

**INTERNATIONAL CONFERENCE ON RAW MATERIAL TO PROCESSED FOODS –
RPFODS 2018**

Poster Sessions Program (as of 11 April 2018)

Poster Session 1: Wednesday, 11 April

Time: 13:45-17:15

1	ID NO: 22 - Isolation and Identification of Fungi Responsible for Postharvest Decay of Tomato Fruits (<i>Lycopersicon esculentum</i> MILL) in Kura, Kano State, Nigeria. M. A. DANDAGO , D. T. GUNGULA, H. NAHUNNARO
2	ID NO: 27 - Microcapsule characterization of phenolic powder obtained from strawberry pomace. B. C. TATAR, G. SUMNU , M. OZTOP
3	ID NO: 114 - Effects of Temperature and Storage Conditions on the Total Phenolic Content and Antioxidant Activity of Microcapsules including Strawberry Phenolics. B. C. TATAR, G. SUMNU , M. OZTOP
4	ID NO: 28 - Ingredient effects on the stability of jelly gums during storage. S. TIREKI, G. SUMNU, S. SAHIN
5	ID NO: 36 - Changes in Nutritional Content and Quality during the Processing of Fruit Juice Concentrate. İ. T. ÖZEN , M. HACIOĞLU
6	ID NO: 38 - Recent Harvested Gemlik Olive Oils: Quality Parameters, D. UCUNCUOGLU
7	ID NO: 205 - Endemic Melon (<i>Cucumis melo</i> L.) Varieties in Kizilirmak Basin and Melon Vinegar Production, D. UCUNCUOGLU , H. ERCOSKUN
8	ID NO: 43 - The impact of acrylamide on probiotic strain of bacteria <i>Lactobacillus acidophilus</i> LA-5, A. DUDA-CHODAK , Ł. WAJDA, T. TARKO, P. SROKA, K. PETKA
9	ID NO: 44 - The impact of apple varieties and yeast strain on the profile of volatile compounds and terpenes in wines, T. TARKO , A. DUDA-CHODAK, P. SROKA, M. KOSTRZ, D. SEMIK-SZCZURAK.
10	ID NO: 54 - A new pre-fermentative process of contact with lees. Effect on wine volatile composition, M. VILANOVA , L. FREIRE
11	ID NO: 60 - Antibiotic resistance profiles of <i>S. aureus</i> white cheese isolates. P. KADIROĞLU , F. KOREL, Ç. CEYLAN
12	ID NO: 62 - The effect of location on oil contents and fatty acid composition of pistachio (<i>Pistachia vera</i>) nuts. N. USLU , M. M. ÖZCAN, M. METE ÖZCAN
13	ID NO: 63 - The Effect of Heating Temperature on Antioxidant Activity, Phenolic Compounds and Fatty Acid Composition of Goji Berry Fruit. N. USLU , M. M. ÖZCAN, O. MISECKAITE.
14	ID NO: 209 - The effect of natural and synthetic antioxidants on free fatty acids and peroxide values of potato chips fried in palmolein oil, B. YÜKSEL , N. USLU, M. M. ÖZCAN
15	ID NO: 71 - Quality of fresh raspberry (<i>Rubus idaeus</i> L.) fruit as affected by Ultraviyoleet-C treatment. G. ÇELİK, G. GÜNEŞ
16	ID NO: 73 - Ultrasound assisted osmotic dehydration of persimmon followed by air drying. H. BOZKIR , A. RAYMAN ERGÜN, G. METİN, E. SERDAR, T. BAYSAL
17	ID NO: 75 - Isolation of Lytic Bacteriophages Infecting <i>Escherichia coli</i> O157:H7. Z. YILDIRIM , T. SAKİN, F. ÇOBAN.
18	ID NO: 79 - Antimicrobial Effect of Vinegar, Thyme Water and Eco-P5 Bacteriophage Against <i>Escherichia coli</i> O157:H7 in Lettuce. T. SAKİN , R. EROL, M. ERDİNÇ, Z. YILDIRIM.
19	ID NO: 81 - Characterization of Eco-Phages Infecting <i>E. coli</i> O157:H7. Z. YILDIRIM , M. AKÇELİK, N. AKÇELİK, T. SAKİN
20	ID NO: 82 - Isolation of Lytic Bacteriophages being Capable of Infecting <i>Salmonella Typhimurium</i> . Z. YILDIRIM , T. SAKİN, F. ÇOBAN
21	ID NO: 88 - Properties of Gaziantep Pita. H. PEKMEZ , B. B. YILMAZ
22	ID NO: 90 - Investigation of Agronomic and Fruit Quality Characteristics of Some Watermelon Genetic Resources. E. ATLI, İ. SOLMAZ , N. SARI, H. KELEBEK
23	ID NO: 96 - Effect of Different Plant Activators on Total Lipid, Total Proteins, Fatty Acid and Mineral Elements of Snack-seed Pumpkin. A. DAYAN , N. SARI.
24	ID NO: 111 - Anthocyanin Enigma. B. BAY YILMAZ , H. PEKMEZ, N. TÜRKER
25	ID NO: 187 - Effects of Using of Proteolytic and Lipolytic Enzyme on Some Properties of White Cheeses. O. B. KARACA , M. GÜVEN
26	ID NO: 121 - Optimization of Iron-Oligofructose Formulation on Wheat Flour of a High Extraction Rate on Dough Rheological Properties. G. G. CODINĂ , A. DABIJA, S. G. STROE, S. ROPCIUC.
27	ID NO: 123 - Effect of fermented feed enriched with polyunsaturated fatty acids and β -carotene on fatty acid profile, chemical content and oxidative stability of broiler meat. M. SLAVOMÍR , BARTKOVSKÝ M., MAČANGA J., MASKALOVÁ I., MARCINČÁKOVÁ D., KLEMPOVÁ T., ČERTÍK M.
28	ID NO: 346 Component composition and biological activity of essential oils and plant extracts from <i>Chartolepis intermedia</i> Boiss, Y. M. SULEIMEN , G. G. SISSENGALIYEVA, Z. B. ISKAKOVA
29	ID NO: 347 Component composition and biological activity of essential oils and plant extracts from <i>Cousinia alata</i> Schrenk and <i>Achillea salicifolia</i> Besser., Y. M. SULEIMEN , Z. B. ISKAKOVA, A. S. ZHANZHAXINA, G. G.

