:35-17:55 *Optimization of kefir production using response surface methodology and evaluation of the product quality during storage*  
**Figen Korel**, Department of Food Engineering, İzmir Institute of Technology, İzmir, Turkey
- 17:55-18:00 Closing remarks

## HALL 3

### 16:00-18:00 Session 7: Microbial pathogenesis, molecular aspects and host pathogen interactions

- 16:00-16:05 **Introductory remarks**  
**Chair: Helena Tlaskalova Hogenova**, Department of Immunology and Gnotobiology, Academy of Sciences of the Czech Republic, Institute of Microbiology, Prague, Czech Republic  
**Co-Chair: Joerg Hummerjohann**, Agroscope Liebefeld-Posieux Research Station ALP, Bern, Switzerland
- 16:05-16:35 *Microbiota components as partners and pathogens*  
**Helena Tlaskalova Hogenova**, Department of Immunology and Gnotobiology, Academy of Sciences of the Czech Republic, Institute of Microbiology, Prague, Czech Republic
- 16:35-16:55 *Utilization of some plant hydrosols as wheat sprout disinfectant*  
**Fatih Törnük**, Department of Food Technology, Safiye Cikrikcioglu Vocational College, Erciyes University, Kayseri, Turkey
- 16:55-17:15 *qPCR for Staphylococcus aureus genotype B in bulk tank milk*  
**Hans Graber**, Agroscope Liebefeld-Posieux Research Station ALP, Berne, Switzerland
- 17:15-15:35 *Validation and application of real-time PCR screening for the most pathogenic STEC groups including O104:H4 in raw milk cheese*  
**Joerg Hummerjohann**, Agroscope Liebefeld-Posieux Research Station ALP, Bern, Switzerland
- 17:35-17:55 *Importance of prediction and elimination of Listeria monocytogenes in seafoods*  
**Abdullah Diler**, Department of Fishing and Processing Technology, Suleyman Demirel University, Isparta, Turkey
- 17:55-18:00 Closing remarks

## HALL 4

### 16:00-18:00 Session 8: Safety of food contact materials

- 16:00-16:05 **Introductory remarks**  
**Chair: Catherine Simoneau**, Joint Research Center (JRC), Ispra, Italy  
**Co-Chair: Sena Saklar Ayyıldız**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 16:05-16:35 *Legislative requirements and testing challenges to ensure the chemical safety of food contact materials across the EU*  
**Catherine Simoneau**, Joint Research Center (JRC), Ispra, Italy
- 16:35-16:55 *Food safety starts with food contact materials*  
**Mehmet Beykaya**, Ministry of Food, Agriculture and Livestock, Ankara, Turkey
- 16:55-17:15 *Safety of polycarbonate baby bottles for Bisphenol-A*  
**Özlem Esmer**, Department of Food Engineering, Ege University, Izmir, Turkey
- 17:15-15:35 *Taints and off-flavours coming from plastic materials*  
**Canan Ekinci Doğan**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 17:35-17:55 *Safety of food packaging*  
**Neslihan Çam Akdeniz**, Duran Doğan Basım ve Ambalaj A.Ş., İstanbul, Turkey
- 17:55-18:00 Closing remarks

## SCIENTIFIC PROGRAMME

13 October 2011, Thursday

### HALL 1

- 09:00-10:00 Plenary**  
**Chair: Sergey M. Melnikov**, Unilever R&D, Olivier van Noortlaan Vlaardingen, The Netherlands
- 09:00-09:30 Plenary-1**  
**Plenary lecture**  
*Research approach to risk management in food safety*  
**David Boxer**, Institute of Food Research, Norwich, United Kingdom
- 09:30-10:00 Plenary-2**  
**Plenary lecture**  
*Recent innovations in food packaging technology*  
**Gordon L Robertson**, School of Agriculture and Food Science, University of Queensland and Food Packaging Environment, Brisbane, Australia
- 10:00-10:30 Coffee Break**
- 10:30-12:30 Session 9: Factors affecting the quality of life**
- 10:30-10:35 **Introductory remarks**  
**Chair: Perihan Arslan**, Department of Nutrition and Dietetics, Hacettepe University, Ankara, Turkey  
**Co-Chair: Sang-Woon Choi**, Jean Mayer USDA Human Nutrition Research Center on Aging, Tufts University, Boston, MA, United States
- 10:35-11:05 *Stress and nutrition*  
**David Benton**, Department of Psychology, University of Swansea, Swansea, United Kingdom
- 11:05-11:25 *History of dietary supplements*  
**Türkan Merdol**, Department of Nutrition and Dietetics, Okan University, İstanbul, Turkey
- 11:25-11:45 *Life quality and the strategies of physical activity*  
**Gülgün Ersoy**, Department of Nutrition and Dietetics, Hacettepe University, Ankara, Turkey
- 11:45-12:05 *Importance of food service on life quality*  
**Yasemin Beyhan**, Department of Nutrition and Dietetics, Haliç University, İstanbul, Turkey
- 12:05-12:25 *The effects of globalization on national strategies of nutrition*  
**Funda Elmacioğlu**, Department of Nutrition and Dietetics, Marmara University, İstanbul, Turkey
- 12:25-12:30 Closing remarks

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

### HALL 2

- 10:30-12:30 Session 10: Food security, sustainability, and climate changes**
- 10:30-10:35 **Introductory remarks**  
**Chair: Thomas Ohlsson**, The Swedish Institute for Food and Biotechnology (SIK), Sweden  
**Co-Chair: Güner Özay**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 10:35-11:05 *Sustainability of food security*  
**Masum Burak**, Ministry of Food, Agriculture and Livestock, Ankara, Turkey
- 11:05-11:25 *Food security, sustainability and climate change*  
**Thomas Ohlsson**, The Swedish Institute for Food and Biotechnology (SIK), Sweden
- 11:25-11:45 *How to improve food security world-wide*  
**Aziz Ekşi**, Department of Food Engineering, Ankara University, Ankara, Turkey
- 11:45-12:05 *Influence of climate change on aflatoxin levels of maize collected from major markets in south-western Nigeria*  
**Yemisi Adefunke Jeff-Agboola**, Department of Food Science and Technology, Federal University of Technology Akure, Nigeria
- 12:05-12:25 *Energy analysis approach as a component of sustainable development against global warming-climate changes and an application on spray drier system during white cheese powder production*  
**Zafer Erbay**, Department of Food Engineering, Ege University, Izmir, Turkey
- 12:25-12:30 Closing remarks

