TÜBİTAK

MAM

2nd INTERNATIONAL CONGRESS on FOOD and NUTRITION

24 - 26 October 2007

Istanbul, TURKEY

FOOD For FUTURE

PROGRAMME BOOKLET

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POSTER AWARD JURY

Cesarettin ALASALVAR (Chair), TÜBİTAK MRC Food Institute, Gebze / Kocaeli, Turkey
Young-Joon SURH, College of Pharmacy, Seoul National University, Seoul, South Korea
Ronald B. PEGG, Department of Food Science & Technology, University of Georgia, Athens, USA
Udaya WANASUNDARA, POS Pilot Plant Corporation, Saskatoon, Canada
Roger FENWICK, Institute of Food Research, Norwich, UK

Welcome

After successful completion of the 1st International Congress on Food and Nutrition (with the theme of “food safety and quality through the food chain; farm to fork”), held June 2005 at the Military Museum in Istanbul, Turkey, we are now organizing the second one with the theme of *'Food for Future'*, to be held at the same place. About 600 participants attended the first congress and this time we have the glimpses of the honour to host many more.

The main goal of this congress is to build on the successes of the first one by highlighting the most important areas of recent Research & Development as well as exploring relevant topics that will be the most interesting for the future. It is also aimed to provide accurate and updated scientific information on the discipline of food and nutrition through the 21st century.

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 in this exciting field. Outstanding keynote speakers and well-known leading scientists and experts from around the globe are attending to share their knowledge with us on the food for future. In addition, at the early period of EU’s 7th Framework Programme (2007-2013), the theme: **'**Food, Agriculture, Fisheries and Biotechnology**',** will be subjected to different activities to provide the information and facilitate the possible co-operations among scientists and industrialists. Also, ETP-Food for Life Implementation Plan of the Strategic Research Agenda (2007-2020) will be presented by the Chair of Operational Committee of the Platform.

Nutraceuticals and functional foods still represent one of the fastest growing areas of research and development leading to novel products intended for disease prevention and health promotion. The 'healthy food industry', which includes nutraceuticals, functional foods, fortified foods, dietary supplements, organics and natural foods, among others, is growing by about 10-20% per year in sale. The current global market of functional foods and nutraceuticals or healthful foods is estimated to be of around US$80 billion annually. Thus, this issue is subjected to focus topics of the Congress.

Throughout a 3-day congress, there will be over 140 oral and 330 poster presentations, which were chosen from a competitive review of abstracts. We are also having a '*Researcher Poster Award Competition*' at this conference. The award is designed to encourage and highlight the outstanding research carried out in different aspects of food and nutrition. The purpose of the award is to encourage scholarly activity of outstanding research by young scientists.

This conference is supported by a number of strategic partners (Republic of Turkey-Ministry of Agriculture and Rural Affairs, EC Joint Research Centre, European Technology Platform *Food for Life*, and Campden & Chorleywood Food Research Association). I am most grateful to them. I am also thankful to scientific board, sponsors, and session chairs of the congress for their support and dedication. Moreover, I am indebted to presenters for sharing their most recent finding with participants and exhibitors for displaying their products. My final appreciation goes to the organizing committee members who have work hard and tirelessly to make the congress successful.

On behalf of the congress organizing committee, it is my pleasure to welcome you in Istanbul and to wish you a very productive and enjoyable time at the 2nd International Congress on Food and Nutrition.

Welcome to the one of the most glorious cities in the world.

Assoc. Prof. Guner OZAY

Congress Chairperson

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PROGRAMME AT A GLANCE

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Wednesday 24/10/2007	**Opening Ceremony** @ Atatürk Conference Room	Coffee Break & Poster Session	**Key-Note Speakers (1 & 2)** @ Atatürk Conference Room	LUNCH	**Session 1: Functional Foods and Nutraceuticals-1** @ Atatürk Conference Room **Session 2: Innovation and New Trends in Food Processing Technology** @ Kocatepe Conference Room **Symposium 1: Safe Consortium Day** @ ‹nönü Conference Room	Coffee Break & Poster Session	**Session 1: Continued** @ Atatürk Conference Room **Session 2: Continued** @ Kocatepe Conference Room **Symposium 1: Continued** @ ‹nönü Conference Room	**WELCOME RECEPTION**
	09:00-10:00	**10:00-10:30**	**10:30-12:30**	**12:30-13:30**	**13:30-15:30**	**15:30-16:00**	**16:00-18:00**	**19:30-22:30**
Thursday 25/10/2007	**Plenary Lectures (1 & 2)** @ Atatürk Conference Room	Coffee Break & Poster Session	**Session 3: Functional Foods and Nutraceuticals-2** @ Atatürk Conference Room **Session 5: Sustainable Food Production** @ Kocatepe Conference Room **Panel 1: Control of Micronutrients Deficiencies: Food Fortification** @ ‹nönü Conference Room **Session 8: New Product and Process Development** @ F. Çakmak Conference Room	LUNCH	**Session 4: Nutrition, Health and Well Being-1** @ Atatürk Conference Room **Session 6: Consumer Perspective: Retailing and Communication** @ Kocatepe Conference Room **Panel 2: Food Safety and Legislation** @ ‹nönü Conference Room **Session 9: Organic Foods: Productions, Consumption and Marketing** @ F. Çakmak Conference Room	Coffee Break & Poster Session	**Symposium 2: National and International Food Programmes** @ Atatürk Conference Room **Symposium 3: Hazelnut: The Nut of Choice for Health** @ Kocatepe Conference Room **Session 7: New Techniques in Food Analysis** @ ‹nönü Conference Room **Session 10: Novel Technologies in Food Preservation and Packacing** @ F. Çakmak Conference Room	**GALA DINNER**
	09:00-10:00	**10:00-10:30**	**10:30-12:30**	**12:30-13:30**	**13:30-15:30**	**15:30-16:00**	**16:00-18:00**	
Friday 26/10/2007	**Plenary Lectures (3 & 4)** @ Atatürk Conference Room	Coffee Break & Poster Session	**Panel 3: Current Approaches to Obesity** @ Atatürk Conference Room **Session 12: Nutrition Health and Well-Being-2** @ Kocatepe Conference Room **Session 13: Utilisation of Food by-Products & Waste** @ ‹nönü Conference Room **Session 14: Food Safety: Residue and Contaminants** @ F. Çakmak Conference Room	LUNCH	**Session 11: Functional Foods and Nutraceuticals-3** @ Atatürk Conference Room **Session 12: Continued** @ Kocatepe Conference Room **Panel 4: Food Authenticity** @ ‹nönü Conference Room **Session 15: Fisheries & Seafood** @ F. Çakmak Conference Room	Coffee Break & Poster Session	**Closing Ceremony Poster Award Winners** @ Atatürk Conference Room	

TECHNICAL PROGRAMME

ORAL PRESENTATIONS

24 OCTOBER 2007, WEDNESDAY

08:00-09:30 REGISTRATION

ATATÜRK CONFERENCE ROOM

09:30-11:00 **OPENING CEREMONY**

11:00-11:30 **COFFEE BREAK & POSTER SESSION**

11:30-12:00 **Key Note-1**
Complexities in the knowledge-base bio economy: Challenges and perspectives for science and policy
Dirk Pottier, EC DG-Research, Belgium

12:00-12:30 **Key Note-2**
Molecular networks integrating nutrients to health and disease
Gökhan S. Hotamışlıgil, Harvard School of Public Health, Harvard University, USA

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

13:30-15:30 **Session 1: Functional Foods and Nutraceuticals-1**
Chair: Young-Joon Surh, College of Pharmacy, Seoul National University, South Korea
Co-Chair: Ronald B. Pegg, Department of Food Science & Technology, University of Georgia, USA

13:35-14:05 *Nutraceuticals and functional food components in health promotion and disease prevention*
Fereidoon Shahidi, Department of Biochemistry, Memorial University of Newfoundland, Canada

14:05-14:25 *Chemopreventive and chemoprotective effects of selected phytonutrients and phytopharmaceuticals*
Young-Joon Surh, College of Pharmacy, Seoul National University, Korea

14:25-14-45 *Quality assurance, shelf-life extension, and stability: Role of antioxidants in functional foods*
Ronald B. Pegg, Department of Food Science & Technology, University of Georgia, USA

14-45-15:05 *Niacin-bound chromium (nbc) enhances glut-4 translocation to the caveolar lipid raft fractions through ampk/akt/enos signaling pathway in diabetic myocardium*
Debasis Bagchi, Department of Pharmacy Sciences, Creighton University Medical Center, USA

15:05-15-25 *Separation technologies for isolation and purification of polyunsaturated fatty acids (PUFAs)*
Udaya Wanasundara, POS Pilot Plant Corp., Canada

15:30-16:00 COFFEE BREAK & POSTER SESSION

16:00-18:00 **Session 1 continued**

16:05-16:35 *Physiological and metabolic properties of a digestion resistant Maltodextrin, classified as type 3 Retrograded Resistant Starch*
Fred Brouns, Cargill Research and Development Centre Europe, Belgium

16:35-16:55 *Soy germ isoflavones in preventing post-menopausal bone-loss*
Marian Verbruggen, Frutarom Netherlands B.V., The Netherlands

16:55-17:15 *Health aspects of whole grains and dietary advantages of breakfast cereals*
Ece Nevra Durukan, Nestlé Türkiye Gıda San. A.Ş.,Turkey

17:15-17:35 *Omega 3, industrial applications and proceedings*
Ümit Savcıgil, Pınar Süt Mam. San. A.Ş., Turkey

17:35-17:55 *Marine omega-3 rich lipids: The 'missing' nutrient, the perfect functional ingredient*
Leif A. Riege, Denomega Nutritional Oil AS / Kartal Kimya, Turkey

18:30-20:30 WELCOME RECEPTION

KOCATEPE CONFERENCE ROOM

11:00-11:30 COFFEE BREAK & POSTER SESSION

12:30-13:30 LUNCH

13:30-15:30 **Session 2: Innovation and New Trends in Food Processing Technology**
Chair: İlbilge Saldamlı, Department of Food Engineering, Hacettepe University, Turkey
Co-Chair: Remko Boom, Agrotechnology and Food Sciences, Wageningen University, The Netherlands

13:35-14:05 *Nanotechnology applications for the food sector, and potential implications for consumer safety and regulatory controls*
Qasim Chaudhry, Nanotechology, Central Science Laboratory, UK

14:05-14:25 *Potential applications of high-hydrostatic pressure on milk and dairy products*
İlbilge Saldamlı, Department of Food Engineering, Hacettepe University, Turkey

14:25-14-45 *Electrical heating methods and applications on orange juice production*
Aslıhan Demirdöven, Department of Food Engineering, Aegean University, Turkey

14-45-15:05 *Efficacy of short wave ultraviolet light (UVC) irradiation on alicyclobacillus acidoterrestris spores in apple juice*
Ayşe Handan Dinçer Baysal, Department of Food Engineering, İzmir Institute of Technology, Turkey

15:05-15-25 *Effects of pulsed electric fields on aroma compounds of sour cherry juice*
Gülsün Akdemir Evrendilek, Department of Food Engineering, Abant İzzet Baysal University, Turkey

15:30-16:00 COFFEE BREAK & POSTER SESSION

16:00-18:00 **Session 2 continued**

16:05-16:35 *Food production with micro- and nanotechnology – small technology, big opportunities*
Remko Boom, Agrotechnology and Food Sciences, Wageningen University, The Netherlands

16:35-16:55 *High pressure solvent extraction of the total phenolic compounds from peach and apple pomaces and determination of the antioxidant activities in the extracts*
İncinur Hasbay Adil, Department of Food Engineering, Middle East Technical University, Turkey

16:55-17:15 *High quality vinegar, applying the innovative intensive technology*
Mihaela Begea, Laboratory of Fermentation Technologies, Institute of Food Research, Romania

17:15-17:35 *Reduction of yeast and mould count in cheese milk by centrifugal techniques*
Hamid Ezzatpanah, Faculty of Agriculture and National Resources, Islamic Azad University-Science and Research Branch, Iran

17:35-17:55 *Identification of irradiated orange using TS EN 13784 DNA comet assay*
Nurcan Çetinkaya, Saraykoy Nuclear Research & Training Center, Turkish Atomic Energy Authority, Turkey

18:30-20:30 **WELCOME RECEPTION**

İNÖNÜ CONFERENCE ROOM

11:00-11:30 **COFFEE BREAK & POSTER SESSION**

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

13:30-15:30 **Symposium 1: Safe Consortium Day**
Chair: Harmen Hofstra, EC-Safe Consortium, Belgium
Co-Chair: Gun Wirtanen, Bioprocessing, VTT, Finland

13:30-14:00 *The organisation of food safety research in Europe: Networks interact more and more*
Harmen Hofstra, EC-Safe Consortium, Belgium

14:00-14:30 *Protective measures against microbial threats based on risk assessment*
Laura Raaska, Bioprocessing, VTT, Finland

14:30-15:00 *Some perspectives on practical tools for microbial risk assessment in food industry*
Peter Quantick, Department of Research Support, University of Lincoln, UK

15:00-15:30 *The use of EHEDG Training Facilitator and Tool-Box in hygienic integration of equipment in food processing lines*
Bo B. B. Jensen, Food-DTU, Biocentrum-DTU, Technical University of Denmark, Denmark

15:30-16:00 **COFFEE BREAK & POSTER SESSION**

16:00-18:00	**Symposium 1 continued**
16:00-16:30	*Evaluating hygiene and cleaning efficiency of food process surfaces based on experimental data and modelling* **Satu Salo,** Bioprocessing, VTT, Finland
16:30-17:00	*Ultrasonic cleaning applications for microbial decontamination of returnable plastic crates and conveyor belt materials* **Gun Wirtanen,** Bioprocessing, VTT, Finland
17:00-17:30	*Ozonation as a decontamination tool in food processing to enhance the quality and shelf-life of fresh produces* **Hülya Ölmez,** TÜBİTAK MRC Food Institute, Turkey
17:30-18:00	*Genetic characterization and antibiotic resistance of thermophilic Campylobacter spp. from retail poultry meat in Slovenia and Bosnia and Herzegovina* **Sonja Smole Mozina**, Biotechnical Faculty, University of Ljubljana, Slovenia
18:30-20:30	**WELCOME RECEPTION**

25 OCTOBER 2007, THURSDAY

ATATÜRK CONFERENCE ROOM

09:00-09:30 **Plenary Lecture 1**
ETP Food for Life strategic research agenda & implementation plan
Jan Maat, Unilever Research & Development, ETP Food for Life, The Netherlands

09:30-10:00 **Plenary Lecture 2**
Innovations in food technology
Colin Dennis, Campden & Chorleywood Food Research Association (CCFRA), UK

10:00-10:30 **COFFEE BREAK & POSTER SESSION**

10:30-12:30 **Session 3: Functional Foods and Nutraceuticals-2**
Chair: Fereidoon Shahidi, Department of Biochemistry, Memorial University of Newfoundland, Canada
Co-Chair: Debasis Bagchi, Department of Pharmacy Sciences, Creighton University Medical Center, USA

10:35-11:05 *Do functional foods prevent cardiovascular disease?*
Ronald B. Pegg, Department of Food Science & Technology, University of Georgia, USA

11:05-11:25 *Functional foods for improved public health: The past and the future*
Fred Brouns, Department of Human Biology, University of Maastricht, Belgium

11:25-11:45 *The use of peppermint (Mentha piperina) in laying quails (Coturnix coturnix japonica) (2): The effects of peppermint on carcass yield liver and some blood parameters*
İbrahim Sadi Çetingül, Faculty of Veterinary, Afyonkarahisar University, Turkey

11:45-12:05 *A soluble cocoa fibre improves the lipid profile and other cardiometabolic risk factors in Zücker rats*
Leila Moulay, Research & Development, Nutraceutical Group, Spain

