

Poster Session 1
19th April 2018, 12.00-15.30

Traditional Dairy Products

30	METHODS USED IN IDENTIFYING SULFONAMIDE RESIDUES IN TRADITIONAL MILK AND DAIRY PRODUCTS	Işın Aydın Ünsal, Murat Taşan
44	A Traditional Food, Kefir	Esin ORHAN YANIKAN, Kamuran AYHAN
58	Molecular determination of the filamentous fungal flora of the Yayla cheese of Rize-Ardeşen region of Turkey	Banu Metin, Esra Yıldırım, Havva Balcan
144	Determination of Volatile Aromatic Compounds of Kefir Produced by Using Mixture Cow and Soymilk	Hasan Temiz, Elif Büşra Ersöz
145	Probiotic Microorganisms in Traditional Fermented Dairy Products	Hasan Temiz, Mustafa Evren, Elif Büşra Ersöz
152	Erzincan Tulum cheese: General aspects and developments in the researches of the cheese	Songül Çakmakçı, Ali Adnan Hayaloğlu
168	Qurut and Qara Qurut traditional fermented Caucasus dairy products	Atefeh Karimidastjerd, Solmaz Mohammadipour Mavazekhan, Forogh Mohtarami
193	KURUT (GURUT): A TRADITIONAL DRIED DAIRY PRODUCT	Osman Kola, Erva Parıldı, Nurten Kurt Cengiz, Murat Reis Akkaya, Ali Emrah Çetin, Semih Latif İpek
198	GREEN CHEESE OF KONYA	Semih Latif İpek, Erva Parıldı, Ali Emrah Çetin, Murat Reis Akkaya, Osman Kola
200	SÜRK: A TRADITIONAL CHEESE IN HATAY	Ayşen BABACAN, Yaşar Özlem ALİFAKI
217	Traditional Production of "İncir uyutması" (Fig pudding)	Fahriye Ümüt, Selda Bulca
268	TRADITIONAL PRODUCTION OF HATAY SURK CHEESE	Selda Bulca, Fahriye Ümüt, Selda Bulca
269	Evaluation of thermal properties of some traditional cheese types known in Turkey	sevim kaya, Özge Nurseoğlu Hengil, Burcu Gökkaya
273	The ice-cream production from lactose-free UHT milk	Cihat Özdemir, Gencay Uğurlu, Salih Özdemir, Ayla Arslaner
276	Traditional production of Koumiss	Fahriye Ümüt, Selda Bulca
281	Problem with the Traditional Cheese: High Salt Content	Deniz Damla Altan Kamer, Didem Sözeri Atik, Gizem Limon, Göksel Tırpancı Sivri
288	SOME PROPERTIES OF ÇÖMLEK CHEESE PRODUCED IN NEVŞEHİR	Gökçe EMİNOĞLU, Ceren AKAL
297	Production of artisanal brine white cheese in Bolu province	Zuhal Kırmacı, Hüseyin Avni Kırmacı
300	Functional Components in Traditional Dairy Products	Mutlu Buket AKIN, Büşra GÖNCÜ, Feride DAŞNIK-ŞEKER, Aslı ÇELİKEL, Musa Serdar AKIN
302	Regional Cheeses Produced from Goat's Milk in Turkey	Büşra GÖNCÜ, Musa Serdar AKIN, Mutlu Buket AKIN
307	Some Properties of Labneh Anbaris Produced in Şanlıurfa	Musa Serdar AKIN, Büşra GÖNCÜ, Mutlu Buket AKIN
329	Keş is a traditional fermented dairy product that produced west part of black sea	Zuhal Kırmacı, Hüseyin Avni Kırmacı