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

### HALL 3

#### 10:30-12:30 Session 11: Food microbiology in food shelf life: Microbial behaviour in food spoilage

##### 10:30-10:35 Introductory remarks

**Chair: Kostas Koutsoumanis**, Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece

**Co-Chair: Margarita Garriga**, Food Safety Programme, IRTA, Spain

##### 10:35-11:05 *Predictive modeling microbial spoilage of foods: Applications in quality control and shelf life management*

**Kostas Koutsoumanis**, Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece

##### 11:05-11:25 *Xerophilic mycopopulations of teas and spices*

**Marija Skrinjar**, Faculty of Technology, University of Novi Sad, Novi Sad, Serbia

##### 11:25-11:45 *Determination of optimal environmental conditions for anti-listerial activity of bacteriocin isolated from *Leuconostoc mesenteroides**

**Slavica M Veskovic Moracanin**, Institute of Meat Hygiene and Technology, Belgrade, Serbia

##### 11:45-12:05 *Monitoring spoilage bacteria in food supply chains*

**Eyjólfur Reynisson**, Department of Food Safety, Environment and Genetics, Matis Ohf. Reykjavík, Iceland

##### 12:05-12:25 *Isolation of aflatoxinogenic *Aspergillus parasiticus* from contaminated food and feed products in the Jordanian markets*

**Mohammed A. Ibrahim**, Environmental Technology and Management, Princess Sumaya University for Technology, Amman, Jordan

##### 12:25-12:30 Closing remarks

#### 12:30-13:30 LUNCH

### HALL 4

#### 10:30-12:30 Session 12: Active and intelligent packaging systems

##### 10:30-10:35 Introductory remarks

**Chair: Cristina Nerin**, Aragon Institut of Engineering Research, University of Zaragoza, Zaragoza, Spain

**Co-Chair: Ibrahim Özdemir**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey

##### 10:35-11:05 *The challenge of active and intelligent packaging*

**Cristina Nerin**, Aragon Institut of Engineering Research, University of Zaragoza, Zaragoza, Spain

##### 11:05-11:25 *Mechanical properties of WPI films containing clove's and apricot's essential oils*

**Işık Yeşil Çiçek**, Department of Food Engineering, Gaziantep University, Gaziantep, Turkey

##### 11:25-11:45 *Development of antimicrobial superabsorbent hydrogels and their effects on meat and poultry shelf life*

**Sena Saklar Ayyıldız**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey

##### 11:45-12:05 *Anti-counterfeiting applications in food packaging industry*

**Ibrahim Özdemir**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey

##### 12:05-12:25

##### 12:25-12:30 Closing remarks

#### 12:30-13:30 LUNCH

### HALL 1

#### 13:30-15:30 Session 13: Phytochemicals and natural antioxidants

##### 13:30-13:35 Introductory remarks

**Chair: Paul Finglas**, Food Databanks, Institute of Food Research, Norwich, United Kingdom

**Co-Chair: Elena Mengheri**, Department of Nutritional Sciences, National Research Institute on Food and Nutrition (INRAN), Rome, Italy

##### 13:35-14:05 *The eBASIS and ePlantLIBRA databases on bioactive compounds in plant foods and dietary supplements*

**Paul Finglas**, Food Databanks, Institute of Food Research, Norwich, United Kingdom

##### 14:05-14:25 *Phytochemicals and natural antioxidants: Maximizing business opportunities through science applications*

**Sergey M. Melnikov**, Unilever R&D, Olivier van Noortlaan, Vlaardingen, The Netherlands

##### 14:25-14:45 *Effects of $\gamma$ -oryzanol extract on frying quality of the peanut oil*

**Emin Yılmaz**, Department of Food Engineering, Çanakkale Onsekiz Mart University, Çanakkale, Turkey

##### 14:45-15:05 *Changes in bioactive compounds and colour loss in wild strawberry pulp (*Fragaria vesca*) during different heating temperatures*

**Hande Selen Erge**, Department of Food Engineering, Abant İzzet Baysal University, Bolu, Turkey

##### 15:05-15:25 *Effects of different storage conditions on the anthocyanins, phenolics and antioxidant activity of black mulberry juice concentrate*

**Buket Erbay**, Department of Food Engineering, Süleyman Demirel University, Isparta, Turkey

##### 15:25-15:30 Closing remarks

#### 15:30-16:00 Coffee Break

## HALL 2

### 13:30-15:30 Session 14: Food residues contaminants, and additives

#### 13:30-13:35 Introductory remarks

**Chair: Amadeo R. Fernandez-Alba**, Department of Hydrogeology and Analytical Chemistry, University of Almeria, Spain

**Co-Chair: Muammer Kaplan**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey

#### 13:35-14:05 *New trends in pesticide residue by LC-MS in food analyses*

**Amadeo R. Fernandez-Alba**, Department of Hydrogeology and Analytical Chemistry, University of Almeria, Spain

#### 14:05-14:25 *Extending pesticides screening by UHPLC-TOF mass spectrometry detection and universal data acquisition*

**Graziano Montanaro**, Perkin Elmer, Monza, Italy

#### 14:25-14:45 *Development of immunochromatographic tests for express control of antibiotics in milk*

**Elena Zvereva**, A.N. Bakh Institute of Biochemistry, Russian Academy of Sciences, Moscow, Russia

#### 14:45-15:05 *Aflatoxin M1 contamination in raw milk from Tamilnadu India*

**Ghadevaru Sarath Chandra**, Pharmacovigilance Laboratory for Animal Feed and Food Safety, Tamilnadu Veterinary and Animal Sciences University, Chennai, India