12:05-12:25 *Combined hydrolysis and recrystallization of starch during digestion: Towards a better understanding of resistant starch formation*
Amparo Lopez Rubio, Bragg Institute, ANSTO, Australia

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

13:30-15:30 **Session 4: Nutrition, Health and Well Being-1**
Chair: Gökhan S. Hotamışlıgil, Harvard School of Public Health, Harvard University, USA
Co-Chair: Emel Alphan, Faculty of Health Sciences, Marmara University, Turkey

13:35-14:05 *Basic principles in nutrition*
Ayşe Baysal, Emeritus Professor, Turkey

14:05-14:25 *Nutrition and growth-the case of stunted children*
Ram Reifen, School of Nutritional Sciences, The Hebrew University of Jerusalem, Israel

14:25-14:45 *Do high glycaemic sugars contribute to childhood obesity?*
Fred Brouns, TDC Food Cargill R&D Centre Europe, Belgium

14:45-15:05 *Vitamin and mineral deficiencies in maternal and childhood period: Food supplementation*
Gülden Pekcan, Department of Nutrition and Dietetics, Hacettepe University, Turkey

15:05-15:25 *Counteracting obesity: Healthy nutrition for children and adolescents*
M. Metin Donma, Süleymaniye Education And Research Hospital, Ministry of Health, Turkey

15:30-16:00 **COFFEE BREAK & POSTER SESSION**

16:00-18:20 **Symposium 2: National and International Food Programmes**
Chair: Roger Fenwick, Institute of Food Research, UK
Co-Chair: Özlem Ekici, TÜBİTAK, Turkey

16:05-16:25 *International food programmes*
Didem Çelikkanat, TÜBİTAK, Turkey

16:25-16:45 *National food programmes (ARDEB)*
Meltem Soydan, TÜBİTAK, Turkey

16:45-17:05 *National food programmes (TEYDEB)*
Osman Oğuz Yapar, TÜBİTAK, Turkey

17:05-17:25 *COST: New opportunities & new procedures*
Özlem Ekici, TÜBİTAK, Turkey

17:25-17:45 *Grant program for research projects of public institutions and food projects*
Dilber Evcil, TÜBİTAK, Turkey

17:45-18:05 *The involvement of young researchers in trans-national cooperation: Not an option but a necessity*
Roger Fenwick, Institute of Food Research, UK

18:05-18:25 *Selected activities of the European Commission in analytical methodology for food safety and quality*
Anne-Mette Jensen, EC, DC JRC-IRMM, Belgium

19:30-22:30 **GALA DINNER**

KOCATEPE CONFERENCE ROOM

10:00-10:30 COFFEE BREAK & POSTER SESSION

10:30-12:30 **Session 5: Sustainable Food Production**
Chair: Thomas Ohlsson, The Swedish Institute for Food and Biotechnology, Sweden
Co-Chair: Masum Burak, Ministry of Agricultural and Rural Affairs, Turkey

10:35-11:05 *Sustainable food chains*
Thomas Ohlsson, The Swedish Institute for Food and Biotechnology, Sweden

11:05-11:25 *An evaluation sustainable food production in Turkey*
Masum Burak, Ministry of Agricultural and Rural Affairs, Turkey

11:25-11:45 *Forming agricultural innovation system for production development of field vegetables*
Késmárki-Gally Szilvia, Hungarian Institute of Agricultural Engineering, Hungary

11:45-12:05 *The role and importance of seedlings on food safety and security in Turkey*
Nalan Yüksel Delice, Department of Economics & Administrative Sciences Çanakkale 18 Mart University, Turkey

12:05-12:25 *Sustainable agriculture and CALI*
Tülay Özel, Quality Control, Metro Cash & Carry, Turkey

12:30-13:30 LUNCH

13:30-15:30 **Session 6: Consumer Perspective: Retailing and Communication**
Chair: George Chryssochoidis, Agricultural Economics and Rural Development, Agricultural University of Athens, Greece
Co-Chair: Mehmet G. Bahar, TÜBİTAK MRC Food Institute, Turkey

13:35-14:05 *Providing information to consumers and relevant aspects*
Chryssochoidis George, Department of Agricultural Economics and Rural Development, Agricultural University of Athens, Greece

14:05-14:25 *Sugar free confectionery – worldwide market developments, trends and consumer insight*
Claudia Meissner, PALATINIT GmbH, Germany

14:25-14:45 *Consumer risk perception and science based risk assessment in food safety: A contradiction*
Hensel Andreas, Federal Institute for Risk Assessment, Germany

14:45-15:05 *Consumers' preference of the shape of nutrition labels on foods and negative outcomes they face*
Mine Arlı, Faculty of Vocational Education, Gazi University, Turkey

15:05-15:25 *Consumer attitudes to food safety in the city of İzmir*
Özlem Karahan Uysal, Department of Agricultural Economics, Aegean University, Turkey

15:30-16:00 COFFEE BREAK & POSTER SESSION

15:30-16:00 COFFEE BREAK & POSTER SESSION

16:00-18:20 **Symposium 3: Hazelnut: The Nut of Choice for Health**
Chair: Guiseppe Calcagni, International Nut and Dried Fruit Council, Spain
Co-Chair: Ufuk Özongun, Hazelnut Promotion Group, Turkey

16:05-16:35 *Functional, phytochemicals, and health aspects of hazelnut and hazelnut by-products*
Cesarettin Alasalvar, TÜBİTAK MRC Food Institute, Turkey

16:35-16:55 *Quality and safety aspects of hazelnuts*
Ferda Seyhan, TÜBİTAK MRC Food Institute, Turkey

16:55-17:15 *Past, present, and future aspects of hazelnut-worldwide*
Guiseppe Calcagni, International Nut and Dried Fruit Council, Spain

17:15-17:35 *Hazelnut promotion group activities*
Dursun Oğuz Gürsoy, Hazelnut Promotion Group, Turkey

17:35-17:55 *Exploring the role of lipid metabolism in hazelnut quality and fungal infection*
Santino Angelo, CNR, ISPA-Unit of Lecce, Italy

17:55-18:15 *Industrial applications of hazelnut*
Hüseyin Sevim, Ülker, Turkey

19:30-22:30 GALA DINNER

İNÖNÜ CONFERENCE ROOM

10:00-10:30 COFFEE BREAK & POSTER SESSION

10:30-12:30 **Panel 1 : Control of Micronutrients Deficiencies: Food Fortification**
Chair: Filiz Açkurt, TÜBİTAK MRC Food Institute,Turkey

Addressing vitamin and mineral deficiencies through food fortification.
Dominic Schofield, UNICEF, USA

Food fortification and regulations
M. Nurseren Budak, Ministry of Agriculture and Rural Affairs, Turkey

Control of micronutrient deficiencies and food fortification
Tanju Altunsu, Ministry of Health, Turkey

Flour fortification activities in Turkey
Edip H. Aktaş, TUSAF, Turkey

A successful fortification story from a private sector in Turkey
Hakan Esen, UNO, Turkey

12:30-13:30 LUNCH

13:30-15:30 **Panel 2: Food Safety and Legislation**

Chair: Güner Özay, TÜBİTAK MRC Food Institute, Turkey

SAFEFOODERA- Forming a European platform for protecting consumers against health risks
Oddur Már Gunnarsson, The Icelandic Centre for Research – RANNIS, Iceland

EU Food safety legislation with particular focus on contaminants in food
Frans Vestrate, EC - DG Health and Consumer Protection, Belgium

Turkish food legislation
Nevzat Artık, Ministry of Agriculture and Rural Affairs, Turkey

Perspectives on food safety control system in Turkey
Sezen Ocak, Department of Animal Science, University of Çukurova, Turkey

Risk-benefit assessment of food: The approach taken by EFSA
F.X. Rolaf van Leeuwen, National Institute for Public Health and the Environment, The Netherlands

Impact assessment of new EU hygiene legislation for small traditional producers in Romania
Gabriela Nedita, Institute of Food Bioresources, Romania

16:00-18:00 **COFFEE BREAK & POSTER SESSION**

16:00-18:20 **Session 7: New Techniques in Food Analysis**

Chair: Harun Parlar, Chemical-Technical Analysis: Research Centre for Brewing and Food Quality, Munich Technical University, Germany
Co-Chair: Joerg Stroka, Food Safety and Quality Unit, European Commission - Joint Research Centre, Belgium

16:05-16:35 *Foam fractionation - examples of versatile applications for the efficient enrichment of useful natural substances and proteins*
Harun Parlar, Chemical-Technical Analysis: Research Centre for Brewing and Food Quality, Technical University of Munich, Germany

16:35-16:55 *NMR applications in food analyses*
Somer Bekiroglu, TÜBİTAK MRC Food Institute, Turkey

16:55-17:15 *Requirements and trends in food analysis - a case study on mycotoxins*
Joerg Stroka, Food Safety and Quality Unit, European Commission - Joint Research Centre, Belgium

17:15-17:35 *Direct analysis of food volatiles using direct thermal desorption with GCxGC/TOF-MS*
Mustafa Z. Özel, Department of Chemistry, Pamukkale University, Turkey

17:35-17:55 *Improving new specific method for identification of vegetables oils mixture*
Erdal Ertaş, TÜBİTAK MRC Food Institute, Turkey

17:55-18:15 *Determination of protein, wet and dry gluten of wheat flours by near-infrared spectroscopy*
Mustafa Fatih Ertugay, Food Engineering Department, Atatürk University, Turkey

19:30-22:30 **GALA DINNER**

F. ÇAKMAK CONFERENCE ROOM

10:00-10:30 COFFEE BREAK & POSTER SESSION

10:30-12:30 **Session 8: New Product and Process Development**
Chair: Colin Dennis, Campden & Chorleywood Food Research Association (CCFRA), UK
Co-Chair: Mehlika Borcaklı, TÜBİTAK MRC Food Institute, Turkey

10:35-11:05 *Role of flavour in food preference and development of functional products*
Murat Yasa, Aromsa A.Ş., Turkey

11:05-11:25 *Microbiological and physico-chemical characterization and evolution of coxo-femoral joint in Spanish "drained" and "non-drained" dry cured hams*
Domingo Manrique, Fundación Cartif, Agrofood, Spain

11:25-11:45 *Effects of sulphuring methods and storage temperatures on the colour of dried apricots*
Mehmet Özkan, Department of Food Engineering, Ankara University, Turkey

11:45-12:05 *Effects of phospholipase on dough and bread characteristics*
Alexandrina Sirbu, FMMAE Ramnicu Valcea, Constantin Brancoveanu University, Romania

12:05-12:25 *Sensory properties and colour values of set tip yoghurt fortified with honey from different origins*
Nihat Akın, Department of Food Engineering, Selçuk University, Turkey

12:30-13:30 LUNCH

13:30-15:30 **Session 9: Organic Foods: Production, Consumption and Regulation**
Chair: Urs Niggli, FIBL, Switzerland
Co-Chair: Uygun Aksoy, Department of Horticulture, Aegean University, Turkey

13:35-14:05 *Organic food and farming: State of the art and challenges*
Urs Niggli, FIBL, Switzerland

14:05-14:25 *Organic food processing-Underlying principles, concepts and recommendations for the future*
Ursula Kretzschmar, Food Quality and Safety Division, Research Institute of Organic Agriculture, Switzerland

14:25-14:45 *The value chain for organic food – decreasing food miles and clustering as examples*
Klaus Jurgens, Faculty of Business Administration, Bilkent University, Turkey

14:45-15:05 *Status of organic agriculture in Turkey: Export versus domestic market*
Uygun Aksoy, Department of Horticulture, Aegean University, Turkey

15:05-15:25 *Organic foods: How safe they are?*
Beraat Özçelik, Department of Food Engineering, Istanbul Technical University, Turkey

15:30:-16:00 COFFEE BREAK & POSTER SESSION

16:00-18:20 | **Session 10: Novel Technologies in Food Preservation and Packaging**
Chair: Jan Maat, Unilever Research & Development, ETP Food for Life, The Netherlands
Co-Chair: Sena Saklar Ayyıldız, TÜBİTAK MRC Food Institute, Turkey

16:05-16:35 | *Effect of oxygen scavengers on shelf life of bread slices*
Murat Özdemir, Department of Chemical Engineering, Gebze Institute of Technology, Turkey

16:35-16:55 | *Effect of storage time and temperature on colour characteristics of pork packaged in MAP*
Tatjana Tasic, Department of Meat Technology, Institute for Food Technology, Serbia

16:55-17:15 | *Effects of different packaging materials on the shelf life of Turkish traditional sucuk*
Sena Saklar Ayyıldız, TÜBİTAK MRC Food Institute, Turkey

17:15-17:35 | *A research on some biochemical changes occurred in the meat samples stored at above and under glass transition temperature*
Nesimi Aktaş , Department of Food Engineering, Atatürk University, Turkey

17:35-17:55 | *Improving the chilling of cooked savoury pies using a two-stage chilling process*
Yolanda Senso Caballero, FRPERC, University of Bristol, UK

17:55-18:15 | *Impact of nutritional evaluation, sensory and shelf life on traditional based cereal biscuits incorporated with potato and carrot powder*
Prekshi Bishnoee, Department of Food and Nutrition, CCS HAU University, India

19:30-22:30 | **GALA DINNER**

26 OCTOBER 2007, FRIDAY

ATATÜRK CONFERENCE ROOM

09:00-09:30 **Plenary Lecture 3**
Impacts of climate change on food security
Francesco Nicola Tubiello, NASA-GISS Columbia University and IIASA, USA

09:30-10:00 **Plenary Lecture 4:**
Your heart is in your hands
Özgen Doğan, School of Medicine, Columbia University, USA

10:00-10:30 **COFFEE BREAK & POSTER SESSION**

10:30-12:30 **Panel 3: Current Approaches to Obesity**
Chair: Gülden Pekcan, Department of Nutrition and Dietetics, Hacettepe University, Turkey

Inflammation and organelle dysfunction in obesity and diabetes
Gökhan S. Hotamışlıgil, Harvard School of Public Health, Harvard University, USA

Oxidative stress and obesity
Nevin Dinççağ, Istanbul Medical Faculty, Istanbul University, Turkey

Obesity: multilayer problem
Sacide Gümüşel, Turkish Dietetic Association, TDD, Turkey

The effect of endocannabinoid system on energy metabolism and obesity
M. Emel Alphan, Faculty of Health Sciences, Marmara University, Turkey

Medical therapy of obesity
Adnan Gökçel, Endocrinology Unit, Acıbadem Hospital, Turkey

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

13:30-15:30 **Session 11: Functional Foods and Nutraceuticals-3**
Chair: Fred Brouns, Department of Human Biology, University of Maastricht, Belgium
Co-Chair: Ram Reifen, School of Nutritional Sciences, The Hebrew University of Jerusalem, Israel

13:35-14:05 *Phytopharmaceuticals in cancer chemoprevention*
Debasis Bagchi, Department of Pharmacy Sciences, Creighton University Medical Centre, USA

14:05-14:25 *Isolation of milk serum proteins from whey powder by gel chromatography and protease treatment and determination of their antioxidant activity*
A. Suha Yalçın, School of Medicine, Marmara University, Turkey

14:25-14:45 *Copper(II)– and iron(III) – based antioxidant capacity assays for food with enhanced selectivity and sensitivity*
Reşat Apak, Department of Chemistry, Istanbul University, Turkey

14:45-15:05 *Effect of tea grades on the content of polyphenols, alkaloids and antioxidant activity of Turkish black teas*
Nihal Türkmen, Department of Food Engineering, Ankara University, Turkey

15:05-15:25 *Bioactive compounds naturally present in olive and virgin olive oil and their physiological effects*
Dilşat Bozdoğan Konuşkan, Department of Food Engineering, University of Çukurova, Turkey

15:30-16:00 **COFFEE BREAK & POSTER SESSION**

16:00-18:00 **CLOSING CEREMONY & POSTER AWARD WINNERS**

KOCATEPE CONFERENCE ROOM

10:00-10:30 **COFFEE BREAK & POSTER SESSION**

10:30-12:30 **Session 12: Nutrition, Health and Well Being-2**
Chair: Özgen Doğan, School of Medicine, Columbia University, USA
Co-Chair: Ayşe Baysal, Emeritus Professor, Turkey