	SISSENGALIYEVA
30	ID NO: 143 - Effect of diet supplemented with humic substances on performance and meat quality of broilers chicken. D. MARCINČÁKOVÁ , BARTKOVSKÝ M., MAČANGA J., JADUTOVÁ I., HARČÁROVÁ M., MARCINČÁK S.
31	ID NO: 341 Recovery of high added-value food ingredients from Tunisian citrus limon by-product: Identification and valorization, B. GARGOURI , S. AMMAR, A. S. CARRETERO, M. BOUAZIZ
32	ID NO: 348 Putative markers of adulteration of higher-grade olive oil with less expensive pomace olive oil by GC Combined with Chemometrics, H. JABEUR, M. BOUAZIZ
33	ID NO: 154 - Susceptibility to antibiotics of <i>Vibrio fluvialis</i> , emerging pathogen, from Marine Cultured Fish in seafood plant, Muğla Region. A. BESLER
34	ID NO: 158 - Evaluation of the Presence of <i>Aeromonas hydrophila</i> in Some Fishes Consumed in Adana. B. BAŞKAYA, I. VAR.
35	ID NO: 170 - The Stability of Mayonnaise Model System Incorporated with Black Cumin (<i>Nigella Sativa</i>) Seed Oil. I. N. Z. ABIDIN, A. YUSOFF.
36	ID NO:171 Effect of Zeolite Incorporated Active Polyethylene Packaging on the Quality and Shelf-Life of Mushrooms, Z. AYHAN , E. POSTOĞLU, E. SEZER
37	ID NO: 173 - Nutraceuticals and Functional foods from Agri-horticulture waste of Indo-Argentina, D. PRAKASH , C. GUPTA, M. A. NAZARENO
38	ID NO: 174 - Use of Rosehip (<i>Rosa canina</i>) on Physicochemical, Antioxidant Capacity, Volatile Composition and Sensory Properties of Yogurt, D. SAHINGIL , A. A. HAYALOGLU
39	ID NO: 175 - Effects on Physico-Chemical, Proteolysis and Antioxidant Capacity Use of Capper in Cheeses, D. SAHINGIL , A. A. HAYALOGLU
40	ID NO: 370 Comparison of Phenolic Compounds and Other Important Quality Parameters of Clarified and Unclarified Pomegranate Juices. H. KELEBEK , A. DAVARCI, S. DIBLAN, G. GUCLU, O. SEVINDIK, S. SELLI
41	ID NO: 371 Changes in polyphenols and antioxidant activity in shalgam at different heat pasteurization conditions. H. KELEBEK , D. TANRISEVEN, S. DIBLAN, G. GUCLU, O. SEVINDIK, S. SELLI