#### 15:05-15:25 *Recent situation of the cereals for the Fusarium contamination and fusarial toxins in Turkey*

**Evrin Taşkın**, Department of Biology, Celal Bayar University, Manisa, Turkey

#### 15:25-15:30 Closing remarks

### 15:30-16:00 Coffee Break

## HALL 3

### 13:30-15:30 Session 15: Novel preservation technologies and microbial resistance

#### 13:30-13:35 Introductory remarks

**Chair: Margaret F Patterson**, Food Microbiology Branch, Agri-Food and Biosciences Institute, Newforge Lane, Belfast, Ireland

**Co-Chair: Begoña Pérez Villarreal**, AZTI-Tecnalia, Spain

#### 13:35-14:05 *Food processing technologies: Opportunities and challenges*

**Margaret F Patterson**, Food Microbiology Branch, Agri-Food and Biosciences Institute, Newforge Lane, Belfast, Ireland

#### 14:05-14:25 *Pre-culture conditions as a key factor of the behaviour of Listeria monocytogenes on high pressure processed RTE cooked meat products*

**Margarita Garriga**, Food Safety Programme, IRTA, Spain

#### 14:25-14:45 *Innovative methods to improve temperature control in fresh fish supply chains*

**Björn Margeirsson**, Matis Ltd., Value, Processing and Aquaculture, Reykjavik, Iceland

#### 14:45-15:05 *Bacteriophages for spoilage control in seafood products*

**Igor Hernandez**, Detection Systems, AZTI-Tecnalia Derio, Spain

#### 15:05-15:25 *Cold plasma technology for decontamination of food*

**May Korachi**, Department of Genetic and Bioengineering, Yeditepe University, Istanbul, Turkey

#### 15:25-15:30 Closing remarks

### 15:30-16:00 Coffee Break

## HALL 4

### 13:30-15:30 Session 16: Application of nanotechnology in food packaging

#### 13:30-13:35 Introductory remarks

**Chair: Qasim Chaudhry**, The Food and Environment Research Agency, Sand Hutton, York, United Kingdom

**Co-Chair: Gordon L Robertson**, School of Agriculture and Food Science, University of Queensland and Food Packaging Environment, Brisbane, Australia

#### 13:35-14:05 *An overview of potential benefits and safety considerations*

**Qasim Chaudhry**, The Food and Environment Research Agency, Sand Hutton, York, United Kingdom

#### 14:05-14:25 *Engineered nanomaterials (ENM's) in foods as emerging contaminants*

**Artemis Karaali**, Department of Food Engineering, Yeditepe University, Istanbul, Turkey

#### 14:25-14:45 *Utilization of packaging films with nanofibers containing organic acids for kashar cheese*

**Pinar Terzi**, Department of Food Engineering, Istanbul Technical University, Istanbul, Turkey

#### 14:45-15:05 *Clay nanocomposites and trialkoxysilane functionalized quaternary ammonium compound for packaging applications*

**Yusuf Z. Menceloğlu**, Advanced Composites and Polymer Processing Laboratory, Sabancı University, Istanbul, Turkey

#### 15:05-15:25

#### 15:25-15:30 Closing remarks

### 15:30-16:00 Coffee Break

## HALL 1

### 16:00-18:00 Session 17: Nuts, dried fruits, and health benefits

- 16:00-16:05 **Introductory remarks**  
**Chair: Pino Calcagni**, International Nut and Dried Fruit Council Foundation (INC), Spain  
**Co-Chair: Cesarettin Alasalvar**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 16:05-16:35 *Phytochemicals and health benefits of traditional dried fruit*  
**Arianna Carughi**, Sun-Maid Growers of California, Kingsburg, CA, United States
- 16:35-16:55 *Tree nuts: Phytochemicals, fat-soluble bioactives, and health effects*  
**Cesarettin Alasalvar**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 16:55-17:15 *Cardioprotective effects of tree nuts and hazelnuts*  
**Asim Örem**, Department of Medical Biochemistry, Karadeniz Technical University, Trabzon, Turkey
- 17:15-15:35 *Antioxidant activity of extracts of almonds, hazelnuts and walnuts and their low-molecular weight and tannin fractions*  
**Ryszard Amarowicz**, Department of Food Science, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences, Poland
- 17:35-17:55 *Chocolate-fruit flavor interaction during conching*  
**Ali Rıza Tekin**, Department of Food Engineering, Gaziantep University, Gaziantep, Turkey
- 17:55-18:00 Closing remarks

**19:30-23:00 Gala Dinner**

## HALL 2

### 16:00-18:00 Session 18: Modelling in food processing

- 16:00-16:05 **Introductory remarks**  
**Chair: Pol Tijsskens**, Wageningen University, The Netherlands  
**Co-Chair: Ferda Seyhan**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 16:05-16:35 *Fundamental aspects of modelling for food processing*  
**Pol Tijsskens**, Wageningen University, The Netherlands
- 16:35-16:55 *Food safety assurance and improvement through mathematical modelling*  
**Mustafa Özilgen**, Department of Food Engineering, Yeditepe University, Istanbul, Turkey
- 16:55-17:15 *Effect of varying frying conditions on variation in colour and texture of French fries: A quality control perspective*  
**Muhammad Ali**, Department of Agrotechnology and Food Sciences, Wageningen University & Research Center (WUR), Wageningen, The Netherlands,
- 17:15-15:35 *Diffusion kinetics of sodium chloride in rainbow trout*  
**Ahmet Akköse**, Department of Food Engineering, Atatürk University, Erzurum, Turkey
- 17:35-17:55 *Modelling and determination of optimum conditions for meat marination*  
**Ilkay Gök Pınarlı**, Department of Gastronomy and Culinary Arts, Gaziantep University, Gaziantep, Turkey
- 17:55-18:00 Closing remarks