10:35-11:05 *Diet and cancer prevention: Nutrigenomic perspectives*
Yong-Joon Surh, College of Pharmacy, Seoul National University, South Korea

11:05-11:25 *The innate immune system: Raising the barrier to infection with diet*
Paul Clayton, Oxford Brookes University, UK

11:25-11:45 *Coffee, a long history of use with recognised protective health benefits, potentially supported by different antioxidant mechanisms*
Christophe Cavin, Nestlé Research Centre, Switzerland

11:45-12:05 *Alcohol and health: Is it an antioxidant or a poison?*
Uğur Göğüş, Vocational School of Higher Education, Middle East Technical University, Turkey

12:05-12:25 European food information resource - network (EuroFIR)
Gül Löker, TÜBİTAK MRC Food Institute, Turkey

12:30-13:30 LUNCH

13:30-15:30 **Session 12 continued**

13:35-14:05 *Pectin fibres: Functional properties and impact on fermentation, glycemia, and cholesterolemia*
Aline Adam, Nutrition and Health, Cargill, Belgium

14:05-14:25 *Determination of food preparation, cooking and preservation methods for working and non-working women*
Gülperi Haklı, Faculty of Vocational Education, Selçuk University, Turkey

14:25-14:45 *Chemical composition of poppy seed; nutrition, health and economic importance for country*
Abdullah Çağlar, Department of Food Engineering, Afyon Kocatepe University, Turkey

14:45-15:05 *A study of milk consumption and home pasteurizer usage on Irish dairy farms*
Paul Fox, Kildalton College, Teagasc, Ireland

15:05-15:25 *Conjugated linoleic acid composition of Iranian milk and butter*
Ghazal Akbaridoost, Department of Food Science, Azad University, Iran

15:30-16:00 COFFEE BREAK & POSTER SESSION

16:00-18:00 CLOSING CEREMONY & POSTER AWARD WINNERS

İNÖNÜ CONFERENCE ROOM

10:00-10:30 COFFEE BREAK & POSTER SESSION

10:30-12:30 **Session 13: Utilisation of Food by-Products and Waste**
Chair: Kazuo Miyashita, Faculty of Fisheries Sciences, Hokkaido University, Japan
Co-Chair: Murat Yasa, Aromsa A.Ş., Turkey

10:35-11:05 *Overview of effective utilization of food by-products and waste*
Kazuo Miyashita, Faculty of Fisheries Sciences, Hokkaido University, Japan

11:05-11:25 *Utilisation of food by products*
Gülay Özcan, Research & Development, and Technology, Sütaş A.Ş, Turkey

11:25-11:45 *Hydrolysates from cod (Gadus morhua) backbones: Functional, bioactive, and antioxidative properties*
Rasa Slizyte, Processing Section, SINTEF Fisheries and Agriculture, Norway

11:45-12:05 *New feed from brewery by-products for breeding layers*
Jovanka Levic, Centre for Feed and Animal Products, Institute of Food Technology of Novi Sad, Serbia

12:05-12:25 *Extraction of pectin from sunflower heads and studying of its functional properties*
Ali Ayaseh, Department of Food Science and Technology, University of Tebriz, Iran

12:30-13:30 LUNCH

13:30-15:30 **Panel 4: Food Authenticity**
Chair: Artemis Karaali, Food Engineering Department, Istanbul Technical University, Turkey

Olive oil authenticity
Artemis Karaali, Department of Food Engineering, Istanbul Technical University, Turkey

Adulteration of wines
Ahmet Canbaş, Faculty of Agriculture, University of Çukurova, Turkey

Authenticity problems in the local and world honey market
Aslı Elif Sunay, Balparmak, Turkey

Possibilities for providing the authenticity and the traceability of meat and meat products by using RFID system
Gürhan Çiftcioğlu, Faculty of Veterinary, Istanbul University, Turkey

15:30-16:00 COFFEE BREAK & POSTER SESSION

16:00-18:00 CLOSING CEREMONY & POSTER AWARD WINNERS

F. ÇAKMAK CONFERENCE ROOM

10:00-10:30 COFFEE BREAK & POSTER SESSION

10:30-12:30 **Session 14: Food Safety: Residue and Contaminants**
Chair: Frans Verstrate, EC, Belgium
Co-Chair: Nevzat Artık, Ministry of Agriculture and Rural Affairs, Turkey

10:35-11:05 *Microbial food safety and food security*
Bernd Appel, Biological Safety, Federal Institute for Risk Assessment, Germany

11:05-11:25 *Acrylamide in potato-based thermally treated food – enzymatic way of its elimination*
Zuzana Ciesarova, VUP Food Research Institute, Slovak Republic

11:25-11:45 *Nanotechnology and its applications in food safety*
Bita Farhang, Quality Assurance, Villa Di Manno, Canada

11:45-12:05 *Monitoring of aflatoxins and ochratoxin A in cereals and evaluation the health risk to consumer due to their dietary intake*
Manal A. M. El-Sawi, Agricultural Research Centre, Ministry of Agriculture, Egypt

12:05-12:25 *Do all bacteriocins are form pores?*
Natan Gollop, Department of Food Science, ARO, The Volcami Centre, Israel

12:30-13:30 LUNCH

13:30-15:30	**Session 15: Fisheries & Seafood** **Chair: Peter Quantick,** Department of Research Support, University of Lincoln, UK **Co-Chair: Karl A. Almås,** Processing Technology, SINTEF Fisheries and Aquaculture, Norway
13:35-14:05	*Sustainable development of the global aquaculture industry* **Karl A. Almås,** Processing Technology, SINTEF Fisheries and Aquaculture, Norway
14:05-14:25	*Novel functions of polar xanthophylls* **Kazuo Miyashita,** Faculty of Fisheries Sciences, Hokkaido University, Japan
14:25-14:45	*Fish enzymes and their applications for food industry* **Candan Varlık,** Department of Food Technology, Istanbul Aydın University, Turkey
14:45-15:05	*Authentication of fish and fish products using lipid analysis, high resolution NMR spectroscopy, DNA and protein analyses* **Marit Aursand,** SINTEF Fisheries and Aquaculture, Norway
15:05-15:25	*Proximate and mineral composition of wild and cultured Mediterranean greater amberjack (Seriola dumerili)* **Abdullah Öksüz,** Faculty of Fisheries and Aquaculture, Mustafa Kemal University, Turkey
15:30-16:00	**COFFEE BREAK & POSTER SESSION**
16:00-18:00	**CLOSING CEREMONY & POSTER AWARD WINNERS**

POSTER PRESENTATIONS

(Poster presenters' names are given in bold)

Chair: Somer Bekiroğlu, TÜBİTAK MRC Food Institute, Gebze/Kocaeli, Turkey

24 OCTOBER 2007, WEDNESDAY
Poster hours: 08:30 - 18:00*

***Dedicated posters are to be removed by 18:00**

FOOD SAFETY, QUALITY AND REGULATIONS

FOOD AUTHENTICITY

P01 **A reliable method to discriminate pure blossom honey from adulterated honey with excessive sucrose (*Saccharum officinarum* L.) syrup**
Ahmet Guler[1] and Ayse Bakan[2]
[1]Ondokuz Mayıs University, Agriculture Faculty, Animal Science Department, 55139 Kurupelit/Samsun, Turkey and [2] TÜBİTAK MRC Food Institute, P.O. Box 21, 41470 Gebze/Kocaeli, Turkey

P02 **Discrimination of extra virgin olive oils using surface acoustic wave sensing electronic nose**
Pınar Kadiroğlu, Figen Korel and Figen Tokatlı
İzmir Institute of Technology, Food Engineering Department, Urla/İzmir, Turkey

P03 **Working technology and equipment for organic crops of medicinal and aromatic plants designed to food substituents**
Emil Popa, Adriana Muscalu and Ancuta Nedelcu
National Institute of Research Development for Machines and Installation Designed to Agriculture and Food Industry – INMA, Bucharest, Romania

P04 **Classification of olive oils with chemometric analysis of fatty acid composition and mid-infrared spectroscopic data**
Gözde Gürdeniz, Figen Tokatlı and Banu Özen
Izmir Institute of Technology, Dept of Food Engineering, Urla/Izmir Turkey

P05 **Determination of cheese milk origin by Urea-PAGE**
Yusuf Tunçtürk and Fatma Temelli
Yüzüncü Yıl University, Food Engineering Department, 65080,Van,Turkey

P06 **Investigation of microbiological quality of prepared and semi-prepared salads served in hotel restaurants**
İbrahim Yıldırım and Selin Uzman
Akdeniz University, Agricultural Faculty, Food Engineering Department, Antalya-Turkey

SUSTAINABLE FOOD PRODUCTION AND FOOD SECURITY

P07 **Microbial detoxification of menacing mycotoxin-contaminated food and feedstuffs**
C.R.Raghavender and B.N.Reddy
Osmania University, Department of Botany, Mycology and Plant Pathology Lab, 500007, Hyderabad, India

P08 **The use of transglutaminase in dairy products**
Durmuş Sert, Nihat Akın, Ahmet Ayar and Göktürk Öztürk
Selcuk University, Agriculture Faculty, Food Engineering Department, Konya, Turkey

P09 **Seasonal evolution of somatic cell count and total bacteria count of the cow milk in Gönen, Balıkesir**
Osman Çenet[1], **Durmuş Sert**[2], Nihat Akın[2] and Ayhan Dağdelen[1]
[1]Department of Food Technology, Bandırma Vocational School, Balıkesir University and [2]Selcuk University, Agriculture Faculty, Food Engineering Department, Konya, Turkey

P10 **Acrylamide formation in rolled patty**
Evrim Özkaynak and Gülden Ova
Food Engineering Department, Engineering Faculty, Ege University, 35100, Bornova/İzmir, Turkey

P11 **Sugar beet molasses and their influence on the quality of baking yeast**
Ion Stroia, Mihaela Begea, Gheorghe Baldea, Mariana Vladescu and Paul Begea
Institute of Food Research, Laboratory For Fermentation Technologies 39, Ion Minulescu Street, 031215, Bucharest, Romania

P12 **Natural antioxidants from rosemary and beta-carotene**
Magda Gabriela Bratu, **Andreea Antonia Georgescu**, and Daniela Avram
Valahia University of Targoviste, Faculty of Biotechnologies and Environmental Engineering, Department of Food Technology, Targoviste-Romania

P13 **Determination of microbiological contamination of pastries in Tabriz, Iran**
Zeinab Nikniaz[1], Reza Mahdavi[2], Haleh Jalilzadeh[1] and Morteza Vahed Jabbari[2]
[1] Tabriz University of Medical Sciences, Student Research Center, Tabriz, Iran, [2] Tabriz University of Medical Sciences, Faculty of Health and Nutrition, Nutrition Research Center, Tabriz, Iran

P14 **The influence of some botanical feed additives use on the growth performances, carcass and meat qualities in broilers**
P.Corneliu Boisteanu, I.M. Pop, Cecilia Pop, Lenuta Fotea and M.G. Usturoi
University of Agricultural Sciences and Veterinary, Faculty of Animal Science, Iasi, Romania

P15 **Simultaneously determination of azorubine, ponceau 4R and brilliant blue in food with spectrophotometric method**
Güler Yalçın[1] and Hikmet Tuğrul Tekeli[2]
[1]Marmara University, Faculty of Pharmacy, Haydarpaşa, Istanbul, Turkey and [2]Marmara University, Enstitute of Science, Göztepe/Kadıköy, Istanbul, Turkey

P16 **The effects of fermentation time, nitrite level and heat treatment on some chemical properties of sucuk**
Şükrü Kurt and **Ömer Zorba**
Yüzüncü Yıl University, Agricultural Faculty, Food Engineering Department, Van, Turkey

P17 **The effects of fermentation time, nitrite level and treatment on some biogenic amine formation of Sucuk**
Şükrü Kurt and **Ömer Zorba**
Yüzüncü Yıl University, Agricultural Faculty, Food Engineering Department, Van, Turkey

P18 **Determination of aflatoxin M1 on cow milks in Afyonkarahisar province**
Hasan H Kara and Abdullah Çağlar
Kocatepe University, Engineering Faculty, Food Engineering Department, Afyonkarahisar, Turkey

P19 **Epidemiology of food insecurity in the Northwest of Iran**
Saeed Dastgiri[1], S. Hoseinikhorrami[2], F. Bakhtari[1], M. Alizadeh[3]and H. Tutunchi[1]
[1] Tabriz University of Medical Sciences, Department of Community and Family Medicine Tabriz, Iran
[2] Tabriz University of Medical Sciences, School of Public Health and Nutrition, Tabriz, Iran [3] Tabriz University of Medical Sciences, Department of Community and Family Medicine, Nutritional Research, Tabriz, Iran

P20 **Antimutagene regulation of plants stability on model *T. aestivum L.* in conditions of high-temperature stress**
Natiga Nabiyeva
Azerbaijan National Academy of Sciences, Genetic Resources Institute, Baku, Azerbaijan

P21 **The importance of food allergen labelling**
Zeynep Ölmez and Zübeyde Öner
Suleyman Demirel University, Faculty of Engineering and Architecture, Isparta, Turkey

P22 **S/EUROP classification system for grading in lamb carcass**
Süleyman Çilek, Fatih Törnük and Seher Dirican
Cumhuriyet University, Suşehri Vocational School, Suşehri/Sivas, Turkey

P23 **S/EUROP classification system for grading in sheep carcass**
Süleyman Çilek, Fatih Törnük and Seher Dirican
Cumhuriyet University, Suşehri Vocational School, Suşehri/Sivas, Turkey

P24 **Determination of microbiological contamination of pastries to Coliform, *E.coli*, *Staphyloccocus Aureus*, yeast and mould in Tabriz, Iran**
Zeinab Nikniaz[1], Reaza Mahdavi[2], Haleh Jalilzadeh[1] and Morteza Vahed Jabbari[2]
[1] Tabriz University of Medical Science, Student Research Center, Tabriz-Iran, [2] Tabriz University of Medical Science, Faculty of Health and Nutrition, Nutrition Research Center, Tabriz-Iran

FOOD SAFETY

P25 **Inactivation of *Botrytis cinerea* inoculated into sour cherry juice, apricot and peach nectars by pulsed electric fields**
Gülsün Akdemir Evrendilek[1], F. M. Tok[2], E.M. Soylu[2] and S. Soylu[2]
[1]Mustafa Kemal University, Faculty of Agriculture, Department of Food Engineering, Hatay,Turkey, [2]Mustafa Kemal University, Faculty of Agriculture, Department of Plant Protection, Hatay, Turkey

P26 **The effect of good manufacturing practice on improvement of microbial quality of industrial potato salad in Isfahan.**
Mohammad Jalali[1], Reza Sarhangpor[2], Karine Ghkasian[2] and Niloufar Hami[3]
[1]Scool of Health, Isfahan University of Medical Sciences, Isfahan, Iran, [2]Ebnesinal Food Control Laboratory, Isfahan, Iran and [3]Bahar School, Isfahan, Iran

P27 **Monitoring for aflatoxins and ochratoxins in infant food**
B.F.Ogunbanwo, F. A. Ayoade, T. F.Imafidon, F.I.Fasina and S.A Denloye
National Agency For Food And Drugs Administration And Control, Central Laboratory, Oshodi Lagos, Nigeria

P28 **Detection of *Salmonella spp*. contamination on chicken carcasses by cultural and PCR methods comparatively**
Zafer Gönülalan, **Yeliz Yıldırım** and Nurhan Ertaş
Erciyes University, Veterinary Faculty, Kocasinan/Kayseri, Turkey

P29 **Pre-requisite food safety programs in Romanian bakery sector**
Alexandrina Sirbu
Constantin Brancoveanu University, FMMAE Ramnicu Valcea, 39th Nicolae Balcescu Ave., 240210 - Romania