346	Plasmid presence and antibiotics resistance of lactic acids bacteria in traditional food	İsmail Akyol, Seyma Dokucu, Yeşim Özoğul, Ali Serhat Özkütük, Fatih Özoğul
347	Usage of Spices and Herbs in Traditional Cheeses produced in Hatay region	sevim kaya, Sevgin Dıblan, Burcu Gökkaya Erdem
370	PRODUCING POWDERED BEVERAGES CONTAINING KEFIR BACTERIA	Hilal ATA, Nurdan BALOĞLU, Nagihan YILDIZ, Erkut DEMİR
379	USE OF TRANSGLUTAMINASE ENZYME IN DAIRY PRODUCTS	Fatmagül HALICI DEMİR, Binnur KAPTAN
383	A TRADITIONAL DAIRY PRODUCT: PAJDO	Şafak YILDIRIM
384	A TRADITIONAL DAIRY PRODUCT: TERNE	Şafak YILDIRIM
385	Traditional taste; Yoghurt Bean Soup	Zeliha ERASLAN, Mustafa DİDİN, Ahmet Dogan DUMAN, Mehmet DOĞAN
390	A Traditional Natural Fermented Probiotic Milk Beverage: Kefir	Demet Apaydın, Ahmet Sukru Demirci
395	Usage Possibilities of Microalgae as a Natural Colorant in Ice Cream Formulation	Mahmut Kilicli, Yaşar Durmaz, Omer Said Toker, Nevzat Konar, Ibrahim Palabiyik, Faruk Tantürk
408	Yandım Çavuş Ayranı: Manufacturing Procedure and Some Nutritional Characteristics	Didem Sahingil, Ali Adnan Hayaloglu
414	ULUDERE BURIED HERBAL CHEESE PRODUCTION AND DETERMINATION OF CRITICAL CONTROL POINTS	ASLI ÇELİKEL, Mutlu Buket Akin, Semra Gürbüz, Abdulvahap Altürk
426	Determination and Characterization of Bacteriocin Producing Ability of some S.thermophilus, L.delbrueckii spp. bulgaricus and Enterococcus spp. Isolated from Naturally Produced Cheese and Yoghurts	Zeynep Nalvuran, Nilgün Zengin, Talha Demirci, Nihat Akın
442	EFFECT OF INULIN AND MALTODEXTRIN ADDITION ON CONJUGATED LINOLEIC ACID CONTENT OF KEFIRS	Ayşe Özbey, Selin Özge Dinç, Özlem Erinç
454	DETERMINATION OF THE CHARACTERISTICS OF YOGHURT LIKE PRODUCT FROM BUFFALO MILK WITH PROBIOTIC STRAINS	Hatice Bekiroglu, Elif Cakir, Muhammet Arici, Osman Sagdic
473	ALTERATION OF ORIGINAL MICROFLORA OF YOGHURT IN HISTORICAL PERIOD	Kenan Sinan Dayisoylu, Sermet Ayman, Hazel Dilşad Tatar, Yekta Gezginç
474	Village Cheese Production in Kızılcaabülük Village of Aydın	Recep DAĞDELEN, Emre ŞAHUTOĞLU, Ömer ÇAT, Filiz YILDIZ AKGÜL, Hüseyin Nail AKGÜL, Ayşe Demet KARAMAN
498	TULUK	Sami Gökhan ÖZKAL, Senem TÜFEKÇİ
509	Microflora of kefir grains from different origins	AHMET KÜÇÜKÇETİN, FIRUZE ERGİN, EMİNE MİNE ÇOMAK GÖÇER
512	Robotic milking helps to increase traditional milk products quality	ALPER ÖNENÇ
514	Physicochemical and microbiological properties of Kuru Kaymak (A traditional Turkish Dry Clotted Cream)	AHMET KÜÇÜKÇETİN, FIRUZE ERGİN, EMİNE MİNE ÇOMAK GÖÇER
521	Effect of Temperature on Rheological Properties of Strained Yogurt Produced from Goat Milk	Sami Gökhan ÖZKAL, Özlem ZAMBAK