**19:30-23:00 Gala Dinner**

### HALL 3

#### 16:00-18:00 Session 19: New techniques in food microbiological analysis

- 16:00-16:05 **Introductory remarks**  
**Chair: Marco Mancini**, University of Florence, Italy  
**Co-Chair: Harmen Hofstra**, European Association for Food Safety "the SAFE consortium", Belgium
- 16:05-16:35 *Aptamer biosensor and other promising techniques for food microbiological assays*  
**Marco Mancini**, University of Florence, Italy
- 16:35-16:55 *Detection of food pathogens based on optical and electrochemical DNA biosensors*  
**Mehmet Ozsoz**, Faculty of Pharmacy, Ege University, Izmir, Turkey
- 16:55-17:15 *Detection Escherichia coli strains using magnetically loaded- fluorescence labeled polymeric nanosorbents carrying mannose and monoclonal antibodies*  
**Erhan Piskin**, Department of Chemical Engineering, Hacettepe University, Ankara, Turkey
- 17:15-15:35 *MALDI-TOF mass spectrometry: Applications in food microbiological identification and food safety research*  
**David Drissner**, Agroscope Changins-Wädenswil Research Station ACW, Food Microbiology & Wine Analytics, Wädenswil, Switzerland
- 17:35-17:55 *Cultivation-independent methods for monitoring of viable microorganisms*  
**Remco Kort**, Research Group Microbiology and Systems Biology, TNO Earth, Environmental and Life Sciences, Zeist, The Netherlands,
- 17:55-18:00 Closing remarks

**19:30-23:00 Gala Dinner**

### HALL 4

#### 16:00-18:00 Session 20: Traditional and ethnic foods

- 16:00-16:05 **Introductory remarks**  
**Chair: Helena S Costa**, INSA, Lisbon, Portugal  
**Co-Chair: Hamit Köksel**, Department of Food Engineering, Hacettepe University, Ankara, Turkey
- 16:05-16:35 *Traditional foods: A contribution to biodiversity and sustainable diets*  
**Helena S Costa**, INSA, Lisbon, Portugal
- 16:35-16:55 *Traditional Turkish goat's cheese: Armola cheese*  
**Seval Sevgi Kırdar**, Department of Food Processing, Mehmet Akif Ersoy University, Burdur, Turkey
- 16:55-17:15 *The effects of different animal fats on sensory properties of kavurma: A Turkish meat product*  
**Barış Yalınkılıç**, Department of Food Engineering, Atatürk University, Erzurum, Turkey
- 17:15-15:35 *Comparison of physical properties of four local varieties of Iranian dates fruits using image processing method*  
**Razieh Pourdarbani**, University of Tabriz, Iran
- 17:35-17:55 *Amino acid decarboxylase activity of lactic acid bacteria isolated from shalgam*  
**Serap Çosansu**, Department of Food Engineering, Sakarya University, Sakarya, Turkey
- 17:55-18:00 Closing remarks

**19:30-23:00 Gala Dinner**

## SCIENTIFIC PROGRAMME

14 October 2011, Friday

### HALL 1

- 09:00-10:00 Plenary**  
**Chair: David Boxer**, Institute of Food Research, Norwich, United Kingdom
- 09:00-09:30 Plenary-3**  
**Plenary lecture**  
*EU Research and innovation for safe, sustainable and healthy food*  
**Pierre Mathy**, EC, Belgium
- 09:30-10:00 Plenary-4**  
**Plenary lecture**  
*Mycotoxins in food: a continuing challenge for regulation and science*  
**Frans Verstraete**, EU DG Sanco, Belgium
- 10:00-10:30 Coffee Break**
- 10:30-12:30 Session 21: Food safety, nutrition and health**
- 10:30-10:35 **Introductory remarks**  
**Chair: Elke Anklam**, EC JRC Institute for Health and Consumer Protection, Ispra, Italy  
**Co-Chair: Gülden Pekcan**, Department of Nutrition and Dietetics, Hacettepe University, Ankara, Turkey
- 10:35-11:05 *Impact of food safety and nutrition on human health*  
**Elke Anklam**, EC JRC Institute for Health and Consumer Protection, Ispra, Italy
- 11:05-11:25 *A strategic research and innovation agenda for food safety in Europe 2012-2020*  
**Harmen Hofstra**, European Association for Food Safety "the SAFE consortium", Belgium
- 11:25-11:45 *Transparency issues related to food safety*  
**Tim Hogg**, Universidade Católica Portuguesa, Porto, Portugal
- 11:45-12:05 *Honey, the mother nature's gift*  
**Mahir Turhan**, Department of Food Engineering, Mersin University, Mersin, Turkey
- 12:05-12:25 *Effect of ultraviolet light on water and fat soluble vitamins in milk*  
**Yonca Karagül Yuceer**, Department of Food Engineering, Çanakkale Onsekiz Mart University, Çanakkale, Turkey
- 12:25-12:30 Closing remarks
- 12:30-13:30 LUNCH**

### HALL 2

- 10:30-12:30 Session 22: MycoRed workshop-1**
- 10:30-10:35 **Introductory remarks**  
**Chair: Hans Van Egmond**, RIKILT, Wageningen UR, Netherlands  
**Co-Chair: Hayrettin Özer**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 10:35-10:45 *Brief introduction to MycoRED Project*  
**Antonio Moretti**, Institute of Sciences of Food Production, National Research Council (ISPA-CNR), Italy
- 10:45-11:10 *Economic impact of mycotoxin control*  
**Pino Calcagni**, International Nut and Dried Fruit Council Foundation (INC), Spain
- 11:10-11:30 *Fusarium mycotoxins: an emerging problem in dried figs*  
**Antonio Moretti**, Institute of Sciences of Food Production, National Research Council (ISPA-CNR), Italy
- 11:30-11:50 *Risk assessment and legislation for mycotoxins*  
**Hans Van Egmond**, RIKILT, Wageningen UR, Netherlands
- 11:50-12:10 *Post-harvest strategies for minimising mycotoxin contamination in food commodities*  
**Naresh Magan**, Applied Mycology Group, Cranfield Health, Cranfield University, United Kingdom
- 12:10-12:30 *Establishment of a European map on fungal and toxigenic biodiversity of the most prevalent Fusarium head blight causing species in wheat using molecular methods*  
**Matias Pasquali**, Centre de Recherche Public - Gabriel Lippmann, Environment and Agro-Biotechnologies Department, Belvaux, Luxembourg
- 12:25-12:30 Closing remarks
- 12:30-13:30 LUNCH**