P30 **Bacterial diversity of mineral bottled water collected in Syria**
Mona Morie and Nazih Daood
Tishreen University, Faculty of Pharmacy, P.O.Box 1478, Lattakia, Syria

P31 **Design of PRP(s) and HACCP plan for the implementation of ISO 22000:2005; A case study for dry chilli pepper production**
Şebnem Öztürkoğlu[1], Hamide Z. Şenyuva[1] and John Gilbert[2]
[1]TÜBİTAK-ATAL, Besevler/Ankara-Turkey, [2]Central Science Laboratory (CSL), UK

P32 **A comparative study: Isolation of *Listeria monocytogenes* and *Salmonellae spp*. from raw fish by using immunomagnetic separation and classic techniques**
Belgin Sırıken[1], Irfan Erol[2], Ozgur Cadırcı[1] and Gokhan Inat[1]
[1]Food Hygiene and Technology Department, Faculty of Veterinary Medicine, Ondokuz Mayıs University, 55139 Samsun, Turkey and [2]Food Hygiene and Technology Department, Faculty of Veterinary Medicine, Ankara University, Ankara,Turkey

P33 **Safety management of wine and alcoholic distillates products within a Romanian company**
Cecilia Pop
University of Agricultural Sciences and Veterinary Iasi, Aleea M.Sadoveanu 3, 700490, Iasi, Romania

P34 **Antimicrobial effect of organic acids for *Escherichia coli* and *Listeria monocytogenes* inactivations on iceberg lettuce**
Meltem Yesilcimen Akbas[1] and Hülya Ölmez[2]
[1]Department of Biology, Gebze Institute of Technology, PO Box 141, 41400 Gebze, Kocaeli, Turkey and [2]Food Institute, TÜBİTAK MRC, PO Box 21, 41470 Gebze, Kocaeli, Turkey

P35 **Mycotoxin and human health risk assessment**
Rabab M. Kadry
Animal Reproduction Research Institute, Reproductive Diseases, Giza, Egypt

P36 **Mycotoxins - The naturally occuring carcinogene in cereals and post harvest suitability for minimisation of mycotoxins production**
Punam Jeswal
Department of Biotechnology, A. N. College, Patna - 800013, India

P37 **A study on the stability of ochratoxin A**
Süreyya Özcan and Vural Gökmen
Department of Food Engineering, Hacettepe University, 06800 Beytepe, Ankara, Turkey

P38 **The effect of mastitis on chemical properties of Iranian yoghurt milk**
Nassim Azari and Hamid Ezzatpanah
Department of Food Science and Technology, Faculty of Agriculture and Natural Resources, Islamic Azad University-Science and Research Branch. P. O. Box: 14515/775, Tehran-Iran

P39 **Effects of somatic cell count on chemical and microbial quality of raw milk**
Maryam Moslehishad[1], Hamid Ezzatpanah[1] and Mehdi Amin Afshar[2]
[1]Science and Research Campus Islamic Azad University,Member of Young Research Club and [2]Department of Animal Science, Faculty of Agriculture and Natural Resources, Islamic Azad University-Science and Research Branch. P. O. Box: 14515/775, Tehran, Iran

P40 **Benzo(a)pyrene in Iranian frying oils**
Marzieh Maddahi, Hamid Ezzatpanah and Kambiz Larijani
Department of Food Science and Technology, Faculty of Agriculture and Natural Resources, Islamic Azad University-Science and Research Branch. P. O. Box: 14515/775, Tehran, Iran

P41 **Anthocyanin and color changes during processing of pomegranate juice concentrate**
Oktay Yemiş, Özge Turfan and Mehmet Özkan
Ankara University, Faculty of Agriculture, Department of Food Engineering, Dışkapı, Ankara

P42 **Omega-3 fatty acid composition of enriched eggs obtained from hens with feedings fish oil and flaxseed**
Hasan Yalçın[1] and Mustafa Kemal Ünal[2]
[1]Selçuk University, Technical Science Vocational High School, Department of Food Technology, Konya,Turkey and [2]Ege University, Faculty of Engineering, Department of Food Engineering, 35100, Izmir, Turkey

P43 **Test of antimicrobial activity of zein films incorporated with partially purified lysozyme on *Bacillus amyloliquefacies***
İlke Uysal, Figen Korel and Ahmet Yemenicioğlu
Izmir Institute of Technology, Department of Food Engineering, Izmir, Turkey

P44 **An analysis of food quality assurance schemes in the European Union**
Fatma Handan Giray and Stephen Hubertus Gay
European Commission Directorate-General, Joint Research Centre, Institute for Prospective Technological Studies, Seville/Spain

P45 **An evaluation and comparison of different rapid tests and electrical conductivity for detection of ampicillin in cow's milk**
Özge Yıldız, Sevcan Ünlütürk and Canan Tarı
Izmir Institute of Technology, Department of Food Engineering, 35430 Gülbahçe, Urla, Izmir, Turkey

P46 **Optimisation of the cooking of savoury pies**
Yolanda Senso Caballero, Susanne Albert and Christian James
Food Refrigeration and Process Engineering Research Centre (FRPERC), University of Bristol, Churchill Building, Langford, North Somerset, BS40 5DU, UK

P47 **Addition of carbon dioxide to dairy products to improve quality**
Nihat Akın, Enes Dertli and Durmuş Sert
Selcuk University, Faculty of Agriculture, Department of Food Engineering, Konya, Turkey

P48 **The quality of cow milk production in Turkey and main problems**
Fatih Mehmet Kayalı and Serap Göncü Karekök
Çukurova University, Agricultural Faculty, Adana, Turkey

P49 **Pre-gelatinized flours and extrusion technology**
Devrim Demir[1] and Bram Gunter[2]
[1]TekCo A.S. Malkara/Tekirdag, Turkey and [2]Codrico BV – Rotterdam, Netherlands

P50 **UV disinfection of fruit juices**
Bengi Hakgüder and Sevcan Küçük Ünlütürk
Izmir Institute of Technology, Faculty of Engineering, Department of Food Engineering, Gülbahçe, Urla, İzmir, Turkey

P51 **A hard path to food sector's globalisation in developing countries**
Marwan Soliman
Ecole Normale Supérieure de Cachan, Institutions et Dynamiques Historiques de l'Economie (IDHE) 94235 Cachan cedex, Paris, France

P52 **Production of triacylglycerols of cocoa butter in a model interesterification system**
Ozan Nazım Çiftçi[1], Sibel Fadıloğlu[1], Fahrettin Göğüş[1] and Bolfeslaw Kowalski[2]
[1]University of Gaziantep, Faculty of Engineering, Department of Food Engineering, 27310 Gaziantep, Turkey and [2]Warsaw Agricultural University (SGGW), Faculty of Food Technology, Warsaw, Poland

P53 **Growth of *Torulaspora delbrueckii* and *Kluyveromyces thermotolerans* strains in mixed cultures with *Saccharomyces cerevisiae***
Simel Bağder[1] and Nils Arneborg[2]
[1]Ankara University,Faculty of Engineering, Department of Food Engineering, Dışkapı/Ankara and [2]University of Copenhagen, Faculty of Life Sciences, Department of Food Science, Copenhagen, Denmark

P54 **Towards the harmonisation of analytical methods for monitoring food quality and safety in the food supply chain**
Ayse Bakan
TUBITAK Marmara Research Center, Food Institute, 41470 Gebze, Kocaeli,Turkey

P55 **Growth ability of *Listeria monocytogenes* in Ayran**
Levent Akkaya[1], **Recep Kara**[1], Raziye Telli[2] and Osman Sağdıç[3]
[1]Afyonkarahisar Kocatepe University, Faculty of Veterinary, Department of Food Hygiene and Technology, Campus of Ahmet N.Sezer, Afyonkarahisar, [2] Afyonkarahisar Kocatepe University, Department of Food Technolgy, Afyonkarahisar and [3]Erciyes University, Department of food Engineering, Kayseri, Turkey

P56 **Behavior of *Salmonella typhimurium* in Turkish sausage produced by traditional and cooked methods**
Recep Kara and Levent Akkaya
Afyonkarahisar Kocatepe University, Faculty of Veterinary, Department of Food Hygiene and Technology, Campus of Ahmet N.Sezer, Afyonkarahisar, Turkey

P57 **Service quality of the primary school canteens in Çankaya District of Ankara, encountered problems and solution suggestions**
M.Fatih Uyar and Yasemin Beyhan
Hacettepe University, Ankara, Turkey

P58 **Mechanisms of antibiotic resistance of *Campylobacter* spp.**
Ana Kramar[1], Marija Kurincic, Blaz Medja[1], Nika Janez, Tina Zorman[1], Katja Zelenik[2], Mojca Lusicky[2], Lieve Herman[3] and Selma Uzunovic-Kamberovic, **Sonja Smole Mozina**[1]
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P59 **GMP in dairy "Bylmeti" as base pre-requisites for application HACCP**
Alush Musaj[1] and Bizena Bijo[2]
[1]Prishtina University, Food Technology Department, Mitrovica, Kosova and and [2]Agricultural University, Tirana, Albania

P60 **Genetically modified foods, risks and benefits**
Emine Alkın
Agricultural General Directorate of Mardin, Mardin, Turkey

P61 **Aflatoxin contamination of some type of Turkish Delights produced in Turkey for exporting to European countries**
Banu Özer[1], Hayrettin Özer[2] and Derya Güney[1]
[1]Eurolab Food and Laboratory Services, Şenlikköy Mah. Avcılar Sok. No:40 B Blok D:1-2 Florya/İstanbul, Turkey and [2]TÜBİTAK MRC Food Institute, P.O. Box 21, 41470, Gebze/Kocaeli, Turkey

P62 **Temperature profile based determination (TPBD)of kinetic data using spores of *Bacillus cereus***
Zeynep Doğan, Konrad Weidendorfer and Jörg Hinrichs
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P63 **Aflatoxin contamination of some type of spices sold in Turkey**
Hayrettin Özer, Ali Tercan and Fırat Yayık
TÜBİTAK Marmara Research Centre, Food Institute, P.O. Box 21, 41470 Gebze/Kocaeli, Turkey

P64 **The microbiological quality of black and herbal tea from Turkish markets**
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TUBITAK MRC, Food Institute, Gebze, Kocaeli, Turkey

P65 **Chromatographic detection of phosphoproteins from buttermilk for fraud control of commercial milks**
Alejandra Feito, **Benjamin Paredes**, Manuel Rendueles and Mario Diaz
Department of Chemical Engineering and Environmental Technology

P66 **In vitro antioxidant and antimicrobial properties of oregano and thyme extracts from Greece**
Vasiliki Lagouri[1], Helena Malioka[1], **Metin Guldas**[2] and Ozan Gurbuz[3]
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P67 **Evaluation of stirred yoghurt by means of picture analysis**
Ahmet Küçükçetin[1], Konrad Weidendorfer[2] and Jörg Hinrichs[2]
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P68 **Structure of stirred yoghurt**
Ahmet Küçükçetin[1], Konrad Weidendorfer[2] and Jörg Hinrichs[2]
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P69 **The investigation of synthetic colours in some foodstuffs sold in Ankara, Turkey**
Gülderen Yentür[1], Şebnem Erdoğan[2], Buket Er[1] and **Burak Demirhan**[1]
[1]Department of Food Analysis, Faculty of Pharmacy, Gazi University, 06330, Ankara,Turkey, and [2]The Turkish Pharmacists' Association , Ankara,Turkey

P70 **Investigation of EUROPGAP certification in agricultural development cooperation**
Nalan Yüksel Delice
Çanakkale On Dokuz Mayıs University, Çanakkale Vocational School for Higher Education, Çanakkale, Turkey

P71 **Effects of process and storage conditions on haze formation in clarified apple juices**
Nedim Tetik, İrfan Turhan and Mustafa Karhan
Akdeniz University, Faculty of Agriculture, Department of Food Engineering, 07058, Antalya/Turkey

P72 **Chemical contaminants in food from Romania, 2006**
Carmen Hura and B.A.Hura
Institute of Public Health, Environmental Chemistry Laboratory, Iasi, Romania

P73 **The Vitamin E and storage conditions in the production of Kavurma, a cooked meat product and its effects on the some quality properties**
Mahmut Adıgüzel[1] and M.İrfan Aksu[2]
[1]Erzurum Directorate of Regional Health Institute, Erzurum, Turkey [2]Atatürk University, Faculty of Agriculture, Erzurum, Turkey

P74 **The lactoperoxidase system**
Seval Sevgi Kırdar
University of Mehmet Akif Ersoy, Vocational School, Milk and Products Programme, Burdur, Turkey

P75 **Microbiological properties of traditional milk products in Mediterrian Region**
Seval Sevgi Kırdar
University of Mehmet Akif Ersoy, Vocational School, Milk and Products Programme, Burdur, Turkey

P76 **The safety of heat treated dairy formulations with respect to *Listeria monocytogenes* and *Salmonella enteritidis***
Lucia Vannini, Pasquale Saracino, Letizia Di Biase and Maria Elisabetta Guerzoni
University of Bologna, Department of Food Science, Bologna, Italy

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Havva Nilgün Budak
Suleyman Demirel University, Faculty of Engineering, Isparta, Turkey

P78 **The toxin forming ability of some *Penicillium roqueforti* strains in blue mouldy Tulum cheese**
Ahmet Erdoğan and Selahattin Sert
Ataturk University, Agricultural Faculty, Food Engineering Department, Erzurum, Turkey

P79 **Conclusions from the European Project Safefoodnet (Food-CT-2004-513988) 'A Chemical Food Safety Network for the enlarging Europe'**
Stavroula Tasiopoulou[1], Sara Visentin[1], Claudio Colosio[2] and Angelo Moretto[1]
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P80 **Assessment of the microbiological quality of meal samples taken from catering service**
Nur Yüksek and Süreyya Saltan Evrensel
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Marija Skrinjar, Marijana Visic and Lj. Saric
University of Novi Sad, Faculty of Technology, 21000 Novi Sad, Serbia

P82 **Biological activities of Rhododendron honeys**
Sibel Silici[1], Osman Sağdıç[2] and Lütfiye Ekici[2]
[1]Erciyes University, S.Cikrikcioglu Vocational College, Kayseri, Turkey and [2]Erciyes University, Food Engineering Department, Kayseri, Turkey

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Gurhan Ciftcioglu[1], Mustafa Hasoksuz[2] and Ghassan Issa[1]
[1]Istanbul University, Veterinary Faculty, Food Hygiene and Technology Department, Avcilar, 34320, Istanbul, Turkey and [2]Istanbul University, Veterinary Faculty, Microbiology Department, Istanbul, Turkey

P84 **Biogenic amines formation in Kefir made with different starter cultures during refrigerated storage**
Ahmet Küçükçetin[1], Sibel Mılcı[1], Asuman Göncü[2] and Bülent Şık[2]
[1] Akdeniz University, Faculty of Agriculture, Department of Food Engineering, Antalya, Turkey and [2]The Province Laboratory, The Ministry of Agriculture and Rural Affairs, Antalya, Turkey

P85 **Evaluation of ochratoxin A contamination in non alcoholic beers in Iran**
Reza Mahdavi, Somayeh Alsadat Hosseini Khorrami, Morteza Vahed Jabbari and Abdolhossein Kazemi
[1]Nutritional Research Center Tabriz University of Medical Sciences, Tabriz, Iran

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[1]**Veselina Radanov Pelagic**[1], Danijela Krstic[2], Irena Dosenovic[1] and Milovan Katrinka
[1]Institute of Food Technology, FINS, Bulevar Cara Lazara1, 21 000 Novi Sad Serbia, [2]Faculty of Agriculture, Trg Dositeja Obradovica 8, 21000 Novi Sad, Serbia

P87 **The lantibiotics**
Göktürk Öztürk, Ahmet Ayar and **Durmuş Sert**
Selcuk University, Agriculture Faculty, Food Engineering Department, Konya, Turkey

