

SCIENTIFIC PROGRAM

OCTOBER 23, 2018 TUESDAY

09:00-09:45		Registration	
09:45-10:00		Opening Ceromony – Ayhan Topuz & Ahmet Küçükçetin, Turkey SESSION 1: Food Physics Agronomy	
10:00-10:30	O-1	Invited Speaker Andras S. Szabo Corvinus University, Hungary	Is food physics the science of the XXI. century?
10:30-11:00		Coffee Break	
		SESSION 2: Physio-Chemistry and Food Analysis Chair: Andras S. Szabo (Corvinus University), Hungary	
11:00-11:30	O-2	Invited Speaker Jorg Hinrichs University of Hohenheim, Germany	Texture as flavor driver? - An example of "Food Soft Matter Science"
11:30-11:50	O-3	Claude Genot INRA, France	Time-resolved fluorescence and fluorescence quenching in model food emulsion stabilized by β -lactoglobulin
11:50-12:10	O-4	Zeynep Aksoylu Özbek Manisa Celal Bayar University, Turkey	Characteristics of pumpkin seed oil powder microencapsulated by freeze-drying
12:10-12:30	O-5	Aysha Sameen University of Agriculture Faisalabad, Pakistan	Effect of hydro-colloids and dietary fibers on different quality attributes of cheddar cheese
12:30-13:30		Coffee Break	
14:00-15:00		Poster SESSION 1	
		SESSION 3: Non-destructive Analysis Chair: Jorg Hinrichs (University of Hohenheim), Germany	
15:00-15:30	O-6	Invited Speaker Vural Gökmen Hacettepe University, Turkey	Computer vision based colour analysis: An online tool to monitor food quality and safety during processing
15:30-15:50	O-7	Carlos Sáenz Gamasa Universidad Pública de Navarra, Spain	Beef colour evolution from pigment concentration profiles during oxygenation
15:50-16:10	O-8	Amna Sahar University of Agriculture Faisalabad, Pakistan	Perspectives of non-destructive spectroscopic techniques to detect quality & safety of food
16:10-16:30	O-9	Ziba Güley Alanya Alaaddin Keykubat University, Turkey	Metagenomics and high-throughput sequencing methods: Applications in food microbiology
16:30-17:00		Coffee Break	
		SESSION 4: Rheology & Unit Operations Chair: Vural Gokmen (Hacettepe University), Turkey	
17:00-17:20	O-10	Marek Damski Wroclaw University of Environmental and Life Sciences, Poland	Physical properties of semi-refined carrageenan-potato protein gels
17:20-17:40	O-11	Guler Bengusu Tezel Abant Izzet Baysal University, Turkey	Gel strength estimation for gelatin-CMC hydrogels using small amplitude oscillatory rheometry
17:40-18:00	O-12	Muhammed Kashif Iqbal Khan University of agriculture Faisalabad, Pakistan	Influence of microwave assisted drying and extraction technique on bioactive components of selected vegetables
18:30-19:30		Dinner (Main Restaurant)	
20:00-21:30		Welcome Cocktail at Sailors Lounge in Porto Bello Hotel	



