

April 19		April 20		April 21
08:30	Registration		Poster Seesion 3 08:30- 12:00	
	Chairmen Songül Çakmakçı, Nihan Göğüş		Chairmen Fehmi Yazıcı, Gökhan Durmaz	
09:30	Opening Ceremony		Topic Traditional Dairy Products	
	Chairmen Sevinç Yücecan, Kadir Halkman		Topic Traditional Cereal Foods	
10:30	Coffee Break		Coffee Break	
11:00	Invited Speakers		Hall A	
	Chairmen Sevinç Yücecan, Kadir Halkman		Chairmen Ali Adnan Hayaloğlu, Ahmet Şükrü Demirci	
12:00	Mediterranean Diet: A Cultural Model With Four Sustainable Benefits Ayta Gülden Pekcan		Hall B	
	Denominations of origin and other product identification tools: are they a real blessing ? An attempt to get through a labyrinth starting from a preliminary revision of the situation in Italy L. Filippo D'Antuono		Chairmen Ahmet Küçükçetin, Aşlı Zuluğ	
Lunch		Lunch		D a i l y T o u r
Poster Seesion 1 12:00-15:30		Poster Seesion 4 12:30- 15:30		
Hall A		Hall A		
Chairmen Sevim Kaya, Serap Duraklı Velioglu		Chairmen Neriman Bağdatlıoğlu, Serpil Öztürk		
Topic Traditional Dairy Products		Topic Safety of Traditional Foods		
13:00	646 A comparative study on proteolysis and sensory properties of traditional Erzinan Tulum cheese produced with commercial and homemade rennets Serap Çakmakçı, Yusuf Çakar	13:30	66 Ethical principles in agriculture and food safety Hasan Vural	
13:15	581 History of Ice Cream Ahmet Murat Günal	13:45	467 Impact of red beet peat extract on biogenic amine produced by food borne pathogens Fatih Özdemir, Mustafa Durmaz, Yemin Özdemir	
13:30	169 Effect of Symbiotic Usage of Probiotic and Prebiotics on Some Product Characteristics of Kefir Produced from Cow Milk Elvan Burcu, Ceren Akal, Sebnem Öztürk, Budak Akila Yeteremiyen	14:00	609 Physical, Chemical and Biological Risks in Terms of Food Safety in Traditional Foods Fahriye Koculu, Bülent Erkin, Ferhat Polat	
13:45	305 The Effects of Microencapsulated Protease and Lipase into Sodium Alginate on the Physicochemical and Organoleptical Properties of Kashar Cheese Musa Serdar Akın, Leyla Eren Karahan, Boğa Göncü, Aşlı Çelikel, Mutlu Buket Akın	14:15	209 Determination of the Amounts of HMF and Furfural in Apple Sour that one of The Domestic Traditional Products of Kastamonu Nesrin Içli	
14:00	266 The Effect of Redox Potential on Ripening of UF-White Cheese Produced with Single Strains of Lactococcus lactis Tuğba Bulut, Ali Topcu	14:30	171 Food safety challenges associated with traditional foods of Turkey Arzu Çelikel, Mehmet Akın	
Coffee Break		Coffee Break		
Hall A		Hall A		
Chairmen Ayta Gülden Pekcan, Mustafa Yaman		Chairmen Sami Gökhan Özkal, İbrahim Gülseren		
Topic Traditional Fruit and Vegetable Foods		Topic Innovation in Traditional Foods		
14:30	232 Aromatic profile of Malvasia odorosissima and Malvasia di Candia aromatica grapevines used for white sparkling wines Giuseppe Montevichi, Francesca Masino, Giuseppe Vasile Simone, Cristina Bignami, Andrea Antonelli	15:00	202 Using Seeding Technique in Symbiotic White Chocolate Including Lactobacillus acidophilus, Low DP Inulin and Maltitol Ömer Said Tokar, Alican Akçelik, Derya Genç Polat, Nevalet Kenar, Hasan Yetim	
14:45	479 Some Physicochemical Properties of White Myrtle Fruit Jam Salih Akay, Ergül Çakar, Adnan Arslan	15:15	291 The Use of St. Johns Wort (Hypericum perforatum) in the Production of Ayran and Determination of the Amendments Made During Storage Fatma Şenel, Hasan Yetim, Hasan Akın	
15:00	298 Antioxidant Capacity of Traditional Rhubarb (Rheum ribes) Tea Dilan Özkan, Cemal Kasan, Recep Palamutoglu	15:30	100 The Effect of Different Packaging Method and Microwave Heating on Microbiological Quality of "Beyaz" Drying Cold Storage Gülşah Hacıoğlu, Nuray Kolsarıcı	
15:15	386 Problems with Traditional Molasses and Pomegranate Sour Production and Suggested Solutions Mehmet Doğan, Mustafa Diden, Serkan Dede, Ahmet Doğan Duman	15:45	610 Determination of Sterol and Erythrodilol + Uvaol (Triterpene Diolchohol) Amounts and Validation Studies in Refined Olive Oil by Capillary Column Chromatography Fatma Hacıoğlu, Pembe Erci Çuruk	