P88 **Inactivation of *Campylobacter jejuni* inoculated into the baked drumsticks**
Uğur Günşen
Food Control and Central Research Institute, Hurriyet Street, No. 126, P.O.Box. 3, 16036 Hurriyet, Bursa, Turkey

P89 **The efficacy of anti-microbial washing solutions on the microbial growth and quality of fresh-cut iceberg lettuce**
Hülya Ölmez[1] and Meltem Yesilçimen Akbaş[2]
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P90 **Current situation of residues of naphthalene in honey from Turkey**
Ufuk Alpat and Aslı Elif Sunay
Altıparmak Marketing Ltd., Merkez Mah. Çavuşbaşı Cad. No:70, Çekmeköy/Ümraniye/Istanbul, Turkey

P91 **Calibration and validation studies for the enumeration of total viable counts in minced meat by electrical impedance and standart plate count methods**
Halil Koçer and Mehlika Borcaklı
TÜBİTAK Marmara Research Center, Food Institute, PO Box 21, 41470 Gebze, Kocaeli, Turkey

P92 **Microbiological evaluation of cheese produced from pastorized milk in producers which have HACCP system**
Esra Agel, Ali Tercan and Firat Yayık
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P93 **PathogenCombat - for safe food**
Susanne Braun
University of Stuttgart, IVR, Keplerstr. 17, 70186 Stuttgart, Germany

P94 **Combined technologies for safe preservation of fruits**
Daniela Miteva, Iliana Nacheva and Aneta Djakova
Institute of Cryobiology and Food Technology, Food Irradiation and Control Analyses, 1407, Sofia, Bulgaria

P95 **Safe and extended shelf life of buffalo meat through applying gamma rays**
Daniela Miteva, Aneta Djakova, Radost Nikolova and Krasimir Dimov
Institute of Cryobiology and Food Technology, Food Irradiation and Control Analyses, 1407, Sofia, Bulgaria

P96 **Microbiological quality of whey cheeses in Çanakkale**
Nükhet Nilüfer Zorba and Canan Sencar
Çanakkale Ondokuz Mayıs Universitty Food Engineering Department, Çanakkale, Turkey

P97 **Comparative assessment of milk fat quality (fatty acids profile) in buffaloes reared in different areas of Transylvania, Romania**
Margareta Olteanu [1], Mariana Ropota [1], Denisa Rachieru[1], Livia Vidu [2] and Rodica Criste [1]
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P98 **Accumulation of sphingoid base 1-Phosphates by Fumonisin B1 in sphingosine 1-Phosphte lyase-deleted cells induces cell death and indicates Fumonisin B1 exposure in animals**
Jung-Kee Min[1] , Sei-Kwan Oh[2], Yasuyuki Igarashi[3],Sun-Mi Park[1] and **Yong-Moon Lee**[1],
[1]Department of Bioanalytical Chemistry, Department of Public Health, College of Pharmacy, Chungbuk National University 361-763 Chongju, Korea, [2]Ewha Woman's University and [3]Hokkaido University

P99 **Recent advances in food analysis**
Hamide Senyuva[1] and Sureyya Ozcan[2]
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P100 **Certain properties of corn dry-milling products**
Burak Altınel and Ünsal Çakmaklı
Ege University, Engineering Faculty, Food Engineering Department, Bornova-İzmir, Turkey

P101 **Activity of activated lactoferrin on *L . monocytogenes* in different media strength**
Erdal Eroğlu[1], Hasan Türe[1], Ferda Soyer[2] and Banu Özen[3]
[1]Izmir Institute of Technology Dept. of Biotechnology Urla - Izmir, Turkey, [2]Izmir Institute of Technology Dept. of Biology, Urla-Izmir, Turkey and [3]Izmir Institute of Technology Dept. of Food Eng., Urla-Izmir, Turkey

P102 **The evidence of re-occurance of *L. monocytogenes* in a frozen peper factory**

Solmaz Lee
Bursa Food Control and Research Institute, Food Microbiology and Mycotoxin Department, Bursa, Turkey

P103 **Preliminary characterization of Ayran and Boza microflora**

Mehlika Borcaklı[1], Tarık Öztürk[1], Maria Morea[2], Federico Baruzzi[2], Pier Sandro Cocconcelli[3], Cecilia Fontana[3] and Fabrizio Cappa[3]
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P104 **Determine the best concentration of additive flavors of chips products by evaluation the microbial, physicochemical, and sensory properties**

Majdi A. Al-Mahasneh[1] and Rababah Taha M.[2]
[1]Department of Biosystems Engineering, Jordan University of Science and Technology, P.O. Box 3030, Irbid, Jordan. and [2]Department of Nutrition and Food Technology, Jordan University of Science and Technology, Irbid, Jordan

P105 **Research of nitrate and nitrite level in water supply in Kayseri**

Zafer Gönülalan, **Nurhan Ertaş** and Yeliz Yıldırım
Erciyes University, Veterinary Faculty, Kocasinan/Kayseri, Turkey

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

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FUNCTIONAL FOODS, NUTRITION AND HEALTH

NUTRITION, HEALTH AND WELL-BEING

P106 **Proximate composition, mineral and trace metal content of mechanically deboned chicken frame and neck meats**
R. Betül Özkeçeci, Mustafa Karakaya, **Mustafa Tahsin Yılmaz** and Cemalettin Sarıçoban
Food Engineering Department, Agricultural Faculty, Selcuk University, Konya, Turkey

P107 **Effect of starvation on the resistance of *E. sakazakii* in powdered infant milk formula to ionizing radiation**
Anas Al-Nabulsi[1], Tareq Osaili[1], Reyad Shaker[1] and Richard Holley[2]
[1]Jordan University of Science and Technology, Faculty of Agriculture, Dept. of Nutrition and Food Science, Irbid, Jordan and [2]University of Manitoba, Dept. of Food Science, Winnipeg Manitoba, Canada

P108 **Investigation of antibacterial and cytotoxic effects of organic acids including ascorbic acid, lactic acid and acetic acid on mammalian cells**
Şahver Ege Hişmioğulları[1], Adnan Adil Hişmioğulları[2], Fikret Şahin[3], Ebru Toksoy Öner[4], Sevinç Yenice[3] and Dursun Karasartova[3]
[1]Mustafa Kemal University, Veterinary Faculty, Antakya/HATAY,Turkey, [2]Biogentek Ltd. Şti. ANKARA,Turkey [3]Ankara University, Medical Faculty, Sıhhıye/Ankara, Turkey and [4]Marmara University, Engineering Faculty, Göztepe/İstanbul, Turkey

P109 **Some properties and fatty acid composition of seeds from important pomegranate cultivars (*Punica granatum*) grown in Turkey**
Muharrem Gölükcü[1],Haluk Tokgöz[1] **Mustafa Kıralan**[2] and Aziz Tekin[2]
[1]Batı Akdeniz Agricultural Research Institute, Demircikara Mah. Paşakavakları Cad. No:7 Turkey and [2]Ankara University, Engineering Faculty, Food Engineering Department, Dışkapı/Ankara, Turkey

P110 **Determination of effects of using fat replacers on Ayran quality**
Tuğba Kök-Taş and Zeynep Güzel Seydim
Süleyman Demirel University, Department of Food Engineering, Isparta, Turkey

P111 **Exopolysaccharides from dairy propionibacteria**
Tuğba Kök Taş, Aytül Sofu, Zeynep Güzel-Seydim and Yeşim Ekinci
Süleyman Demirel University, Department of Food Engineering, Isparta, Turkey

P112 **A study of university students attitudes towards nutrition**
Dilek Erduran Avcı[1] and **Emine Selcen Darçın**[2]
[1]Mehmet Akif Ersoy University, Faculty of Vocational Studies, Burdur, Turkey and [2]Gazi University, Faculty of Gazi Vocational Studies, Ankara, Turkey

P113 **Digestion, absorption and metabolism of slow digestible sugars: Isomaltulose and trehalose**
Fred Brouns
Cargill Research and Development Center Europe, Human Biology Department, Vilvoorde, Belgium

P114 **Enrichment in bread and flour products**
Ferid Aydın
Food Engineering Department, Agricultural Faculty, Atatürk University, Erzurum, Turkey

P115 **Important points necessary for delaying bread staling**
Ferid Aydın
Food Engineering Department, Agricultural Faculty, Atatürk University, Erzurum, Turkey

P116 **A research on the views of foreigner tourists about meat dishes in Turkish cuisine**

Mehmet Akman and **Didem Önay**
Selcuk University, Vocational Education Faculty, Child Development and Home Management Department, 42049, Konya, Turkey

P117 **The effects of hazelnut oil usage on live weight, carcass and some blood parameters in feeding Akkaraman lambs**

İ.Sadi Çetingül, Mehmet Yardımcı, E.Hesna Şahin, İsmail Bayram and İsmail Küçükkurt
Department of Biochemistry, Faculty of Veterinary Medicine, Afyon Kocatepe University, 03200 Afyonkarahisar, Turkey

P118 **The evaluation of bottled water in point of bacteriologic**

Fatma Koksal[1], Nalan Oğuzkurt[2] and Mustafa Samastı[1]
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P119 **Updating sunflower oil alpha-tocopherol value for Portuguese food composition database**

Elsa Vasco, Amélia Dias, Helena Bártolo Laura Moura and Luisa Oliveira
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P120 **Food composition data in Portugal**

Andreia Alvarez Porto and Luisa Oliveira
Ministry of Health, Instituto Nacional de Saúde Dr. Ricardo Jorge (INSA), Centro de Segurança Alimentar e Nutrição, Lisboa, Portugal

P121 **Dietary management of phenylketonuria patients**

Dilek Arduzlar, Zeynep Tacer and M. Hikmet Boyacıoğlu
Istanbul Technical University, Department of Food Engineering, 34469 Maslak, Istanbul, Turkey

P122 **Dietary habits of Balikesir University students**

Elif Savaş[1], İlhan Gökgözoğlu[1], Fatma Bahar Sunay[2] and Hakan Tavşanlı[1]
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P123 **Determination of amount of sugar of some apple varieties of the suitability for apple juice by using HPLC**

Seçil Erdoğan, Ekiye Kurban and Burak Masum
Atatürk Central Horticultural Research Institute, Yalova, Turkey

P124 **The effect of zeolite on aflatoxins in feedstuff**

Issa Gholampour Azizi[1] and Alireza Khosravi[2]
[1]Islamic Azad University Babol Branch, Veterinary Faculty, Babol, Iran and [2]Mycology Reference Center, Faculty of Veterinary Medicine, University of Tehran, Iran

P125 **Fluids intake and beverages consumption pattern among lactating women in Tabriz, Iran**

Leila Nikniaz[1], Reza Mahdavi[2], Seyed Rafi Aref Hosseini[3] and Zeinab Nikniaz[1]
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P126 **The detection of methicillin resistace in *Staphylococcus aureus* isolated from food handlers, hospital environment and staff**

Kamil Ekici[1], Hanifi Körkoca[2], M. Güzel Kurtoğlu[3] and H. Nevzat Akman[4]
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P127 **The determination of ß-lactamase in coliform bacteria isolated from drinking waters**

Kamil Ekici[1], Hanifi Körkoca[2], M. Güzel Kurtoğlu[3], H. Nevzat Akman[4] and Y.Can Sancak[1]
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P128 **Dietary fiber in infant foods**

Mariana Santos, **Tânia Fontes**, Carla Mota, Rosa Faria and Luísa Oliveira
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P129 **Relationship between demographic factors and incidence of obesity in 20 – 50 year-old women, Tabriz**

Aida Malek Mahdavi[1], Parvin Poorabdollahi[2], Jamal Gaemmagami[3] and Zeinab Faghfoori[1]
[1]Student Research Centre, School of Health & Nutrition, [2]Department of Biochemistry, Diet Therapy &Nutrition In Community, [3]Department of Food Sciences &Technology, Tabriz University of Medical Sciences, Tabriz, Iran

P130 **The effects of low fermentation temperature and different pressing time on the antioxidant activity, colour and organoleptical properties of Cabernet sauvignon wines**

Hasan Şener and **Hatice Kalkan Yıldırım**
Ege University, Food Engineering Department, Bornova/İzmir, Turkey

P131 **A study on nutrition behaviour of high school level students with various socioeconomic status from different districts of Ankara, Turkey**

Birkan Karabacak[1], **Buket Er**[1]and Aysel Bayhan Öktem[1]
[1]Refik Saydam National Hygiene Center, The Ministry of Health, Ankara, Turkey and [2]Department of Food Analysis, Faculty of Pharmacy, Gazi University, Ankara, Turkey

P132 **Influence of germination on oligosaccharide levels in different non-conventional legumes**

María A. Martin Cabrejas, [1], Aguliera, Yolanda[1], Díaz, Maria Felicia[2], Benítez, Vanesa[1], Molla, E.[1] and López-Andreu, F.J[1]
[1]Faculty of Sciences, Universidad Autónoma de Madrid, Madrid, Spain, [2]Instituto de Ciencia Animal, San José de las Lajas, La Habana, Cuba

P133 **Oligosachharides in human milk**

Elif Dağdemir, Arzu Kavaz and Engin Gündoğdu
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P134 **Oil content and fatty acid composition of different linseed lines cultivated in Turkey**

Mustafa Kıralan[1], Arif İpek[2], Ali Bayrak[1] and Neşet Arslan[2]
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P135 **Breakfast eating habits in Tabrizi adolescent girls**

Somayeh Amin[1] and Elnaz Faramarzi[2]
[1]Nutrition and Food Science Faculty, Science and Research Branch, Islamic Azad University, Tehran, Iran and [2]Health and Nutrition Faculty, University of Tabriz, Tabriz, Iran

P136 **The amount and the form of tomato consumption in Iranian Azerbaijani families: Can it provide a good deal of lycopene?**

Somayeh Amin[1] and Elnaz Faramarzi[2]
[1]Nutrition and Food Science Faculty, Science and Research Branch, Islamic Azad University, Tehran, Iran and [2]Health and Nutrition Faculty, University of Tabriz, Tabriz, Iran

P137 **Assessment of micronutrients (calcium, phosphorous and magnesium) intake and their association with bone mass density in postmenopausal women in Tabriz-Iran.**
Susan Kolahi[1], Nazila Farrin[2], Alireza Ostadrahimi[2] and Soltanali Mahboob[2]
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P138 **Calcium intake and weight control in Tabrizi adolescent girls**
Somayeh Amin
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P139 **Use of dietary fiber in bakery products**
Secil Turksoy and Berrin Ozkaya
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P140 **Antiproliferative activity of different apple pomace extracts**
Sonja Djilas[1], Sladjana Savatovic, Dragana Cetojevic-Simin[2], Gordana Bogdanovic and Jasna Canadanovic-Brunet[1]
[1]Universty of Novi Sad, Faculty of Technology, Novi Sad, Serbia and [2]Institute of Oncology, Sremska Kamenica, Novi Sad, Serbia

P141 **Antioxidant activity of laurel (*Laurus nobilis* L.) extracts in combination with PCBs**
Mira Popovic[1], Dubravka Stajner[2], Svetlana Trivic [1] and Vesna Ivetic[3]
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P142 **Importance of dairy products in metabolic syndrome**
Gülfem Ünal, A.Sibel Akalın and Necati Akbulut
Department of Dairy Technology, Faculty of Agriculture, Ege University, Bornova/İzmir, Turkey

P143 **Breast milk leptin in childhood obesity**
A. Sibel Akalın, **Gülfem Ünal** and Artemis Alpsan
Department of Dairy Technology, Faculty of Agriculture, Ege University, Bornova/İzmir, Turkey

P144 **Determination of vitamin C in skim milk quarg using high performance liquid chromatography**
Eva Loncar, Radomir Malbasa and Spasenija Milanovic
Faculty of Technology, University of Novi Sad, Novi Sad, Serbia