### HALL 3

#### 10:30-12:30 Session 23: Microbial ecology of the food chain including gut ecology

##### 10:30-10:35 Introductory remarks

**Chair:** Régine Talon, INRA, Microbiologie, Saint Genès Champanelle, France  
**Co-Chair:** Enrica Pessione, University of Torino, Torino, Italy

##### 10:35-11:05 *Microbial ecology of fermented sausage and safety concerns*

**Régine Talon**, INRA, Microbiologie, Saint Genès Champanelle, France

##### 11:05-11:25 *Are there differences in bacteriocin resistance between persistent and non-persistent strains of Listeria monocytogenes isolated from food processing environments?*

**Paula Teixeira**, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Porto, Portugal

##### 11:25-11:45 *Biodiversity and characterization of Staphylococcus species isolated from a small cheese manufacturing plant*

**Manuela Pintado**, Escola Superior De Biotecnologia Universidade Católica Portuguesa, Porto, Portugal

##### 11:45-12:05 *Infection and discoloration of rice grains by fungi*

**Nisreen D. Al Hmoud**, Environmental Laboratories, Royal Scientific Society, Amman, Jordan

##### 12:05-12:25 *A pan-genome sequence analysis approach for the molecular typing of foodborne pathogens*

**Guus Roeselaers**, Microbiology and Systems Biology, TNO, Zeist, The Netherlands, The Netherlands

12:25-12:30 Closing remarks

12:30-13:30 LUNCH

### HALL 4

#### 10:30-12:30 Session 24: Sustainability of food packaging materials

##### 10:30-10:35 Introductory remarks

**Chair:** Alain Copinet, Esiec Universite de Reims Champagne Ardenne Reims, France  
**Co-Chair:** Şebnem Tavman, Department of Food Engineering, Ege University, Izmir, Turkey

##### 10:35-11:05 *An inert solid medium for simulation of material biodegradation in compost and carbon balance achievement*

**Alain Copinet**, Esiec Universite de Reims Champagne Ardenne Reims, France

##### 11:05-11:25 *Microstructural evaluation of cellulose ether-corn starch based biodegradable films*

**E. Aytunga Arık Kibar**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey

##### 11:25-11:45 *Antimicrobial activity of zein/cellulose acetate bilayer films incorporating partially purified lysozyme*

**Ilke Uysal Ünalın**, Department of Food Engineering, Izmir Institute of Technology, Izmir, Turkey

##### 11:45-12:05 *The usage of olive leaf extract for the development of antimicrobial polylactic acid based films*

**Zekiye Özge Erdoğan**, Department of Food Engineering, Mersin University, Mersin, Turkey

##### 12:05-12:25 *Incorporating phenolic compounds opens a new perspective to use zein films as flexible bioactive packaging materials*

**Iskender Arcan**, Department of Food Engineering, Izmir Institute of Technology, Izmir, Turkey

12:25-12:30 Closing remarks

12:30-13:30 LUNCH

### HALL 1

#### 13:30-15:30 Session 25: General nutrition

##### 13:30-13:35 Introductory remarks

**Chair:** David Benton, Department of Psychology, University of Swansea, Swansea, United Kingdom  
**Co-Chair:** Türkan Merdol, Department of Nutrition and Dietetics, Okan University, İstanbul, Turkey

##### 13:35-14:05 *The nutrition status evaluation of students ages 10-15 in a private primary school*

**Hande Öngün Yılmaz**, Department of Nutrition and Dietetics, Haliç University, İstanbul, Turkey

##### 14:05-14:25 *Caffeine supplementation and serum creatine kinase concentration and leukocyte level in female athletes*

**Sevana Daneghian**, School of Public Health and Nutrition, Tabriz University of Medical Sciences, Tabriz, Iran

##### 14:25-14:45 *Evaluation of the anthropometric measurements and dietary habits of school age children: The example of Yesilbag Primary School*

**İlknur Gürel**, Department of Nutrition Education, Institute of Social Sciences, Selçuk University, Konya, Turkey

##### 14:45-15:05 *Effect of nutrition habits, body composition and hemoglobin levels on the performance of male university students at the age of 18-22 dealing with athleticism at their school*

**Şule Ertürk**, Turkish Military Academy, Physical Education and Sport Department, Ankara, Turkey

##### 15:05-15:25 *Advanced glycation end products and insulin resistance*

**Parizad Taraghijoo**, Nutrition Department, Health and Nutrition Faculty, Tabriz Medical Science, Tebriz, Iran

15:25-15:30 Closing remarks

15:30-16:00 Coffee Break

## HALL 2

### 13:30-15:30 Session 26: MycoRed workshop-2

- 13:30-13:35 **Introductory remarks**  
**Chair: Naresh Magan**, Applied Mycology Group, Cranfield Health, Cranfield University, United Kingdom  
**Co-Chair: Antonio Maretti**, Institute of Sciences of Food Production, National Research Council (ISPA-NRC), Italy
- 13:30-13:50 *Current researches on mycotoxins in Turkey*  
**Hayrettin Ozer**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 13:50-14:10 *Mycotoxins in Moroccan foods: Current situation and principal perspectives*  
**A. Tantaoui Elaraki**, SUP'AGRO, Ecole Supérieure de l'Agro-Alimentaire, Casablanca, Morocco
- 14:10-14:30 *Mycotoxigenic fungi and mycotoxins occurrence related with Egyptian climate changes*  
**Hassan Amra**, National Research Center (NRC), Giza, Egypt
- 14:30-14:50 *Mycotoxins in French cereal and regulation of trichothecene biosynthesis in grain by Fusarium*  
**Christian Barreau**, Inra, Villenave d'Ornon, France
- 14:50-15:10 *Prevalence and regulations of mycotoxins in the Southern and Eastern Mediterranean basin*  
**Iyad Ghanem**, Department of Molecular Biology and Biotechnology, Atomic Energy Commission, Syria
- 15:10-15:30 *Presence of Fusarium mycotoxins in Spanish food and risk assessment*  
**Jordi Mañes**, Laboratory of Food Chemistry and Toxicology, Department of Preventive Medicina and Public Health, University of Valencia, Spain
- 15:25-15:30 Closing remarks
- 15:30-16:00 Coffee Break**