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Poster Sessions Program (as of 12 April 2018)

Poster Session 2: Thursday, 12 April

Time: 09:00-12:30

1	ID NO: 217 Phenolic Acid Composition and Antioxidant Activity of Seven Wheat Varieties Grown At Four Locations in Turkey, M. S. ÖZER
2	ID NO: 216 Effect of Brewing on the Bioactive Compounds of Coffee, C. DADALI, Y. ELMACI
3	ID NO: 218 Sugar Reduction in Cookies Using Inhomogeneous Distribution, C. DADALI, B. GÜLER, M. BAYSAL, Y. ELMACI
4	ID NO: 202 Production of candied black myrtle (<i>Myrtus Communis L.</i>), Y. ELMACI , G. OVA
5	ID NO: 135 - Studies Regarding the Production of a Novel Yogurt Using Some Local Plant Raw Materials. A. DABIJA , G. G. CODINĂ, S. ROPCIUC
6	ID NO: 336 UV-LED inactivation of <i>Bacillus subtilis</i> in dried food ingredients, L. M. HINDS , C. M. G. CHAROUX, B. K. TIWARI, C. P. O'DONNELL
7	ID NO: 124 - Effects of the spray drying conditions on the free fatty acid composition of the microencapsulated cream powder. A. B. HIMMETAGAOGLU, S. BERKTAS, M. CAM, Z. ERBAY
8	ID NO: 126 - Potential use of <i>Bacillus coagulans</i> in Food Industry. G. KONURAY, Z. ERGINKAYA.
9	ID NO: 129 - Determination of Prebiotic Properties of Chickpea Flour Extracts Obtained from Different Chickpea Varieties. M. BAL, Z. ERGİNKAYA.
10	ID NO: 338 Increasing Trend on Low-Calorie Sweeteners: Natural Sweeteners as Alternatives to Artificial Sweeteners, T. OZCAN, L. YILMAZ-ERSAN, A. AKPINAR-BAYIZIT, Y. ÖZKAN
11	ID NO: 324 Curcumin as a Natural Food Coloring, B. E. KOCAMAZ , O. SAĞDIÇ
12	ID NO: 332 Effect of Some Packaging Materials During Storage on Quality and Shelf-life of Olive Oil, P. GÜMÜŞ , M. SATOUF, D. KARADAYI, F. FIRAT, E. KOÇUM, E. KİRAZ, R. ÖZKAYA
13	ID NO: 311 Determination of Some Quality Characteristics of Cheese with Addition of some plants Dill, Garlic, Grape Seed and Flaxseed, H. KANMAZ, Y. GOKCE, P.O. YEL, D. SAHINGIL, A. A. HAYALOGLU