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OCTOBER 24, 2018 WEDNESDAY

SESSION 5: Unit Operations and Technology Chair: Katrin Laos (Tallinn University of Technology), Estonia		
09:00-09:20	O-13	Zeynep Tacer Caba University of Helsinki, Finland Durability of Mycelium Based Food Packaging Materials Under Conditions Mimicking the Potential Extremes
09:20-09:40	O-14	Hüseyin Topçam Ankara University, Turkey Mathematical modeling of temperature distribution and velocity profile in toroidal cans during thermal processing with horizontal-axial rotation
09:40-10:00	O-15	Gulsah Caliskan Koc Alanya Hamdullah Emin Paşa University, Turkey The Effect of Different Drying Processes on the Drying Characteristics, Physical and Powder Properties of Red Pepper Pulp
10:00-10:20	O-16	Gulcin Yildiz Iğdir University, Turkey The impact of Ultrasound Pre-Treatment and Oven-Drying on the Quality of Dried Pears
10:20-11:00		Coffee Break
SESSION 6: Quality Control & Food Safety – Part 1 Chair: Ahmet Kucukcetin (Akdeniz University), Turkey		
11:00-11:30	O-17	Invited Speaker Begoña Hernández Salueña Public University of Navarre Science, Spain Color Measurement: an Unbiased Method for Food Quality Control?
11:30-11:50	O-18	Asma Bahri Université de Montpellier, France Binding Analysis between Monomeric β -casein and Hydrophobic Ligands Investigated by Surface Plasmon Resonance and Fluorescence Spectroscopy
11:50-12:10	O-19	Didem Sanver Akbas Necmettin Erbakan University, Turkey Characterisation of Monoglyceride-based Cubosomes under the Influence of Flavonoids
12:10-12:30	O-20	Muhammed Khan University of Agriculture Faisalabad, Pakistan Assurance of poultry meat quality and safety by exploring potential of organic acids
12:30-13:30		Lunch
SESSION 6: Quality Control & Food Safety – Part 2 Chair: Mirela Kopjar (Josip Juraj Strossmayer University of Osijek), Croatia		
13:30-14:00	O-21	Invited Speaker Ferruh Erdogan Ankara University, Turkey Innovative Thermal processing – Effects of Physical Properties
14:00-14:20	O-22	Vasile Stoleru University of Agricultural Sciences, Romania Preliminary Studies Regarding Nutritional Performance of Quinoa Crop as Leaf Vegetables
14:20-14:40	O-23	Ebru Erdemir Ağrı University, Turkey A Review on Textural Profile Analysis of Meat and Meat Products
14:40-15:00	O-24	Erdal Ağçam Cukurova University, Turkey The Effect of Thermosonication on Some Quality Parameters of Watermelon Juice
15:00-16:00		Poster SESSION 2
SESSION 7: Health Aspects Chair: Begoña Hernández Salueña (Public University of Navarre), Spain		
16:00-16:20	O-25	Zeynep Atamer Frau, Germany Application of cold membrane filtration at pilot scale to fractionate dairy based functional ingredients from skim milk
16:20-16:40	O-26	Cisem Bulut Albayrak Adnan Menderes University, Turkey Neuroactive Molecule Productions by Fermenting Bacteria and Health
16:40-17:00	O-27	Mustafa Karhan Akdeniz University, Turkey Enrichment of D-Pinitol in Carob Pod Extract
17:00-17:20	O-28	Radu Florina Technical University of Cluj-Napoca, Romania Recycling Waste from The Food Industry for Construction Industry
17:20-17:40	O-29	Taner Erkaymaz Akdeniz University, Turkey Determination of Milk Proteins in Dairy Products by Analytical Methods
19:30-23:30		Gala Dinner - Porto Bello Hotel Columbus Restaurant



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OCTOBER 25, 2018 THURSDAY

		SESSION 8: Part 1	
		Chair: Ayhan Topuz (Akdeniz University), Turkey	
09:00-09:10	O-30	Tugçe Aygun Akdeniz University, Turkey	Effect of Solvent Polarity on the Eicosapentaenoic Acid (EPA) Content of Algal (<i>N. oculata</i>) Oil
09:10-09:20	O-31	Duygu Aslan Erciyes University, Turkey	Interfacial Behavior of Casein-Inulin Interactions at the Oil and Water Interfaces
09:20-09:30	O-32	Adem Kaya Akdeniz University, Turkey	Optimisation of Astaxanthin Extraction Conditions from Shrimp (<i>Aristaeomorpha Foliacea</i>) Byproducts for Maximum Antioxidant Activity
09:30-09:40	O-33	Gamze Toydemir Sen Alanya Alaaddin Keykubat University, Turkey	Regulation of AhR-XRE and Nrf2-ARE Signaling Pathways by Dietary Phytochemicals
09:40-10:00		Coffee Break	
		SESSION 8: Part 2	
		Chair: Mehmet Torun (Akdeniz University), Turkey	
10:00-10:10	O-34	Hatice Kubra Kizilay Akdeniz University, Turkey	Determination Of Some Physicochemical, Microbiological And Sensorial Properties Of The Concentrated Acidophilus Milk Produced From Cow's Milk And Goat's Milk With Different Production Methods
10:10-10:20	O-35	Senem Suna Uludağ University, Turkey	Drying Kinetics and Color Properties of Lemon Balm (<i>Melissa officinalis</i>) Leaves Dried by Convective Hot Air Drying
10:20-10:30	O-36	Ecem Vural Akdeniz University, Turkey	Optimization of sunflower pectin extraction and determination some gel properties of the pectin
10:30-10:40	O-37	Khadije Abdolmaleki Shahid Beheshti University, Iran	Comparing the rheological properties of emulsion and oleogel based on gum Tragacanth and sodium caseinate
10:40-11:15		Coffee Break and Hotel Check/Outs	
11:15-11:30		AWARD CEREMONY & CLOSING CEREMONY	
12:30-18:00		Social Program (Antalya City Trip)	