## HALL 3

### 13:30-15:30 Session 27: General session-1

- 13:30-13:35 **Introductory remarks**  
**Chair: Norbert Reichl**, Food-Processing Initiative e.V., Germany  
**Co-Chair: Mahir Turhan**, Department of Food Engineering, Mersin University, Mersin, Turkey
- 13:35-14:05 *Access to knowledge – partners – markets! Experiences from 10 years food cluster activities*  
**Norbert Reichl**, Food-Processing Initiative e.V., Germany
- 14:05-14:25 *Detection of butter adulteration with margarine by near-infrared spectroscopy*  
**Meltem Kasapoğlu**, Department of Chemical Engineering, Gebze Institute of Technology, Kocaeli, Turkey
- 14:25-14:45 *Chromatographic applications; authenticity of edible fats and oils*  
**Erdal Ertaş**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 14:45-15:05 *Failure mode and effect analysis (FMEA) application to the process of industrial tarhana production*  
**Birdem Amoutzopoulos**, TÜBİTAK MRC Food Institute, Gebze, Kocaeli, Turkey
- 15:05-15:25 *Protective effects of xanthan gum -chitosan encapsulation on P. acidilactici cells*  
**Sanem Soysal**, Department of Food Engineering, Yeditepe University, Istanbul, Turkey
- 15:25-15:30 Closing remarks
- 15:30-16:00 Coffee Break**

## HALL 4

### 13:30-15:30 Session 28: General session-2

- 13:30-13:35 **Introductory remarks**  
**Chair: Katherine Flynn**, European Association for Food Safety "the SAFE consortium", Belgium  
**Co-Chair: Şebnem Harsa**, Department of Food Engineering, İzmir Institute of Technology, İzmir, Turkey
- 13:35-14:05 *Identifying the ideal food scientist: Results of a European study*  
**Katherine Flynn**, European Association for Food Safety "the SAFE consortium", Belgium
- 14:05-14:25 *Shelf life of pollen and royal jelly at different storage conditions*  
**Aslı Elif Sunay**, Department of R&D and Quality, Altıparmak Gıda San. ve Tic. Koll. Şti. İstanbul, Turkey
- 14:25-14:45 *A study on the development of identification and isolation method of gelatine DNA*  
**Ergün Şakalar**, Genetics and Bioengineering Department, Fatih University, İstanbul, Turkey
- 14:45-15:05 *Development of a novel food ingredient for the prevention of human rotavirus infections*  
**David Lembo**, Department of Clinical and Biological Sciences, University of Turin, Italy
- 15:05-15:25 *Antiradical scavenging activity and phenolic acid content of Calluna vulgaris L. methanol extracts: Flowers, leaves, stalks and roots*  
**Isabel Saraiva Carvalho**, IBB/CGB - Faculty of Sciences and Technology, University of Algarve, Portugal
- 15:25-15:30 Closing remarks
- 15:30-16:00 Coffee Break**