P145 **Modern methods of extracting essential oil**
Mustafa Kıralan, Eda Çalıkoğlu and Ali Bayrak
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P146 **Importance of milk on osteoporosis**
Arzu Kavaz and Elif Dağdemir
Department of Food Engineering, Faculty of Agriculture, Atatürk University, Erzurum, Turkey

P147 **Buckwheat (*Fagopyrum esculentum moench*) as a source of antioxidant and its polyphenol micronutrients**
Oktay Tomar, Ahmet Metin Kumlay, Murat Olgun and Abdullah Çağlar
Afyon Kocatepe University, Faculty of Engineering, Department of Food Engineering, Afyonkarahisar, Turkey

P148 **Soybean and its effect on health**
Oktay Tomar, Ahmet Metin Kumlay, Murat Olgun and Hasan Hüseyin Kara
Afyon Kocatepe University, Faculty of Engineering, Department of Food Engineering, Afyonkarahisar, Turkey

P149 **Compositional and microbiological characteristics during ripening of Çeçil cheese, a traditional Turkish cheese**
Mustafa Şengül, Mehtap Değirmenci and Tuba Erkaya
Department of Food Engineering, Faculty of Agriculture, Atatürk University, Erzurum, Turkey

P150 **Food allergıes and intolerances**
Mehmet Demirci and Muhammet Arıcı
Department of Food Engineering, Faculty of Agriculture, Namık Kemal University, Tekirdag, Turkey

P151 **A study on contamination of Aflatoxin M1 in raw cow milk in the Afyonkarahisar province of Turkey**
Hasan H.Kara and Abdullah Çağlar
Department of Food Engineering, Faculty of Engineering, Afyon Kocatepe University, Afyonkarahisar, Turkey

P152 **Microwave roasting effects on phenolic acids composition and content in pumpkin seed**
Eva Loncar, Radomir Malbasa, Draginja Pericin and Ljiljana Kolarov
Faculty of Technology, University of Novi Sad, Bul. Cara Lazara 1, 21000 Novi Sad, Serbia

P153 **Paradoxes in the food habits of the haves and have-nots in India**
Rekha Jagannath
ICFAI Business School, Economics Faculty, Bangalore, India

P154 **Seasonal comparative evaluation of the aflatoxin M1 level in raw milk in Babol, Iran**
Issa Gholampour Azizi[1] and Alireza Khosravi[2]
[1]Islamic Azad University Babol Branch, Babol, Iran and [2]Mycology Reference Center, Faculty of Veterinary Medicine, University of Tehran, Tehran, Iran

P155 **Assessment of nutritional status, dietary intake and effective symptoms on eating pattern of cancer patients before radiotherapy**
Reza Mahdavi[1], Elnaz Faramarzi[1],Mohammad Zadea[2] and Jamal Ghaemmaghami[1]
[1]Nutritional Research CenterFaculty of public Health and Nutrition,Tabriz University of Medical Sciences,Tabriz-Iran, and [2]Department of Radiotherapy Imam Khomeini Hospital Tabriz University of Medical Sciences,Tabriz-Iran

P156 **Seasonal changes of some important nutrients and active substances in breast milk in sample of Czech population**
I.Marova [1], I.Ceskova [1], S.Macuchova[1] and R.Mikulikova[2]
[1]Faculty of Chemistry, Brno University of Technology, Purkynove 118, 612 00 Brno, Czech Republic, and [2]Institute of Beerresearch, Mostecká 7, 602 00 Brno, Czech Republic

P157 **Microbial decrease of cholesterol in Kaymak**
Slavko Mirecki
Biotechnical Institute Milk Testing Laboratuary, Podgorica, Montenegro

P158 **Important of free radicals on food processing**
Mustafa Erbaş and Hanife Şekerci
Department of Food Engineering, Faculty of Agriculture, Akdeniz University, Antalya, Turkey

P159 **Vitamin E as a potent anti-genotoxic agent against in vitro and in vivo zearalenone-induced genotoxicity**
Zouhour Ouanes Ben Othmen, Salwa Abid-Essefi, Imen Ayed-Boussema and Hassen Bacha
Laboratory of Research on Biologically Compatible Compounds, Faculty of Dentistry, Avicenne Street, Monastir, Tunisia

P160 **Health benefits of citrus and apple pectins**
Alper Kuşçu, Mustafa Çam, Fikret Pazır and Yaşar Hışıl
Department of Food Engineering, Faculty of Engineering, Ege University, Bornova/Izmir, Turkey

P161 **Interactions between iron and microcystin contamination in foods and food supplements**
M. Metin Donma and Orkide Donma
Ministry of Health, Suleymaniye Education and Research Hospital, Istanbul, Turkey

P162 **The evaluation of drinking water in point of bacteriological in Istanbul,Turkey : The problem of aeromonas**
Fatma Koksal[1], Nalan Oguzkurt[2] and Mustafa Samasti[1]
[1]Department of Microbiology and Clinical Microbiology, Cerrahpasa Medical Faculty, Istanbul University, Istanbul, Turkey and [2]Water Microbiology Laboratory, Water and Sewerage Administration, Istanbul Metropolitan Municipality, Istanbul, Turkey

P163 **The effect of homogenization and pasteurization on white cheese and whey composition**
Yusuf Tunçtürk, **Seval Andiç** and Elvan Özrenk
Department of Food Engineering, Faculty of Agriculture, Yüzüncü Yıl University, Van, Turkey

P164 **Calcium intake by food vs. body weight and body mass index (BMI) in elderly**
Irena Keser[1], Zvonimir Satalic[1], Zlatko Giljevic[2] and Irena Colic Baric[1]
[1]Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb, Croatia and [2]Division of Endocrinology, Department of Internal Medicine, Clinical Hospital Centre Zagreb, Zagreb, Croatia

P165 **Determination of phenolic content, antioxidant activity, some nutritional and physical properties of Köme produced in Turkey**
Hilal Yıldız[1], Memnune Şengül[1], Neva Güngör[2] and Melek Zor[1]
[1]Department of Food Engineering, Faculty of Agriculture, Ataturk University, Erzurum, Turkey and [2]Department of Nutrition and Dietetic, Academy of Health, Erzincan University, Erzincan, Turkey

P166 **Residue analysis and effects of estradiol valerate on body composition of rainbow trout, *Oncorhynchus mykiss***
Kenan Güllü, Şenol Güzel and **Kamil Ekici**
Discipline of Nutrition and Technology, Faculty of Veterinary, Yüzüncü Yıl University, Van, Turkey

P167 **Fatty acids and cholesterol profile of the yolk of eggs from hens fed on diets with soybean oil or palm oil**
Tatiana Panaite, Mariana Ropota, Denisa Rac Hieru and Rodica Criste
National Research and Development Institute for Animal Biology and Nutrition, Bucurest, Romania

P168 **Amino acids and phytic acid in some Serbian variteties of dry beans (*Phaseolus vulgaris*)**
Aleksandra Tepic[1], Vujicic Biserka[1], Vasic Mirjana[2] and Lucuc Aleksandra[1]
[1]Faculty of Technology, University of Novi Sad, Novi Sad, Serbia and [2]Institute of Field and Vegetable Crops, Novi Sad, Serbia

P169 **Total phenolic content, antioxidant activity, mineral content, some physical and chemical properties of apple Pekmez**
Neva Güngör, Memnune Şengül and Hilal Yıldız
Department of Nutrition and Dietetic, Academy of Health, Erzincan University, Erzincan, Turkey

P170 **Comparision of mineral content of tahin, Bozkır tahin and their blends**
Mehmet Akbulut and **Hacer Çoklar**
Department of Food Engineering, Faculty of Agriculture, Selcuk University, Konya, Turkey

P171 **Total phenolic content, antioxidant activity, mineral content, some physical and chemical properties of pestil: Traditional Turkish fruit product**
Memnune Şengül, Hilal Yıldız, Neva Güngör and Zühal Okçu
Department of Food Engineering, Faculty of Agriculture, Ataturk University, Erzurum, Turkey

P172 **Researches on the stabilization and quality of whole wheat flour**
M.Kürşat Demir, Adem Elgün and Nermin Bilgiçli
Department of Food Engineering, Faculty of Agriculture, Selcuk University, Konya, Turkey

P173 **Phytic acid and it's importance in cereal products**
Sule Akbas and Hazim Ozkaya
Department of Food Engineering, Faculty of Engineering, Ankara University, Diskapi/Ankara,Turkey

P174 **Nutrition for poor: Biological, socio-economic approach**
Rachide Deolentino and Donato Miguel Lemos
Eduardo Mondlane University, Science/Biological Science Department, Maputo, Mozambique

P175 **Relationship between lifestyle-related factors and waist circumference in 20-50 year-old women, Tabriz banovan clinic**
Aida Malek Mahdavi [1], Parvin Poorabdollahi[2], Jamal Gaemmagami[3] and Zeinab Faghfoori[1]
[1] Tabriz University of Medical Sciences, School of Health & Nutrition, Student Research Centre, Tabriz, Iran, [2] Tabriz University of Medical Sciences, School of Health & Nutrition, Department of Biochemistry, Diet Therapy & Nutrition In Community, Tabriz, Iran, [3] Tabriz University of Medical Sciences, School of Health & Nutrition, Department of Food Sciences & Technology, Tabriz, Iran

P176 **Breakfast eating habits in Tehrani adolescent girls**
Somayeh Amin[1] and Elnaz Faramarzi[2]
[1] Islamic Azad Univercity, Science and Research Branch, Nutrition and Food Science Faculty, Tehran, Iran and [2]University of Tabriz, Health and Nutrition Faculty, Tabriz,Iran

P177 **Soy foods: Their role in disease prevention and treatment**
Maryam Zohri, Mahnaz Manafi and Mohammad Rahim Zadeheh Khoyee
Tabriz University, Department of Food, Tabriz, Iran

P178 **Evaluation of effective of Kefir in human health**
Mahnaz Manafi[1], Maryam Zohri[2] and Homa Behmadi[3]
[1]Islamic Azad University-Branch Khoy, Food Department, Khoy, Iran, [2]Tabriz University, Tabriz, Iran and [3]Inistitue Research of Agriculture Engineering, Karaj, Iran

P179 **Immunomodulating effects of peptidic fractions issued from milk fermented with *Lactobacillus helveticus***
Mahnaz Manafi[1], Maryam Zohri[2] and Alireza Sasaneian[3]
[1]Islamic Azad University-Branch Khoy, Food Department, Khoy, Iran, [2]Tabriz University, Tabriz, Iran and [3]Tehran Medical University, Tehran, Iran

FUNCTIONAL FOODS AND NUTRACEUTICALS

P180 **Production and evaluation of a probiotic yoghurt using *Lactobacillus paracasei ssp. tolerance***
Hassan Korbekandi[1], Daryoush Abedi[2], Nastaran Azarman[2], Mahshid Jahadi[1], Mohammad Jalali[3] and Mohammadreza Maraci4[4]
[1] Isfahan University of Medical Sciences, Genetics & Molecular biology Department, Hezar-Jarib St., Isfahan, Iran, [2] Isfahan University of Medical Sciences, Biotechnology Department, Isfahan, Iran, [3]Isfahan University of Medical Sciences, Food Sciences Department, Isfahan, Iran and [4]Isfahan University of Medical Sciences, Epidemiology Department, Isfahan, Iran.

P181 **Application of date powder as an economical sole carbon source for industrial production of three probiotic Lactobacillus strains**
Afsoon Shahravi[1], **Fatemeh Tabandeh**[2], Bijan Bambai[2], Hamidreza Zamanizadeh[1] and Maryam Mizani[1]
[1] Azad University, Science and Research Branch, Faculty of Food Science and Technology,Tehran, Iran and [2]Iran National Institute of Genetic Engineering and Biotechnology (NIGEB), Bioprocess Engineering Department, Tehran, Iran

P182 **Chemical composition and antioxidant properties of essential oil of *Laurus nobilis* floral buds**

N.Bouzouita[1], A.El Omri[1], J.P.Wathelet[2], M.Marlier[2] and M.M.Chaabouni[1]
[1]Ecole Supérieure des Industries Alimentaires, Tunis, Tunisia and [2]Universitaire des Sciences, Unité de Chimie Générale et Organique Faculté Agronomiques 2 Passage des Déportés, B-5030

P183 **Production of set type yogurt with kefir adjunct culture**

Özge Duygu Okur, Esra Artan, Hatice Soyyiğit and Zeynep Güzel-Seydim
Süleyman Demirel Üniversity, Faculty of Engineering, Department of Food Engineering, Isparta, Turkey

P184 **A comparative study of antioxidant properties of pine bark extracts with a commercial Pycnogenol®**

Özlem Yeşil Çeliktaş[1] and Fazilet Vardar Sukan[2]
[1]Ege University, Science and Technology Center, Bornova-Izmir, Turkey and [2]Department of Bioengineering, Faculty of Engineering, Ege University, Izmir, Turkey

P185 **Probiotic applications in non-dairy products**

Bilge Ertekin and Zeynep Güzel Seydim
Suleyman Demirel University, Department of Food Engineering, Çünür, Isparta, Turkey

P186 **Functional properties of whey proteins**

Durmuş Sert, Nihat Akın, Ahmet Ayar and Göktürk Öztürk
Selcuk University, Agriculture Faculty, Food Engineering Department, Konya, Turkey

P187 **Probiotic studies in Turkey**

M. Lütfü Çakmakçı[1], **Aynur Gül Karahan**[2] İbrahim Çakır[3] and Gülden Başyiğit Kılıç[2]
[1]Ankara University, Faculty of Engineering, Department of Food Engineering ,Ankara, Turkey, [2]Süleyman Demirel University, Faculty of Architecture and Engineering, Department of Food Engineering, Isparta, Turkey and [3]Abant İzzet Baysal University Faculty of Architecture and Engineering, Department of Food Engineering, Bolu, Turkey

P188 **Essential oils: Usage in foods and bioactive properties**

Dilşat Bozdoğan Konuşkan[1], Ali Altan[1] and Osman Kola[2]
[1]University of Cukurova, Faculty of Agriculture, Department of Food Engineering, 01330-Adana, Turkey and [2]University of Sakarya, Faculty of Engineering, Department of Food Engineering, 54040-Sakarya, Turkey

P189 **A different point of view for the health benefits of wholegrains: Phytochemicals**

Zeynep Tacer, Dilek Arduzlar and M. Hikmet Boyacıoğlu
Istanbul Technical University,Faculty of Chemical-Metallurgical Engineering Dept. of Food Engineering, Maslak, Istanbul, Turkey

P190 **Chemical composition and iron speciation of traditional Turkish fruits juice concentrate (Pekmez)**

Özlem İnan[1] and Yüksel Özdemir[2]
[1]Selçuk university, Department of Food Technology, Konya, Turkey and [2]Mersin University, Engineering Faculty Department of Food Engineering, Mersin, Turkey

P191 **Occurrence of aflatoxin M1 in pasteurized milk consumption primary schools in Babol, Iran**

Hashemi Karouei[1], Gholampour Azizi[2] and Khoushnevis[2]
[1]Islamic Azad University Tonekabon Branch, Iran and [2]Islamic Azad University Babol Branch, Babol, Iran

P192 **Nutritive value of andız (*Juniperus drupacea*) fruit Pekmez; a traditional product of Turkey**

Irfan Turhan, Nedim Tetik and Mustafa Karhan
Akdeniz University, Faculty of Agriculture, Department of Food Engineering, Antalya, Turkey

P193 **Antioxidant-rich berries and their use as functional food ingredients**
Aslı Can Karaça and Zeynep İlkbahar
Aromsa Nutrition and Food Ingredients Ltd. Co, Gebze/Kocaeli, Turkey

P194 **Functional properties of Kefir**
Tuğba Kök-Taş and Zeynep Güzel-Seydim
Suleyman Demirel University, Department of Food Engineering, Çünür/Isparta, Turkey