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Poster No	Title	Author(s)
P-1	Increase of the stability and the functionality of commercial lactic acid bacteria starters by co microencapsulation with buckwheat flour and oat bran Poster abstract	<u>Mihaela Aida Vasile</u> , Gabriela Elena Bahrim, Stefan Dima
P-2	Extraction and highlighting the protein fractions from black rice flour by gel electrophoresis (SDS-PAGE) Poster abstract	<u>Bolea Carmen</u> , Vizireanu Camelia
P-3	The effects of potassium lactate used in pastirma production on protein oxidation and some other qualitative properties Poster abstract	<u>Ebru Erdemir</u>
P-4	Some physicochemical properties of turkish coffee fortified with apricot kernel powder Poster abstract	<u>Zehra Gunel</u> , Aysegul Parlak, Mehmet Adsoy, Ayhan Topuz
P-5	Effect of osmotic drying on physicochemical aspects of dehydrofrozen sliced red pepper (<i>Capsicum annuum</i> L.) Poster abstract	<u>Handan Basunal-Gulmez</u> , Ayhan Topuz
P-6	The presence of bisphenol A (BPA) in milk and dairy products Poster abstract	<u>Gizem Yildiz</u> , Firuze Ergin, Taner Erkaymaz, Ihsan Burak Cam
P-7	The low-lactose yoghurt Poster abstract	<u>Handan Kocabas</u> , Firuze Ergin, E. Mine Comak Gocer, Ahmet Kucukcetin
P-8	The usage of centrifuge technique in concentrated yoghurt production Poster abstract	<u>Firuze Ergin</u> , Handan Kocabas, E. Mine Comak Gocer, Ahmet Kucukcetin
P-9	The effects of different microencapsulation methods on the viability of <i>Lactobacillus acidophilus</i> in gastrointestinal media Poster abstract	<u>Firuze Ergin</u> , E. Mine Comak Gocer, Muammer Demir, Ahmet Kucukcetin
P-10	Some physicochemical properties of commercial protein isolates Poster abstract	<u>Tugce Atbakan</u> , Serenay Asik, Ayhan Topuz
P-11	Effects of edible coatings before drying on some properties of dried banana Poster abstract	Ahmet Aygun, <u>Mustafa Kemal Uslu</u> , Ahmet Oktay Kucukozet



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P-12	The effect of different drying processes on the powder properties of red beet puree powders Poster abstract	<u>Safiye Nur Dirim</u> , Deborah A.S. Ruoff, Gulsah Caliskan Koc
P-13	Drying characteristics and kinetics of lovastatin degradation of oyster mushroom (<i>Pleurotus ostreatus</i>) slices Poster abstract	<u>Engin Demiray</u> , Fatih Ibis, Yahya Tulek
P-14	Improving quality and shelf-life of poultry meat through application of protein-based edible coatings Poster abstract	<u>Muhammad Issa Khan</u> , Sadia Aslam, Aysha Sameen, Amna Sahar
P-15	Probing the hepatoprotective effect of camel milk on arsenic induced liver damage poster abstract	<u>Aysha Sameen</u> , Farwa Tariq
P-16	Evaluating the effectiveness of flaxseed fortified functional yoghurt against type-2 diabetes poster abstract	<u>Aysha Sameen</u> , Tanzeela Ashraf, Rida Fatima, Mariam Aizad, Farwa Tariq
P-17	Non-destructive analysis of edible oil oxidation Poster abstract	Hatice Kubra Kizilay, <u>Muammer Demir</u>
P-18	Protection of microbial development through freezing technology Poster abstract	<u>Pinar Yerlikaya</u>
P-19	Re-structured meat products Poster abstract	Fahrettin Gokhun Tokay, <u>Pinar Yerlikaya</u>
P-20	Effect of starter cultures and addition of buffalo milk on chemical and sensory characteristics of camel milk cheese Poster abstract	Zahida Qadeer, <u>Nuzhat Huma</u> , Aysha Sameen
P-21	Mathematical modeling of infrared heating for process design Poster abstract	<u>Ferruh Erdogan</u>
P-22	Combination of hyperspectral imaging with complementary data mining Methods for identification of microorganisms Poster abstract	<u>Cagri Cavdaroglu</u> , Efe Sezgin
P-23	Antioxidant activity of glucosyl-hesperidin solutions Poster abstract	<u>Mirela Kopjar</u> , Ivona Trtinjak, Anita Pichler