14	ID NO: 312 Impact of food behaviour on children's health. Case study, T. LAURENTIU-GABRIEL , B. OCTAVIAN, S. CRISTIAN, B. IULIANA-PETRONELA, B. ELENA-ARIELA
15	NO: 304 Non-linear viscoelastic properties of dough prepared with quinoa/wheat flour mixtures, A. A. KURNAZ , D. ÖZMEN, M. T. YILMAZ
16	ID NO: 300 In Bilecik grown, by obtaining a variety of products from the buckwheat flour; use without gluten-free feeding, M. KAPLAN , A. K. DEMIRKAYA
17	ID NO: 299 Investigation of Some Chemical Properties of Kashar and White Cheese Consumed in Bilecik, Turkey, A. K. DEMİRKAYA , E. GÜNEY FUNDA
18	ID NO: 298 Evaluation of Lipid Oxidation Level in Salami Produced From Poultry Meat Consumed in Bilecik, Turkey, A. K. DEMİRKAYA
19	ID NO: 297 Determination of the Presence of <i>Listeria monocytogenes</i> in Kashar and White Cheese Consumed in Bilecik, Turkey, A. K. DEMİRKAYA , E. GÜNEY FUNDA
20	ID NO: 283 Some Artisanal Cheeses in Turkey: Karataş District, O. B. KARACA , C. A. OLUK
21	ID NO: 195 - New Concept in Packaging: Whey Protein Edible Films, O. B. KARACA , T. TAŞPINAR
22	ID NO: 281 Experimental Study for Modelling of Infrared Drying Kinetics of Bay Leaves (<i>Laurus nobilis</i> L.), H. TOKBAS , H.İ. EKİZ
23	ID NO: 279 Nutritional Value of Black Mulberry (<i>Morus nigra</i> L.) Jam, H.TOKBAS , C. KAYA, S. AKSAY
24	ID NO: 277 Effect of Drying Methods on Essential Oil Content and Composition of Bay (<i>Laurus nobilis</i> L.) Leaves, H. TOKBAS , H.İ. EKİZ
25	ID NO: 258 Endangered Medicinal and Aromatic Plant Species of Albania, L. LATAJ OSMANI, M. XHULAJ, D. TOPI , Y. MERJA
26	ID NO: 358 Current status and options for introducing biotechnological practices in wine production, in Albania, D. TOPI, G.SHEHI
27	ID NO: 367 Implementation and alignment with EU Legislation of Food Safety in Albania, K. DELIJANA , D. TOPI,
28	ID NO: 252 Chemometric Characterization of Turkish Virgin Olive Oil Based On FAME and TAG Composition Data Stored in National Olive Oil Database, O. KÖSEOĞLU , S. KANTARCI SAVAŞ, D. SEVİM, A. VAHAPLAR, E. NASIBOV, Ü. TIBET, M. ULAŞ, M. ZENGİN, M. FINDIK
29	ID NO: 251 Determination of the Minor Components and Oxidative Stability of Virgin Olive Oils Obtained from Different Regions of Turkey, O. KÖSEOĞLU , D. SEVİM, E. B. BÜYÜKGÖK, M. NEBİOĞLU, S. KANTARCI SAVAŞ, M. ULAŞ, E. NASIBOV
30	ID NO: 224 Effect of Different Preservation Methods on Quality Parameters and Antioxidant Compounds of Olive Oils Obtained from Table Olives, F. ÖZTÜRK GÜNGÖR, D. SEVİM , Ö. ÖZDESTAN OCAK
31	ID NO: 249 Nanotechnology in Food Science: Development of Polyphenol Bioactive Compounds Delivery Systems, Ö. ÇAĞINDI , C. İNCE
32	ID NO: 52 Effects of Food Matrix and Processing on the Bioaccessibility of Carotenoid from Fruits and Vegetables, Ö. ÇAĞINDI , C. İNCE
33	ID NO: 221 Use of Different Fruit Kernels and Flour as a Potential Component in Cake, E. KÖSE, Ö. ÇAĞINDI, N. Ö. BİLGE
34	ID NO:193 - Enhancing Beta-Carotene Recovery During Clear Apricot Juice Production, E.B. AKALIN, G. DURMAZ
35	ID NO: 194 - Extraction of Orange Peel Carotenoids with Water, K. TEKELIOĞLU, G. DURMAZ
36	ID NO: 316 Micro-emulsification of alpha-tocopherol, Y. İZCI, İ. KARABULUT, G. DURMAZ
37	ID NO: 222 - Rheological Properties of Dessert Sauces of Cornelian Cherry, Pomegranate and Blackberry: A Response Surface Approach, Ş. YALÇINÖZ , E. ERÇELEBİ
38	ID NO: 232 - Bitter Orange (<i>Citrus aurantium</i> L.) for Health and Food Preservation, Ş. YALÇINÖZ , E. ERÇELEBİ
39	ID NO: 115 Food safety perspective on the use of antibiotics in aquaculture. N. GOKOGLU , P. YERLIKAYA