## HALL 1

16:00 -18:00 Closing Ceremony - Poster Award

## POSTER PRESENTATIONS

### FOOD, HEALTH AND WELL-BEING

- [P-001] **Characterization of grape seed oils from various grape varieties of south east Turkey**  
İlknur Demirtaş, Ebru Pelvan, İncinur Hasbay, Banu Bahar, Ayşe Bakan, Sena Saklar Ayyıldız, Birdem Çetinkaya, Cesaretin Alaşalvar, Erdal Ertaş
- [P-002] **Cheese production by adding lyophilized tomatoes**  
İbrahim Başar Saydam, Oya Berkay Karaca, Mehmet Güven
- [P-003] **Kinetics of lactose fermentation in milk by kombucha**  
Katarina Gojko Kanuric, Spasenija Danilo Milanovic, Marijana Djuro Caric, Mirela Dragoljub Ilicic, Vladimir Radovan Vukic, Marjan Ivan Ranogajec, Dajana Vukota Hrnejz
- [P-004] **The influence of kombucha inoculated at different temperatures on fermented dairy product quality**  
Spasenija Danilo Milanovic, Katarina Gojko Kanuric, Dajana Vukota Hrnejz, Marjan Ivan Ranogajec, Mirela Dragoljub Ilicic, Vladimir Radovan Vukic, Maja Ljubisa Milanovic
- [P-005] **Antioxidant and functional properties of three beetroot pomace extracts**  
Jelena Vulic, Jasna Canadanovic Brunet, Gordana Cetkovic, Sonja Djilas, Vesna Tumbas, Sladjana Savatovic
- [P-006] **Characteristics of kombucha fermented milk products with stinging nettle**  
Eva Loncar, Radomir Malbasa, Jasmina Vitas, Mirjana Djuric, Ljiljana Kolarov
- [P-007] **Nutritional properties of enzyme resistant starch as a functional ingredient**  
Müge Hendek Ertop, Didem Önay Derin
- [P-008] **Honey which a functional food: composition of honey, its importance on human health and nutrition**  
Didem Önay Derin, Müge Hendek Ertop
- [P-009] **Human health effects of the caper plant**  
Erman Duman, Mehmet Musa Özcan
- [P-010] **DPPH activity and quality of milk-based kombucha beverages with peppermint and wild thyme**  
Jasmina Vitas, Radomir Malbasa, Eva Loncar
- [P-011] **Chemical compositions of okra (*Hibiscus esculenta* L.) seeds and skins**  
Alev Akpınar Borazan, Çağlayan Acikgoz, Nurgül Özbay
- [P-012] **Yuvarlama**  
Tahir Tekin Öztan, İlkay Gök Pınarlı
- [P-013] **Nutritional status of university students**  
İlay Polat
- [P-014] **A *Lactobacillus reuteri* selenium-enriched strain suitable as a new functional food**  
Erika Mangiapane, Cristina Lamberti, Alessandro Pessione, Carlo Giunta, Enrica Pessione
- [P-015] **Dough rheology of buckwheat enriched wholegrain wheat pasta**  
Natasa Marko Nedeljkovic, Marijana Sakac, Djordje Psodorov, Anamarija Mandic, Dubravka Jambreć, Aleksandra
- [P-016] **Instrumental and sensory evaluation of cookies supplemented with herbal mixture and extract**  
Dubravka Josip Jambreć, Aleksandra Misan, Marijana Sakac, Mladenka Pestoric, Olivera Simurina, Ivana Sedej, Natasa Nedeljkovic, Anamarija Mandic
- [P-017] **Comparative antioxidant capacity of flavonoids on cytotoxicity of CHO-K1 cells by enniatins**  
Maria Jose Ruiz, Germana Lombardi, Alessandra Prosperini, Guillermina Font, Jordi Mañes
- [P-018] **Nutritional profiles of some mono-varietal olive oils extracted by native cultivars of albania**  
Dritan Topi, Fadil Thomaj, Minir Koni, Ana Paola Carvalho, Ana Maria Gomes
- [P-019] **Antimicrobial and antioxidant effects of extract of endemic plant *kitaibellia vitifolia* in fermented dry sausage types srem**  
Vladimir Sreten Kurcubic, Pavle Zoran Maskovic, Lazar Radoslav Turbatovic, Slavica Mirko Veskovic Moracanin
- [P-020] **Use of nano-emulsions in food**  
Nazan Kavas, Gökhan Kavas
- [P-021] **Antimicrobial and antioxidant activities of *salvia verticillata*; potential new sources of natural antioxidants**  
Pavle Zoran Maskovic, Jelena Milovan Vujic, Vladimir Sreten Kurcubic, Milica Savo Cvijovic, Slavica Radojlo Solujic, Gordana Sreten Acamovic Djokovic
- [P-022] **Phenolic compounds of *Fagopyri herba*: extraction optimisation and analysis by LC-ESI-MS/MS**  
Bojana Beljkas, Aleksandra Misan, Ivan Milovanovic, Anamarija Mandic, Marijana Sakac, Ivana Sedej, Jovana Matic

- [P-023] **Grape in nutrition and health benefits**  
Zühal Okcu, Rahime Dünder
- [P-024] **Determination of total phenolic content and antioxidant capacity of different products of St. John's Wort (*Hypericum perforatum* L.)**  
Yasemin Şahan, Belgin İzgi, Oya Kaçar
- [P-025] **Bioactive protein hydrolysates processing through controlled enzymatic hydrolysis and microbial fermentation**  
Draginja Pericin, Zuzana Vastag, Senka Popovic, Ljiljana Popovic
- [P-026] **Comparison of antioxidant activity of sour cherry, raspberry and cranberry extracts**  
Semra Turan, Gezzemhan Süyünç, Rabia Yazıcı, Aydan Erkol
- [P-027] **Collagen hydrolysate as a new functional ingredient for food Industry**  
Sibel Kaya, Gülşah Sümen, Seda Ersus Bilek
- [P-028] **Red meat and health**  
Furkan Türker Saricaoğlu, Sadettin Turhan, Irem Altuntas
- [P-029] **Evaluation of the antioxidant potential of some phytogetic additives given to weaned piglets**  
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- [P-030] **Determination of antioxidant activity and total phenolic contents in fruit yogurts**  
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# Tavuk etini vazgeçilmez kılan **10** neden

Beslenme uzmanları  
“tavuk eti en değerli besinlerden biridir” diyor.  
Neden mi?

## 1. Sağlıklı

Tavuk eti en sağlıklı hayvansal protein kaynađı.

## 2. Ekonomik

Tavuk eti en ekonomik hayvansal protein kaynađı.

## 3. Lezzetli

Sofralara sayısız yemek çeşidi armađan eden  
lezzetli bir seçenek.

## 4. Besleyici

Vücuttaki hücrelerin sürekli yenilenmesi ve  
çođalması için gerekli.

## 5. Kalp dostu

Derisiz tavuk eti, kolesterolü yüksek olanlar ve  
kalp-damar hastaları için tüketimi tavsiye edilen  
en ideal et türü.

## 6. Vitaminli

Vitamin B2, niasin, vitamin B6 ve vitamin B12  
bakımından iyi bir kaynak.

## 7. Hazmı kolay

Sindirimi en kolay besinlerden biri.

## 8. Pratik

Kolayca hazırlanan, çabuk pişen, en pratik yemek türü.

## 9. Yeterli, Dengeli

Yeterli ve dengeli beslenmek için zorunlu.

## 10. Vazgeçilmez

Sađlıklı bir yaşam sürdürmek için vazgeçilmez.

# Yıldız Dağları... Bu Dünyadaki Cennet!



Sema, küçüklüğünden beri ormanla iç içe yaşamış. Babasının orman işlerinde sağ kolu olmuş, kalan zamanında annesiyle ormanda mantar toplamış. "Babam muhtar seçildi. Bu defa da muhtarlık işlerine yardım etmeye başladım. Bu sayede bölgemizde yapılan projelerle tanıştım." diyor.

Oysa dedelerinden bugüne onları besleyen ormanın kendine has eriği, çileği, yemişi, balı, mantarı var. Bu ürünlerin değerlendirilmesi ve pazara sunulması hem köylüleri hem de ormanı rahatlatıcak bir çözüm yolu.