15:30	134 Ultrasound Assisted Extraction of Phenolic Compounds of Gliburu (Viburnum Opulus L.) Yapar Özdemir Alifak, Özgür Selviyan Demireli, Aşlı İyş	16:00	423 A novel bacteriocin, isolated from karni butter with a specifically antimicrobial activity against Listeria monocytogenes Hali İbrahim Kaya, Ömer Şimşek	
15:45	611 Traditional Food Storage Methods in Fruit and Vegetable Products Fatma Hoşad, Pembe Erci Çuruk	16:15	160 Production of pekmez under vacuum using a prototype developed for home appliance: Comparison with atmospheric application Ulku Başaran, Mehmet Koc, Figen Kaymak Ertekin	
Coffee Break		Coffee Break		
Poster Seesion2 16:00-19:00		Poster Seesion 5 16:00-19:00		
Hall A		Hall A		
Chairmen Mutlu Buket Akın, İbrahim Palabıyık		Chairmen Aziz Tekin, Ertan Ermiş		
Topic Traditional Sweet Products		Topic Special Topic: Olive Oil (production methods, oil quality, functional compounds, health effects)		
16:15	23 Physicochemical Characterization of Milk Jam (Dulce de Leche – DL) Produced in Turkey Zerrin Yılmaz, Deniz Duman	16:45	335 Some Analytical Properties of Turkish Virgin Olive Oils Produced by the Traditional and Modern (Continuous) Oil Extraction Systems Baran Duman	
16:30	435 Different and Satisfying Dessert with Unique Cream Foam: Kerebic Eylem Eği Tıyben, Bengül Güzel, Arife Maçit, Mevlude Kızıl	17:00	489 Bioactivity and Chemical Properties of Olive Milk By-Product of Olive Oil Tuğba Dedeoğlu, Seyda Merve Karatas, Lutfiye Ekiçi, Osman Sağdıç	
16:45	415 Preservation of Flavor of Pistachio nut kernels used for Arıncık Baklava by Pistachio vera resin based edible coating Aykut Önder Baraz, Osman Erkinen	17:15	477 Ancient History of Olive Production Osman Erkinen, Aykut Önder Baraz	
17:00	120 A Traditional Sweet: Kınıklı Halva Ahmet Doğan Duman, Abdülkadir Türkmen, Mustafa Diden	17:30	25 Changes in amount of phenolic, flavonoid and antioxidant in ripening period of Gemlik type olive Duygu Semoğlu, Merve Kısac, Cemal Kasan, Recep Palamutoglu	
17:15	555 The Functional and Sensorial Properties of Angelica Jam From Bursa Elif Koc, Perihan Yolo Ömeroğlu, Canan Ece Tamer, Fatma Duygu Ceylan, Esra Çapanoğlu, Ömer Utku Çopur	17:45	597 Some Medicinal and Aromatic Plant Volatile Oils' Effect on Chemical Composition and Antimicrobial Properties of Virgin Olive Oil Fatma Duman, Ahmet Şükrü Demirci	
Hall A		Hall B		
Chairmen İbrahim Çakır, Suzan Uzun		Chairmen İsmail Yılmaz, Kadir Gürbüz Güner		
Topic Other Traditional Foods		Topic Other Traditional Foods		
17:45	60 Determination of the bacterial diversity of Thracian tarhana by both culture dependent and independent techniques Batu Metin	18:00	556 Protection of Traditional Foods with Geographical Indications Canan Ece Tamer, Elif Koc, Perihan Yolo Ömeroğlu, Tuğba Özdemir, Ömer Utku Çopur	
18:00	299 From Past to Present Day Traditional Kitchen Wares of Şanlıurfa Mutlu Buket Akın, Boğa Göncü, Musa Serdar Akın	18:15	518 Rheological Properties of Poppy Seed Paste Bedriye Davutcu Tamer, Sami Gökhan Özkal	
18:15	249 TRADITIONAL KASTAMONU DESSERT 'CEKME HELVA': Touristic Delight Aydoğan Aydoğan, Senem Yetim, Zeynep Görkem Cerit	18:30	608 Relation between diet and neurological diseases Mehmet Duraklı Ulukök	
18:30	201 The Effect of Backlogging on the Diversity of Lactic Acid Bacteria at Tarhana Fermentations Burcu Özal, Ömer Şimşek, Hüseyin Erten	18:30	351 Determination of fatty acid profile of Anadolian Water Buffalo milk fat with special emphasis on conjugated linoleic (CLA) and trans fatty acids Ömer Öksüz, Binur Kaptan, Mehmet İhsan Soysal, Murat Taşan, Bilal Bilgin, Gökşad Sıvı, Erkan	
18:45	304 Sensorial and Physicochemical Properties of Spirulina Enriched Icing cream for Pastry Salih Akay, Burcu Akal, Hüseyin Erten, Hüseyin Erten	18:30	98 The Evaluation of intake level of Omega-3 with Analysis of 3-day Food Consumption in Students. Hasan Ermişoğlu, Sin	
Closing Ceremony		Closing Ceremony		
Moderator: A. Kadir Halkman		Moderator: A. Kadir Halkman		
Discussions Comments		Discussions Comments		