Poster Session 3: Thursday, 12 April

Time: 13:30-17:30

1	ID NO: 228 Effects of Modified Atmosphere Packaging and 1-Methylcyclopropene During Storage and Shelf Life of Sweet Cherry cv. 0900 Ziraat, Ö. DÜNDAR , A. ÖLMEZ
2	ID NO: 108 The Effect of Citric and Ascorbic Acid Dips on Storage and Quality Properties of Fresh cut Kiwifruit Slices, Ö. DÜNDAR , H. DEMIRCIOĞLU, O. ÖZKAYA, B. DÜNDAR
3	ID NO: 186 Microbial quality assessment of foods by a novel real-time PCR technique, B. MERCANOGLU TABAN
4	ID NO: 203 A rising problem in seafood: development of antibiotic resistance in human pathogenic bacteria

	in seafood, B. MERCANOGLU TABAN , D. KAYA, E. GENÇ
5	ID NO: 77 Phthalate esters in fish species from the gulf of Antalya, A. C. ALP, P. YERLIKAYA
6	ID NO: 306 Fatty Acids in Fish Oil Capsules, P. YERLIKAYA
7	ID NO: 314 Honey Powder Dried by Mixing with Main Ingredients of Chocolate, A. GÖRGÜLÜ, N. ERGÜL, C. H. B. SAĞRA
8	ID NO: 239 - Techniques to Remove Pesticide Residues from Foods, M. BAYRAM , T. ZORLU, S. TOPUZ, C. KAYA, E. E. YÜCEL
9	ID NO: 241 - Alternative Method Development to Reduce Application of Sulphur Dioxide in Winemaking. M. BAYRAM , S. TOPUZ, C. KAYA, E. E. YÜCEL, D. ALICAN, E. YAPAL, N. YAVUZ
10	ID NO: 215 - Textural Properties of Bologna Type Turkey Meat Sausages Produced with Different Levels of Sunflower Oil. A. AKKÖSE , C. ÇELİK
11	ID NO: 217 Phenolic Acid Composition and Antioxidant Activity of Seven Wheat Varieties Grown At Four Locations in Turkey, M. S. ÖZER
12	ID NO: 136 - Modified Atmosphere Packaging Applications in Bakery Products. Ü. URGANCI, F. IŞIK
13	ID NO: 171 - Effect of Zeolite Incorporated Active Polyethylene Packaging on the Quality and Shelf-Life of Mushrooms, E. POSTOĞLU, E. SEZER, Z. AYHAN
14	ID NO: 242 - Some Characteristics of Black Tea Extracts Obtained by Classical Infusion Method, E. ESİN YÜCEL, C. KAYA , M. BAYRAM, S. TOPUZ
15	ID NO: 243 - Some Characteristics of Black Tea Extracts Obtained by Ultrasonic Infusion Method, E. ESİN YÜCEL, C. KAYA , M. BAYRAM, S. TOPUZ
16	ID NO: 253 Some characteristics of instant tea produced from mint (<i>Mentha piperita</i> L.), Z. AKŞİT, C. KAYA , S. TOPUZ, M. BAYRAM, H. AKŞİT
17	ID NO: 244 Effect of Solvent Type to Extraction of Oleuropein from Olive Leaf, S. TOPUZ , M. BAYRAM, M. ELMAS TAŞ, C. KAYA, E. E. YÜCEL
18	ID NO: 247 The Role of Nutraceuticals on Health, S. TOPUZ , M. BAYRAM, C. KAYA, E. E. YÜCEL
19	ID NO: 236 Extension of mushroom shelf-life by using chitosan as an edible coating, E. NAKILCIOĞLU-TAŞ , S. ÖTLEŞ
20	ID NO: 238 The use of chitosan as an edible coating agent in food industry, E. NAKILCIOĞLU-TAŞ
21	ID NO: 234 The Biological Properties Some Bee Products, N. ORDU, A. CINAR

INTERNATIONAL CONFERENCE ON RAW MATERIAL TO PROCESSED FOODS – RPFODS 2018

Poster Sessions Program (as of 13 April 2018)