P195 **Comparison of widely used total antioxidant capacity assays**
Dilara Nilüfer, Esra Çapanoğlu and Dilek Boyacıoğlu
Istanbul Technical University Faculty of Chemical and Metallurgical Engineering, Food Engineering Department, Maslak/İstanbul, Turkey

P196 **Correlations between polyphenol, isoflavone content and antioxidant activity determination methods in soy based ingredients**
Dilara Nilüfer[1], Dilek Boyacıoğlu[1] and Yael Vodovotz[2]
[1]Istanbul Technical University Faculty of Chemical and Metallurgical Engineering, Food Engineering Department, Maslak/İstanbul, Turkey and [2]The Ohio State University, Department of Food Science and Technology, Columbus, OH, USA

P197 **Effect of processing on antioxidant capacities of several food materials**
Esra Çapanoğlu, Dilara Nilüfer and Dilek Boyacıoğlu
Istanbul Technical University Faculty of Chemical and Metallurgical Engineering, Food Engineering Department, Maslak/İstanbul, Turkey

P198 **Chelation of Cu(II), Zn(II), and Fe(II) by tannin constituents of selected edible nuts**
Ryszard Amarowicz, Magdalena Karamac, Agnieszka Kosinska and Anna Rybarczyk
Polish Academy of Sciences, Institute of Animal Reproduction and Food Research, Division of Food Science, Olsztyn, Poland

P199 **Improvement of functional properties of cheese during proteolysis**
Özge Duygu Okur, Bilge Ertekin and Zeynep Güzel-Seydim
Süleyman Demirel University, Faculty of Engineering, Department of Food Engineering, 32260, Isparta, Turkey

P200 **Antioxidant activity of some edible leaves**
Gökhan Durmaz[1], Mustafa Çam[2] and Türkan Kutlu[3]
[1]Inonu University, Department of Food Engineering, Malatya, Turkey, [2]Ege University, Department of Food Engineering, Izmir, Turkey and [3]Inonu University, Department of Chemistry, Malatya, Turkey

P201 **The importance of high-throughput technologies in food industry**
Arzu Kart Gündoğdu and Aynur Gül Karahan
Süleyman Demirel University, Faculty of Architecture and Engineering Department of Food Engineering, Isparta, Turkey

P202 ***Bifidobacterium longum*, *Lactobacillus plantarum* and *Lactobacillus casei* co-fermentation for bran functional formulations**
Giulia Tabanelli, Maurice Ndagijimana, **Lucia Vannini**, Francesca Patrignani and M. Elisabetta Guerzoni
University of Bologna, Department of Food Science, Bologna, Italy

P203 **Changes in antioxidants during production of grape concentrate**
Esra Capanoglu[1], Dilek Boyacioglu[1], Jules Beekwilder[2], Robert Hall[2] and Ric De Vos[2]
[1]Istanbul Technical University, Food Engineering Dept., Maslak, Istanbul, Turkey and [2]Wageningen UR, Plant Research International, Bioscience, Wageningen, The Netherlands.

P204 **Viscosity changes of probiotic yoghurt with TG-ase during storage**
Mirjana Djuric, Marijana Caric, Spasenija Milanovic, Mirela Ilicic and Goran Bosnjak
University of Novi Sad, Faculty of Technology, Novi Sad, Serbia

P205 **Probiotic quarg: Yield, chemical composition and sensory characteristics**
Spasenija Milanovic, Marijana Caric, Mirela Ilicic, Mirjana Djuric and Katarina Durakovic
University of Novi Sad, Faculty of Technology, Novi Sad, Serbia

P206 **Effect of storage conditions on probiotic quarg viscosity**
Mirela Ilicic, Marijana Caric, Spasenija Milanovic, Vera Lazic and Miodrag Tekic
University of Novi Sad, Faculty of Technology, Novi Sad, Serbia

P207 **Funtional and nutritional properties of lecithin**
Elif Dağdemir and **Songül Çakmakçı**
Atatürk Univ. Agricultural Faculty, Department of Food Engineering, Erzurum, Turkey

P208 **New lyophilized synbiotic product "SB-LYO" for byoprophylaxis against immunedeficit and metabolic diseases**
Iliana Nacheva, Ljubka Georgieva and Tsvetan Tsvetkov
Iinstitute of Cryobiology and Food Technology, Sofia , Bulgaria

P209 **Kefir as a probiotic**
Seval Sevgi Kırdar
University of Mehmet Akif Ersoy, Vocational Technical School of Higher Education, Burdur, Turkey

P210 **Probiotics and their effects on health**
Seval Sevgi Kırdar
University of Mehmet Akif Ersoy, Vocational Technical School of Higher Education, Burdur, Turkey

P211 **Modules of healthy highly technological by-products as a contemporary alternative of the Balkan diet**
Ljubka Georgieva, Iliana Nacheva and Tsvetan Tsvetkov
Institute of Cryobiology and Food Technology, Sofia, Bulgaria

P212 **Production of pasteurized liquid egg yolk, the cholestrol of which is reduced and the research of some of its features by using it in the production of low cholestrol functional mayannoise**
Beraat Özçelik and Muhammed Yüceer
Istanbul Technical University, Department of Food Engineering, 34469, Maslak, Istanbul, Turkey

P213 **Gamma irradiation enhanced some antioxidant properties of soybean seeds**
Dubravka Stajner[1], Boris Popovic[1], Mirjana Milosevic[2] and Mira Popovic[3]
[1]Faculty of Agriculture, University of Novi Sad, Novi Sad, Serbia, [2]National Laboratory for Seed Testing, Novi Sad, Serbia and [3]Faculty of Sciences, Department of chemistry, University of Novi Sad, Novi Sad, Serbia

P214 **Solid-phase extraction and antioxidant activities of cranberry**
Jasna Sanadanovic-Brunet, Vesna Tumbas, Sonja Djilas, Gordana Cetkovic and Sladjana Savatovic
Faculty of Technology, Bulevar Cara Lazara 1, 21000 Novi Sad, Serbia

P215 **Functional properties of milk and whey proteins.**
Elif Savaş
Universityof of Balıkesir, Vocational Technical School of Higher Education, Susurluk, Balıkesir, Turkey

P216 **Improved probiotic yoghurt: Optimisation of TG-ase quantity**
Marijana Caric, Spasenija Milanovic, Miodrag Tekic, Mirela Ilicic and Katarina Durakovic
University of Novi Sad, Faculty of Technology, Novi Sad, Serbia

P217 **The effect of red pepper puree on some characteristics of Turkey meatball**
Gülen Yıldız Turp, Meltem Serdaroğlu and Haluk Ergezer
Ege University Engineering Faculty, Food Engineering Department, Izmir, Turkey

P218 **Technological and chemical characteristics of some dietary fibers used in food industry**
Vildan Er[1] **Mahmut Doğan**[2]
[1]Bayrak Food Co., Kayseri, Turkey and [2]Department of Food Engineering, Faculty of Engineering, Erciyes University, Kayseri, Turkey

P219 **Consumption of apple pectin improves metabolic risk factors in Zücker rats**
Begona Muguerza[1], D. Sánchez[2], S. Laghi[1], R. Hernández[3] and M. Miguel[2]
[1]Natraceutical Group, Autovia A-3, Salida 343, Camino de Torrent s/n, Quart de Poblet, 46930 Valencia, Spain, [2]Dpto. Farmacología, Fac. Medicina, U. Complutense, Avda. Complutense s/n, 28040 Madrid, Spain and [3]Hospital Central de la Defensa (CDEAS), C/ Arturo Soria, 82, 28027, Madrid, Spain.

P220 **Evaluation of antioxidant capacity of nine pomegranate cultivars by three different methods**
Mustafa Çam[1], Gökhan Durmaz[2] and Yaşar Hışıl[1]
[1]Ege University, Department of Food Engineering, 35100, Bornova, Izmir, Turkey and [2]Inonü University, Department of Food Engineering, 44280, Malatya, Turkey

P221 **Determination of plant ceramide contents in agricultural products**
Youn-Sun Lee[1], Kyeong-Mi Choi[1], Yong-Moon Lee[1], Seikwan Oh[2] and **Hwan-Soo Yoo**[1]
[1]College of Pharmacy and CBITRC, Chungbuk National University, Cheongju, Korea, [2]Department of Neuroscience, College of Medicine, Ewha Womans University, Seoul, Korea

P222 **Milk fortification**
Gülşah Ender and Necati Akbulut
Ege University, Faculty of Agriculture, Milk Technology Department, Izmir, Turkey

P223 **Total proanthocyanidin content of Cornelian cherry (*Cornus mas L.)***
Ayşe Özbey and Umran Uygun
Hacettepe University, Food Engineering Department, 06800, Beytepe, Ankara, Turkey

P224 **Determination of *Lactobacillus acidophilus* DSMZ 20079**
Tamer Turgut[1] and **Songül Çakmakçı**[2]
[1]Vocational School of Hınıs, Ataturk University, Erzurum, Turkey and [2]Atatürk University, Faculty of Agriculture, Food Engineering Department, Erzurum, Turkey

P225 **Some chemical characteristics of edible wild rhubarb species (*Rheum ribes L.*)**
Seval Andiç, Yusuf Tunçtürk, Elvan Özrenk and Şenol Köse
Yüzüncü Yıl University, Department of Food Engineering, Van, Turkey

P226 **Lipase-catalyzed enrichment of grape seed oil with conjugated linoleic acid**
Derya Kahveci, Neşe Şahin Yeşilçubuk, Beraat Özçelik and Artemis Karaali
Istanbul Technical University, Department of Food Engineering, Maslak/Istanbul, Turkey

P227 **Antioxidant / free-radical scavenging properties of endemic oregano and thyme extracts from Greece**
Vasiliki Lagouri, Helena Malioka and Dimitrios Petridis
Faculty of Food Technology and Nutrition, Technological Educational Institute of Thessaloniki, Thessaloniki, Greece

P228 **Fish, omega-3 fatty acids and their functional properties**
Fatih Törnük, Seher Dirican and Süleyman Çilek
University of Cumhuriyet, Vocational Technical School of Higher Education, 58600 Suşehri, Sivas, Turkey

P229 **Phenolic components in grape and their impact on health**
Zekiye Göksel
Atatürk Garden Plants Central Research Institute, Yalova, Turkey

P230 **The effects of soy products on the quality properties of special bread and cake**
Şinasi Serkan Tamay and Ünsal Çakmaklı
Ege University, Faculty of Engineering, Department of Food Engineering, Izmir, Turkey

P231 **Production of food colour with functional properties from black carrot**
Füsun Yöndem Makascıoğlu[1], Tunay Dik[1] and N. Suzan Kıncal[2]
[1]Vocational Technical School of Higher Education, Middle East Technical University, Ankara, Turkey and [2]Department of Chemical Engineering, Middle East Technical University, Ankara, Turkey.

P232 **Ultrasound assisted extraction of antioxidants from pomace of Kalecik Karası grape**

Tunay Dik[1], Füsun Yöndem Makascıoğlu[1] and N.Suzan Kıncal[2]
[1]Vocational Technical School of Higher Education, Middle East Technical University, Ankara, Turkey and
[2]Department of Chemical Engineering, Middle East Technical University, Ankara, Turkey

P233 **Effect of L.*casei subspp casei* (DSM 20011) on generation number of yoghurt starter culture in freshly-made free fat yogurt**

Hassan Korbekandi[1], **Mahshid Jahadi**[2], Dryoush Abedi[3] and Mohammad Jalali[4,5]
[1]Genetic&Molecular Biology Department Faculty of Medicine, Isfahan University of Medical Science, Isfahan, Iran, [2]Islamic Azad University Shahrekord Branch, Shahrekord, Iran [3] Biotechnology Department, Faculty of Medicine, Isfahan University of Medical Science Isfahan, Iran, [4]Epidemiology Department, Faculty of Medicine, Isfahan University of Medical Science, Isfahan, Iran and [5]Food Biotechnology, Faculty of Medicine, Isfahan University of Medical Science, Isfahan, Iran

P234 **Factors influencing autoaggregation and aggregation of *Lactobacillus delbrueckii subsp. bulgaricus* isolated from handmade yogurt**

Belma Aslim, **Derya Önal** and Yavuz Beyatli
Department of Biology, Faculty of Science and Art, Gazi University, Ankara, Turkey

P235 **Determination of some characteristic properties of lactic acid bacteria isolated from traditional hand-made yogurts**

Yavuz Beyatli, Belma Aslim, **Derya Önal** and Hatice Bozkurt
Department of Biology, Faculty of Science and Art, Gazi University, Ankara, Turkey

P236 **Goat milk in human nutrition**

Gülçin Şatır
TUBITAK MRC Food Institute, P.O. Box. 21, 41470, Gebze/Kocaeli, Turkey

Chair: **Banu Bahar,** TÜBİTAK MRC Food Institute, Gebze/Kocaeli, Turkey

26 OCTOBER 2007, FRIDAY

Poster hours: 08:30 - 16:00*

*Dedicated posters are to be removed by 18:00

FOOD PROCESSING, TECHNOLOGY AND INNOVATION

SEAFOOD

P237 **A study on lipid changes in rainbow trout *Oncorhynchus myksis* (Walbaum, 1792) treated with different processing techniques**
Fatma Arık Çolakoğlu and **Hasan Basri Ormancı**
Çanakkale Onsekiz Mart University, Faculty of Fisheries, Çanakkale, Turkey

P238 **Determination of some chemical composition and fatty acid components on freshwater crayfish (*Astacus leptodactylus Esch*, 1823) in Eğirdir lake**
Ali Günlü, Levent İzci, Şengül Bilgin, Yıldız Bolat and Abdullah Diler
Süleyman Demirel Üniversity, Eğirdir Fisheries Faculty, Eğirdir, Isparta, Turkey

P239 **The effect of different thawing methods on meat quality of frozen eels**
Beyza Ersoy, **Emine Aksan** and Akif Özeren
Mustafa Kemal University, Agricultural Faculty, Food Engineering Department, Antakya-Hatay, Turkey

P240 **Unknown value point to sea cucumber**
Nermin Berik
Çanakkale Onsekiz Mart University Faculty of Fisheries, Çanakkale, Turkey

P241 **Sea urchin processing technology**
Nermin Berik and İsmet Özkan
Çanakkale Onsekiz Mart University Faculty of Fisheries, Çanakkale, Turkey

P242 **Development of surimi from Cantabrian bacalada (*Micromesistius poutassou*). Process and gelling properties**
Marta Rodriguez, Amanda Laca, **Benjamin Paredes** and Mario Diaz
University of Oviedo, Department of Chemical Engineering and Environmental Technology, Oviedo, Spain

P243 **The importance of enzymes for seafood processing industry and its applications for the post-harvest evaluation of flesh quality**
Yunus Alparslan and **Tacnur Baygar**
Muğla University, Faculty of Fisheries, Kötekli/Muğla, Turkey

P244 **The importance and status of molecular applications for seafood quality control**
Tuba Baygar[1] and **Candan Varlık**[2]
[1]Muğla University, Faculty of Fisheries, Kötekli, Muğla and [2]İstanbul Aydın University, Anadolu Bil.Vocational School, Bahçelievler/Istanbul, Turkey

P245 **Omega -3 and healthy bakery products**
Bita Farhang
Villa Di Manno, Quality Asurance, Concord, L4K3X4, Ontario, Canada

FOOD BY-PRODUCTS

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Hossien Behfar
Agricultural Machinary Department, Agriculture Faculty, Tabriz University, Tabriz, Iran

P247 **Increasing the yield and quality of sunflower meal protein fractions by different preliminary treatments before fractionation**
Slavica Sredanovic, Jovanka Levic and Olivera Djuragic
Institute for Food Technology-Center for Feed and Animal Products, Novi Sad, Serbia

P248 **Total phenolics and antioxidant activity of extruded snack produced from food-by-products**
Sibel Yağcı and Fahrettin Göğüş
The University of Gaziantep, Engineering Faculty, Food Engineering Department, Gaziantep, Turkey

P249 **The quality of Iranian dried whey**
Hamid Ezzatpanah and Mahsa Sadeghi
Islamic Azad University - Science and Research Branch, Tehran, Iran

P250 **Utilization of fish by-products in the manufacture of gelatin**
Ebru Bayrak and Mustafa Karakaya
Selçuk University, Faculty of Vocational Education, Family Economy and Nutrition Education Department, Konya, Turkey

P251 **Using of olive oil wastes as a medium component for *Rhodotorula rubra* DMS 70403**
Emine Aksan
Mustafa Kemal University, Agricultural Faculty, Food Engineering Department, 31040 Antakya-Hatay

P252 **Use of near infrared spectroscopy (NIRS) to control cheese whey fermentations**
Yoana Pérez, Mónica Ruíz, Cristina Ramírez and Paloma González
CARTIF, Food and Chemicals Division, Boecillo Technology Park, 205. Boecillo, Valladolid, Spain.