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P-24	Coconut proteins: alternative source of protein for retention of phenolics Poster abstract	<u>Mirela Kopjar</u> , Mary H. Grace, Mary Ann Lila
P-25	Migration of phthalate esters to seafood in PVC containers poster abstract	Ali Can Alp, <u>Pinar Yerlikaya</u>
P-26	Interfacial rheology of gelatin with whey and skim milk powder Poster abstract	Mahmut Dogan, Meryem Goksel Sarac, <u>Duygu Aslan</u>
P-27	The effect of ultrasound pretreatment on color properties of raisins Poster abstract	Ahmet Candemir, Safiye Nur Dirim, <u>Gulsah Caliskan Koc</u>
P-28	Rheological properties of mellorine produced with mono-diglycerides from Rendering waste oil Poster abstract	<u>Meryem Göksel Sarac</u> , Mahmut Dogan
P-29	Interfacial rheological properties of mono-diglycerides produced from Rendering waste oil in oil/water interface Poster abstract	<u>Meryem Göksel Sarac</u> , Mahmut Dogan
P-30	Mechanical properties of furcellaran and furcellaran/bovine serum albumin composite films Poster abstract	<u>Katrin Laos</u> , Marina Mironova
P-31	Performances of tomato crop under organic fertilizer Poster abstract	Inculet Carmen, <u>Stoleru Vasile</u> , Teliban Gabriel, Dachi Mădălina, Hangan Roxana, Butnariu Monica
P-32	Adsorption isotherms and isosteric heat (QST) of the flours from three edible insects: <i>Rhynchophorus phoenicis</i> , <i>Imbrasia truncata</i> and <i>Imbrasia epimethea</i> Poster abstract	Aymar Rodrigue Fogang Mba, Germain Kansci, Catherine Loisel, <u>Claude Genot</u>
P-33	Effect of the ph on the topography and nanomechanics of whey protein microgel particles investigated by atomic force microscopy Poster abstract	<u>Asma Bahri</u> , Dominique Chevalier-Lucia, Sylvie Marchesseau, Christophe Schmitt, Csilla Gergely, Marta Martin
P-34	Characteristics and microbiological properties of the cakes produced by using sourdough Poster abstract	<u>Raziye Demir</u> , Muharrem Certel
P-35	Analyzing model fitting of fast field cycling nuclear magnetic resonance relaxometry results of gluten-free cakes Poster abstract	<u>Betul Cilek Tatar</u> , Maria Beria, Halil Mecit Oztop, Pedro J Sebastiao, Gulum Sumnu



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P-36	<p>The effect of stevia and isomalt on the quality of cakes as a sugar substitute</p> <p>Poster abstract</p>	Muharrem Certel, Gulsum Nur Gukmen, <u>Nisa Durak</u> , Raziye Demir
P-37	<p>Effect of packaging materials in composition and sensory characteristics of romanian telemea cheese</p> <p>Poster abstract</p>	<u>Florina Radu</u> , Ofelia-Cornelia Corbu, Sofia Popescu
P-38	<p>Effect of storage on textural properties of different strawberry cultivars</p> <p>Poster abstract</p>	Erdal Agcam, Mehmet Ali Saridas, <u>Burcu Dunder</u> , Suleyman Polat, Asiye Akyildiz, Sevgi Paydas Kargi