536	Determination of Milk Adulteration in Dairy Products Using Chromatographic Techniques	AHMET KÜÇÜKÇETİN, TANER ERKAYMAZ, FIRUZE ERGİN, GİZEM YILDIZ
583	The Determination of Homogenization Efficiency (HE), Color Properties and Micrographs of UHT Milk Samples Producing in Turkey	Salih Ozdemir, Maryam Allahyari
596	ASSESSMENT OF DIETARY CALCIUM INTAKES OF WOMEN LIVING IN NICOSIA: CONTRIBUTION OF YOGHURT TO CALCIUM INTAKE	SABIHA GÖKÇEN ZEYBEK, SERPİL ÖZSOY
625	Determination of Lactoferrin in Buffalo Milk by HPLC Method	Binnur Kaptan, Gökçe Keser
626	The importance of milk proteins in athletes' nourishment	Binnur Kaptan, Merve Karlıdağ
627	The effect of adding fruit marmalade into probiotic and standard yoghurt on the phenolic content and antioxidant activity	Binnur Kaptan, Serap Kayışoğlu
651	The nutritional and economic value of curd cheese	Emine Yılmaz, İsmail Yılmaz, Şefik Kurultay, Osman Şimşek

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Special Topic: Olive Oil (production methods, oil quality, functional compounds, health effects)		
178	EVALUATION OF OLIVE OIL INDUSTRIAL SOLID WASTE	Dilek Angın, Ayşe İlci, Sinem Güneş
311	THE CHANGES IN OXIDATIVE STABILITY, FATTY ACID COMPOSITION AND QUALITY PARAMETERS OF ÇEKİŞTE OLIVE OIL DURING HEATING	Aslı Yıldırım, Derya Deniz Şirinyıldız, Şeyma Nur Akkaya, Ezgi Genç, Aslı Yorulmaz
402	Improvement of Olive Products Quality As a Traditional Food Source: Some Analytical and Technological Properties of The Promising Hybrid (UM 66) from Domestic Olive Breeding Combination (UsluxMemeçik)	Hanife Telli Karaman, Şenay Yaman, Şahnur İrmak, Filiz Sefer, Uğur Güloğlu, Harun Diraman
464	Quality Characteristics of Olive Oil Produced by Traditional and Conventional Methods	Gizem Çağla Dulger, Murat Tasan, Goksel Tirpanci Sivri, Umit Geçgel
614	THE RELATIONSHIP BETWEEN CONSUMPTION OF OLIVE OIL AND DIET QUALITIES OF STUDENTS FROM THE DEPARTMENT OF NUTRITION AND DIETETICS OF THE NEAR EAST UNIVERSITY	GÜLŞEN ÖZDURAN, SEVİNÇ YÜCECAN
639	THE EFFECT OF IRRIGATION ON OLIVE OIL CHARACTERISTICS OF SARI ULAK VARIETY	Hakan Erinc, Aslı Yorulmaz, Abidin Tatlı, Aziz Tekin
640	THE EFFECT OF MALAXATION CONDITIONS ON QUALITY PARAMETERS AND OXIDATIVE STABILITY OF MEMEÇİK AND EDREMIT YAĞLIK OLIVE OILS	Hakan Erinc, Aslı Yorulmaz, Aziz Tekin
Poster Session 2 19th April 2018, 16.00-19.00		
Traditional Cereal Foods		
121		Ahmet Dogan Duman, Alaeddin Türkmen
124	Mahluta Soup	Alaeddin Türkmen, Ahmet Dogan Duman
142	Changes in Chemical Composition of Wheat During Bulgur Processing	İrem SAKA, Hümeysra ÇETİN BABAĞLU, Burcu BAUMGARTNER, Berrin ÖZKAYA