Poster Session 4: Friday, 13 April

Time: 09:00-12:30

1	ID NO: 93 Change in color values of fried doughs at different frying conditions, S. KESKIN , S. TURAN, R. SOLAK
2	ID NO: 164 Antioxidant Capacity and Antiradical Activity of Rosemary (<i>Rosmarinus officinalis</i> L.) Essential oil, S. TURAN , S. TOHMA
3	ID NO: 166 Antioxidant and Radical Scavenging Capacities of Some Phenolic Compounds, S. TURAN , S. YILDIZ, S. DİLMEN, M. KIRALAN
4	ID NO: 182 Change in specific absorbance values and tocopherol contents of oil during frying of leavened doughs, S. TURAN , R. SOLAK, S. KESKIN
5	ID NO: 369 Identification and Quantification of Phenolic Compounds of Quinoa by HPLC-DAD-ESI -MSn and Screening for Their Antioxidant Activity, H. KELEBEK, Ö. GÜRLER , A. S. SÖNMEZDAĞ, G. GÜÇLÜ, S. SELLİ
6	ID NO: 337 A sustainable source of Omega-3 fatty acids: Algal oil, T. AKTAR , E. ADAL
7	ID NO: 154 Susceptibility to antibiotics of <i>Vibrio fluvialis</i> , emerging pathogen, from Marine Cultured Fish in seafood plant, Muğla Region. A. BESLER
8	ID NO: 101 Bacterial Risk Assessment in Cold Storage and Frozen Fish, A. BESLER
9	ID NO: 372 Traditional plant-based foods and beverages in Turkey. S. B. DOLGUN , İ. KARAASLAN, B. ÖZPALAS, E. A. ÖZER
10	ID NO: 373 Food Fortification. İ. KARAASLAN, B. ÖZPALAS , S. B. DOLGUN, E. A. ÖZER
11	ID NO: 374 Nutritional Changes During Extrusion Cooking. B. ÖZPALAS , S. B. DOLGUN, İ. KARAASLAN, E. A. ÖZER, Ş. İBANOĞLU
12	ID NO: 375 Development of Fortified Extruded Foods. E. A. ÖZER , B. ÖZPALAS, S. B. DOLGUN, İ. KARAASLAN, S. İBANOĞLU

13	ID NO: 199 - Production of Lupine (<i>Lupinus Albus L.</i>) Added Chips Production and Determination of Quality of Final Product, M. M. ÖZCAN, D. İ. ÇOBAN
14	ID NO: 284 A research about quality evaluation of dried apricots sold in Osmaniye region, Y. ÇELEBİ SEZER, Ö. SÜFER , A. MAK
15	ID NO: 47 - Textural characteristics of vacuum dried onion slices, Ö. SÜFER , H. DEMİR, S. SEZER
16	ID NO: 110 Chitosan in Active Packaging of Meat and Meat Products. Ö. SÜFER , Y. Ç. SEZER
17	ID NO: 212 Effects of Rye Sourdough Fermentation on Phenolic Components, O. ATASEVER SAVAS, B. AĞIRMAN , M. S. OZER, H. ERTEN
18	ID NO: 208 An Assesment of the Physico-Chemical and Microbiologic Quality of Şalgam Samples from Adana Market, B. AĞIRMAN , C. P. BOYACI GÜNDÜZ, H. ERTEN
19	ID NO: 128 Effect of Using Different Kinds and Ratios of Vegetable Oils on Ice Cream Quality Characteristics. M. GÜVEN, M. KALENDER, T. TAŞPINAR
20	ID NO: 246 Proteomics Applications in Cheese Characterization and Recent Developments, M. GÜVEN, T. TAŞPINAR , M. A. ÇIRAK
21	ID NO: 16 Characterization of cyclic lipopeptides produced by <i>Bacillus amyloliquefaciens</i> Rh2-F (KC341737/ KC-204921) strain isolated from salt lake's soil sample (Eastern Algeria). A.AIT KAKI , N. MOULA, M. KARA ALI, N. KACEM CHAOUICHE
22	ID NO: 376 Recent Applications in Modified Atmosphere Packaging of Fruit and Vegetables, S. POLAT , E. AĞÇAM, B. DÜNDAR, A. AKYILDIZ