P253 **Influence of thermal treatments on carbohydrates fraction of onion by-product**
Rosa Esteban, Vanesa Benitez, Esperanza Molla, Yolanda Aguliera, Fco López- Andreu and Maria Martín-Cabrejas
Dpto. Química Agrícola, CVII-210, Facultad de Ciencias, Universidad Autónoma de Madrid, Madrid, Spain

P254 **Utilization of fish by-products as aqua feed ingredients**
Ahmet Adem Tekinay[1], Nazan Çevik[2] and Derya Güroy[1]
[1]Çanakkale Onsekiz Mart University, Faculty of Fisheries, Department of Aquaculture, Çanakkale, Turkey and [2]Çanakkale Onsekiz Mart University, Bayramiç Vocational College, Bayramiç, Çanakkale, Turkey

P255 **Nutritive values of the pomaces of commercial Turkish grape (*Vitis vinifera L.*) varieties**
Hasan Yetim[1], **Osman Sagdic**[1], Ahmed Kayacier[1], Gulcan Ozkan[2] and Mahmut Dogan[1]
[1]Erciyes Universitesi, Faculty of Engineering, Food Engineering Department, Kayseri, Turkey and [2]Suleyman Demirel University, Faculty of Agriculture, Food Engineering Department, Isparta, Turkey

P256 **Phenolic composition and antioxidant activity of apple pomace**
Gordana Cetkovic, Sonja Djilas, Sladjana Savatovic, Anamarija Mandic and Vesna Tumbas
Faculty of Technology, University of Novi Sad, Novi Sad, Serbia

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Svetlana Trivic[1], Vera Krimer [2] and Aginja Pericin[1]
[1]Faculty of Science, University of Novi Sad, Novi Sad, Serbia and [2]Public Health Institute, Subotica, Serbia

P258 **Pumpkin oil cakes and their utilization as a substrate for protease production by *Penicillium roquefortii***
Draginja Pericin, Senka Madjarev, Ljiljana Radulovic and Marija Skrinjar
Faculty of Technology, University of Novi Sad, Novi Sad, Serbia

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Selçuk University, Faculty of Agriculture, Food Engineering Department, Konya, Turkey

P260 **Generation of new snack foods by extrusion of barley and grape pomace**
Aylin Altan[1], Kathryn L. McCarthy[2] and Medeni Maskan[1]
[1]University of Gaziantep, Department of Food Engineering, Gaziantep, Turkey and [2]University of California, Davis, Department of Food Science and Technology, Davis, CA, USA

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Liyana Sahakyan and Esra Yıkar
Department of Chemical and Metallurgical Engineering, Yildiz Technical University, Davutpaşa Campus, Esenler/Istanbul, Turkey

P262 **Phenolic compounds, antioxidant and antiradical activities of the pomace extracts of the commercial Turkish grape varieties**
Osman Sagdic[1], Gulcan Ozkan[2], Ahmed Kayacier[1] and Hasan Yetim[1]
[1]Erciyes University, Faculty of Engineering, Food Engineering Department, Kayseri,Turkey and [2]Suleyman Demirel University, Faculty of Agriculture, Food Engineering Department, Isparta, Turkey

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Muhammad H. Alu'datt [1] and Alli, I.[2]
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[1]Bonita, Economic Faculty – Marketing, Prishtine, Kosova and [2]Ministry of Health, Prishtine, Kosova

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Atatürk University, Department of Food Engineering, Erzurum, Turkey.

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[1]Faculty of Technology, Novi Sad, Serbia and [2]Institute for Food Technology, Novi Sad, Serbia

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Institute of Food Research, Bucharest, Romania.

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[1]Cukurova University, Agriculture Faculty, Department of Agricultural Economics, Adana, [2]Cukurova University Department of Animal Science, Adana, Turkey

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[1]Agricultural Economy Research Institute, Ankara, Turkey, [2]Ankara University, Faculty of Agriculture, Department of Agricultural Economics, Dışkapı/Ankara, [3]Ege University, Faculty of Agriculture Department of Agricultural Economics, Bornova/İzmir and [4]Akdeniz University, Faculty of Fisheries, Antalya, Turkey

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[1]Selcuk University, Agriculture Faculty, Food Engineering Department, Konya, Turkey and [2] Selcuk University, Agriculture Faculty, Agricultural Economics Department, Konya, Turkey

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Centeral Food Research Institute, Food Quality and Economy Department, Budapest, Hungary

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Consumer Association, Food Commission, Bakırköy/İstanbul, Turkey

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Canakkale Onsekiz Mart University, Faculty of Fisheries, Terzioglu Campus, Canakkale, Turkey

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Istanbul Technical University, Department of Food Engineering, Maslak/Istanbul, Turkey

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Department of Food Engineering, Middle East Technical University, Ankara, Turkey

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Fatih Öz, **Güzin Kaban** and Mükerrem Kaya
Atatürk University, Department of Food Engineering, Erzurum, Turkey

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Jordan University of Science and Technology, Department of Nutrition and Food Technology, Irbid, Jordan

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Mehmet Reşat Atılgan[1], Sevcan Ünlütürk[2] and Ayşe Handan Baysal[2]
[1]Izmir Institute of Technology, The Graduate School of Engineering and Science, Department of Biotechnology and Bioengineering, Urla, Izmir, Turkey and [2]Izmir Institute of Technology, Faculty of Engineering, Department of Food Engineering, Gulbahce Koyu Urla Izmir, Turkey

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Suleyman Demirel University, Department of Food Engineering, Isparta, Turkey

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Hasan Türe[1], Erdal Eroğlu[1] and Ferda Soyer[2] and **Banu Özen**[3]
[1]Izmir Institute of Technology, Dept. of Biotechnology & Bioengineering, Izmir, Turkey [2]Izmir Institute of Technology, Dept. of Biology, Izmir, Turkey and [3]Dept. of Food Engineering, Izmir Institute of Technology, Izmir, Turkey

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University of Novi Sad, Faculty of Technology, Bul. Cara Lazara 1, 21 000 Novi Sad, Serbia

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Jasna Gvozdenovic and Vera Lazic
University of Novi Sad, Faculty of Technology, Bul. cara Lazara 1, 21 000 Novi Sad, Serbia

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G. Dadalı and B. Özbek
Yildiz Technical University, Department of Chemical Engineering, Istanbul, Turkey

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G.Dadalı and B.Özbek
Yildiz Technical University, Department of Chemical Engineering, Istanbul, Turkey

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G.Dadalı, E.Demirhan, D.Kılıc Apar and B.Özbek
Yildiz Technical University, Department of Chemical Engineering, Esenler/Istanbul, Turkey

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G.Dadalı and B.Özbek
Yildiz Technical University, Department of Chemical Engineering, Istanbul, Turkey

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Izmir Institute of Technology, Food Engineering Department, Izmir, Turkey

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Erdal Ertaş, Cesarettin Alasalvar and Hayrettin Özer
TUBITAK MRC Food Institute, P.O. 21, 41470, Gebze/Kocaeli, Turkey

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USAMV Bucharest, Biotechnology Department, Bucharest, Romania

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Tabriz University, Food Technology Department, Tabriz, Iran

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Deniz Kıranlı
Ege University, Food Engineering Department, Izmir, Turkey

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Atatürk University, Department of Food Engineering, Erzurum, Turkey

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Troyka Makine Gıda Sanayii Danışmanlık ve Pazarlama Ltd. Co, Ankara, Turkey

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Troyka Makine Gıda Sanayii Danışmanlık ve Pazarlama Ltd. Co, Ankara, Turkey

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University of Gaziantep, Engineering Faculty, Food Engineering Department, Gaziantep, Turkey

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Süleyman Demirel University Department of Food Engineering, Çünür, Isparta, Turkey

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N. Sule Ustun[1], İlkay Koca[1], Turhan Koyuncu[2], **Bülent Karadeniz**[1]
[1]Ondokuz Mayıs University, Faculty of Engineering, Department of Food Engineering, Samsun, Turkey and [2]Ondokuz Mayıs University, Faculty of Agriculture, Department of Agricultural Machinery, Samsun, Turkey

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CCS HAU University, Department of Foods and Nutrition, Hisar, Haryana, India

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[1]TUBITAK MRC Food Institute, Gebze, Kocaeli and [2]Middle East Technical University, Food Engineering Department, Ankara, Turkey

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Yusuf Tunçtürk and Atilla Çelik
Yüzüncü Yıl University, Department of Food Engineering, 65080, Van, Turkey

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Nermin Bilgiçli, Mehmet Akbulut, **Nilgün Ertaş** and Hacer Çoklar
Department of Food Engineering, Agriculture Faculty, Selcuk University, Konya, Turkey

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Tabriz University, Food Technology Department, Tabriz, Iran

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Banu Bahar[1] and Tomris Altuğ[2]
[1]TÜBİTAK MRC Food Institute, P.O. Box:21, 41470, Gebze, Kocaeli, and [2]Ege University, Faculty of Engineering, Department of Food Engineering, 35100, Bornova, İzmir, Turkey

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Amalia Mitelut, Mihaela Geicu, Florentina Israel-Roming, Mira Turtoi, Mihaela Ghidurus, Mona Popa and Petru Niculita
USAMV Bucharest, Biotechnology Department, Bucharest, Romania

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J. Altuntaş, **G. Akdemir Evrendilek** and M. K. Sangün
Mustafa Kemal University, Faculty of Science and Arts, Dept. of Chemistry, Hatay, Turkey

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Fatma Işık Üstok[1], Canan Tarı[2] and Şebnem Harsa[2]
[1]Izmir Institute of Technology, Department of Biotechnology and Bioengineering, Urla/Izmir, Turkey, [2]Izmir Institute of Technology Department of Food Engineering, Gulbahce, Urla/Izmir, Turkey

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Özlem İnan[1], Derya Arslan[2], Mehmet Musa Özcan[2] and Şakir Taşdemir[3]
[1]Selçuk University, Technical Sciences Vocational School, Food Technology Department Campus, Konya, [2]Selçuk University, Agricultural Faculty, Food Engineering Deparment, Konya, Turkey and [3]Selçuk University, Technical Sciences Vocational School, Computer Programming Department, Konya, Turkey

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Mahmoud Sowti-Khiabani[1], **Zohreh Hamidi-Esfehani**[1] and Mohammad-Amin Hejazi[2]
[1]Department of Food Science and Technology, Faculty of Agriculture, Tarbiat Modares University, Tehran, Iran and [2]Agricultural Biotechnology Research Institution of Iran, North West and West Region, Iran

P318 **Evaluation of tahinia quality improvement with mono and diglyceride, citric acid, sorbitol, and glycerol**
Taha M. Rababah
Jordan University of Science and Technology, Nutrition and Food Technology Department, Irbid, Jordan

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Haleh Jafari-Tapeh, **Zohreh Hamidi-Esfahani**, and Mohammad-Hossein Azizi
Department of Food Science and Technology, Faculty of Agriculture, Tarbiat Modares University, P.O. Box 14115-336, Tehran, Iran

P320 **Physico-chemical and sensory properties of broiler meat (*Mm. Pectoralis*) fed diets containg corn products**
Natalija Dzinic, Ljiljana Petrovic, Marija Jokanovic, Vladimir Tomovic, Predrag Ikonic and Tatjana Tasic
Institute for Food Technology, Bul. Cara Lazara 1, Novi Sad, Serbia

P321 **Near infrared spectroscopy in determination of food quality**
Mustafa Fatih Ertugay[1], Mehmet Başlar[1] and Neslihan Dikbaş[2]
[1]Ataturk University, Agricultural Faculty, Food Engineering Dept., Erzurum, Turkey and [2]Ataturk University, Biotechnology Research Center, Erzurum, Turkey

P322 **Forces and obstacles of innovation in the Hungarian food industry based on the opinion of food producers**
Annamária Tóth, Diána Bánáti, Erzsébet Szabó and Zoltán Lakner
Central Food Research Institute, Food Quality and Economy Department, Budapest, Hungary

P323 **Developments in the field of food nanotechnology**
Sırma Yeğin and Ali Üren
Ege University, Engineering Faculty, Food Engineering Department, 35100, Bornova, İzmir,Turkey

P324 **Microbial transglutaminase applications in food industry**
Reyhan Irkın[1], Yasemin Sahan[2] and Nurcan Değirmencioğlu[1]
[1]Balıkesir University, Susurluk College, Balıkesir, Turkey and [2]Uludağ University, Food Engineering Department, Bursa, Turkey

P325 **Experiments aimed to nutritional improve of macro algae (*Ulva rigida*) by heat treatment to improve of availability of algae in fish diets**
Betül Gürsoy, Sebahattin Ergün, Ahmet Adem Tekinay and Derya Güroy
Çanakkale 18 Mart University, Faculty of Fisheries, Terzioğlu Campus, Çanakkale, Turkey

P326 **Alternative trends for nitrite-free meat production**
Nurcan Değirmencioğlu[1] Yasemin Sahan[2] and **Reyhan Irkın** [1]
[1]Balıkesir University, Susurluk College, Balıkesir, Turkey and [2]Uludağ University, Food Engineering Department, Bursa, Turkey

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Derya Arslan and Mehmet Musa Özcan
Selcuk University, Faculty of Agriculture, Department of Food Engineering, Konya, Turkey

P328 **The effects of contact time of the free-run juice with pomace on the antioxidant activity, colour and organoleptical properties of red wines**
Işık Gülçubuk and Hatice Kalkan Yıldırım
Ege University, Faculty of Engineering, Food Engineering Department, Izmir, Turkey

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Nilgün Ertaş, Nermin Bilgiçli and Selman Türker
Department of Food Engineering, Agricultural Faculty, Selcuk University, Konya, Turkey

P330 **Acrylamide formation in breads during baking in different ovens**
Semin Ozge Keskin[1], Gülüm Sumnu[2], Serpil Şahin[2] and Hamide Şenyuva[3]
[1]TÜBİTAK MRC Food Institute, Gebze/Kocaeli, Turkey, [2]Middle East Technical University, Food Engineering Department, Ankara, Turkey and [3]The Scientific and Technological Research Council of Turkey (TÜBİTAK), ATAL, Ankara, Turkey

P331 **Studying effect of thermal process and usage of starter in organoleptical and reological properties in cheese traditional**
Mahnaz Manafi[1], Asghar Khosroshahi Asl[2], Javad Hesari[3] and Maryam Zohri[3]
[1]Isalamic Azad University Khoy Branch, Food Department, Khoy, Iran [2]Urumia University, Urumia, Iran and [3]Tabriz University,Tabriz, Iran

P332 **Flowability and particle size impact on homogeneity of blend quality**
Ingrid Bauman[1], D. Curic[1], M. Boban[1] and D. Janjatovic[2]
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SOCIAL PROGRAMME

24 October 2007, Wednesday WELCOME RECEPTION

18:30 - 20:30 hrs ASKERI MUSEUM

25 October 2007, Thursday GALA DINNER

19:30 - 22:30 hrs MODA DENİZ KULÜBÜ

Gala Dinner Sponsor

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