## "Yoksulluk Kader Olamaz!"

Gençler, Kırklareli'nin Demirköy ilçesine bağlı Boztaş, Yeşilce, Karacadağ ve Yiğitbaşı köylerinin ortak kuruluşu Boztaş Tarımsal Kalkınma Kooperatifi'nin çatısı altında bir proje geliştirmek için kolları sıvıyorlar... Proje, Yeşilce köyünde kalan beş gençten biri olan Sema Göre'nin kararlılığı, cesareti ve liderliğiyle başlıyor. Sema: "Bu köyde doğdum, büyüdüüm. Hep aklımda köyüme faydalı bir iş yapmak vardı." Sema, babası muhtar seçildikten sonra onunla Çevre ve Orman Bakanlığı'nın yürüttüğü Biyosfer Projesi kapsamında yapılan toplantılara katılıyor. Sema'nın orman köyleri için bir şeyler yapma arzusu projede uzman olarak çalışan Sevgi Gül, Okan Can ve Sema Atamer'in dikkatini çekiyor. Sevgi Gül'ün Sema'yı Hayata Artı Gençlik Programı'ndan haberdar etmesiyle hem Sema hem de köy için yeni bir dönem başlıyor.

## Gençlerin Heyecanı Umuda Uzanıyor

Sema, Hayata Artı Buluşması'na arkadaşı İsa ile katılıyor. İlk acemiliği hızla atlatan gençler, çalışmaların hararetine kendilerini kaptırıyor ve hızla projelerini olgunlaştırmaya başlıyorlar. Sema heyecanla anlatıyor: "Doğduğumuz yeri en iyi biz bilebiliriz. Dolayısıyla çözüm de bizim içimizde." Gençler çözümünü şöyle düşünüyor: Bölgelerindeki ormanların önemli "doğal mantar" potansiyeli var. Ancak ormanın sunduğu imkânlar yeterince iyi kullanılmıyor. Oysa kooperatif aracılığıyla mantarları pazarlarsa potansiyel fırsata dönüşebilir. Dahası, suya atılmış taş misali diğer orman kaynaklarının; balın, orman meyvelerinin değerlendirilmesini sağlayabilir.

## Proje Heyecan Yaratıyor

Bölgedeki kamu kuruluşları ve muhtarlıklar destek oluyor. Projeye, Kırklareli İl Tarım Müdürlüğü, Demirköy İlçe Tarım Müdürlüğü, İl Çevre ve Orman Müdürlüğü ve Demirköy Orman İşletmesi destek veriyor. Sema en büyük desteği babasından alıyor: "Kızımın her zaman arkasındayım; ona çok güveniyorum." Boztaş Tarımsal Kalkınma Kooperatifi Başkanı Coşkun Uluk da, Sema'nın hep yanında. Projenin kooperatif için çok önemli bir adım olacağına inanan Coşkun Uluk, mantarcılık sayesinde

köylerinin kaderinin değişeceğine inanıyor: "Bu daha başlangıç. Önce mantarcılık sonra arıcılık geçim kaynağımız olacak. Gençlerimiz artık göç etmek zorunda kalmayacak." Yeni kurulan Demirköy Bal Üreticileri Birliği başkanı Rafet Doğru da "Bu orman başka bir yerde yok. Balmız da ormanın bitkileri, kokusu sayesinde başka yerde olmayan özelliklere sahip" diyor. Köylülerin güven ve sevgiyle baktığı Sema, Yıldız Dağları'nın çoban yıldızı olmaya kararlı. Herkes bilir ki, büyük yolculuklar da küçük adımlarla başlar.



Bu bir illandır.

Bulgaristan'dan Türkiye'ye uzanan sırtların, tepelerin ve yalçın yüksekliklerin koynunda, yeşilin bütün tonlarını, ormanın bütün seslerini toplayan o mor izlerin bir adı var: Yıldız Dağları. Yıldızlar, hem bu nadir doğal ortama ev sahipliği yapıyor hem de orman köylülerine yemişini, arısını, çiçeğini, mantarını sunuyor.

## Dağlar İssizlaşıyor

Yıldız Dağları'ndaki köylerin geleneksel geçim kaynağı ormancılık. Ancak ağaç kesmekten ve keresteleri hazırlamaktan ibaret bu uğraş artık karın doyurmuyor. Yıldız Dağları'ndaki köyler yavaş yavaş boşalıyor. Gençler şehirlere gidiyor. Kalan yaşlılar ise umutsuz... Ama geride kalan gençler ormanlarına sahip çıkmaya ve geçimleri için harekete geçmeye kararlı.

## Çözüm: Doğadan Doyarken Doğayı Korumak

Yıldız Dağları, orman köylüsünün hem ekmek kapısı hem de yaşam kaynağı. Orman deyince çoğunun aklına ağaç geliyor, çünkü ağaç keserek geçimlerini sağlıyorlar.

Coca-Cola Hayata Artı Vakfı, çevresel ve toplumsal sorunlara sivil toplum kuruluşları, üniversiteler ve kamu kuruluşları ile birlikte çözümler geliştirmeyi hedefliyor. Vakfın önemli çalışma alanlarından biri de gençleri proje geliştirmeye ve işbirlikleri kurmaya teşvik eden "Hayata Artı" Gençlik Programı... "Hayata Artı" bugüne kadar; su kaynaklarının korunması, yenilenebilir enerji kaynaklarının kullanımının teşvik edilmesi ve orman kaynaklarının sürdürülebilir kullanımının ve korunmasının sağlanması gibi temel başlıklarda, 34 ilde 52 projeye destek verdi. Projeler sivil toplum, kamu sektörü ve tarım, sanayi, ticaret sektörlerinin temsilcilerinden oluşan 10 bin kişiyle buluştu. 100'den fazla kamu kuruluşu ve belediyeyle ortaklık kurdu.

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