143	Leblebi by-product: chickpea hull, and its effect on dough rheological properties	Burcu Baumgartner, İrem Saka, Berrin Özkaya, Hazım Özkaya
147	Effect of process conditions on phytic acid content of corn bread	Burcu Baumgartner, İrem Saka, Berrin Özkaya, Hazım Özkaya
157	Ovma	Murat Reis Akkaya, Erdi Eren
159	Fınn Kuruşu Bread	Yunus Şentürk, Murat Reis Akkaya, Osman Kola, Burçak Uçar
195	TARHANA SOUP: A TRADITIONAL TURKISH FOOD	Şule Pan, Erva Parıldı, Nurten Kurt Cengiz, Osman Kola, Murat Reis Akkaya
244	Phenolic compounds profile of ancient grains (Triticum spp.)	Giuseppe Montevicchi, Leonardo Setti, Linda Olmi, Andrea Antonelli, Elisabetta Sgarbi
285	A Traditional Dessert from Western Black Sea: Akçakoca Melengüçceği Dessert	Emine AYDIN
286	A Novel Simit: Duzce Kabak Simiti	Emine AYDIN
333	MICROBIOLOGICAL, CHEMICAL AND ANTIOXIDANT PROPERTIES OF TRADITIONAL TARHANA CHIPS WITH FERMENTED KEFİR	Didem SAHİNGİL, Ali Adnan HAYALOĞLU
338	TRADITIONAL PRODUCTION METHOD AND BASIC CHARACTERISTICS OF DRIED BREAD "PEKSİMET"	sultan acun, Hülya Gül, Duran Türedi, Emine Akbaş, Seda Sabiha Cankel
368	USE OF TEXTURE ANALYSIS TO DETERMINE THE FRESHNESS OF LEBLEBİ	Hakan Apaydın, Fatma Coşkun
378	Effect of Drying Temperatures on Drying Kinetics and Some Quality Characteristics of Hot Air Dried Couscous	turkan aktas, soner çelen
381	ZERFET	Şafak YILDIRIM
398	Changing of drying kinetics and quality parameters during vacuum drying of traditionally produced couscous	TURKAN AKTAS, SONER ÇELEN
407	Tarhana: A Traditional Turkish Fermented Food	Hakan Apaydın, Demet Apaydın, Cansu Ekin Gumus
418	SOME PHYSICO-CHEMICAL AND SENSORY CHARACTERISTICS OF KÖMBE	FADİME SEYREKOĞLU, HASAN TEMİZ
421	UTILIZATION OF QUINOA FLOUR IN TRADITIONAL TURKISH NOODLE (ERİSTE) PRODUCTION	Betül Oskaybaş, Kübra Şenal, Hülya İrmak, Ayşe Özbey
422	BUCKWHEAT (KARABUĞDAY) AS A FUNCTIONAL PSEUDOCEREAL	Betül Oskaybaş, Ayşe Özbey
424	A traditional foods: Composition and production of Malatya Tarhana (Darhane)	Didem SAHİNGİL, Ali Adnan HAYALOĞLU
432	MOST DELICIOUS FORM OF BULGUR: FELLAH PATTY	Eylem Ezgi Tuyben, Mevlude Kizil, Bengü Güzel
437	TARHANA FOR CELIAC DISEASE	Çağla Kayışoğlu, Hakan Apaydın, Mehmet Demirci
460	Traditional Kastamonu Bread of Tarhana	Dilek ÖZCAN YARDIM
468	Traditional Cereal Beverage: Boza	Sermet Ayman, Canan Turanlı, Yekta Gezginç
478	EFFECT OF DOUGH THICKNESS ON DRYING KINETICS OF TARHANA	BEDRİYE DAVULCU TÜMER, ÖMER ŞİMŞEK, ÖZLEM ZAMBAK, SAMİ GÖKHAN ÖZKAL
501	Replacement of Sugar and Wheat Flour with Grape Marc in Cake Formulation: Effect on Textural Properties	Rusen Metin Yıldırım, Goksen İşik, Kubra Bursa, Omer Said Toker, Ibrahim Palabiyik, Gorkem Ozulku, Mehmet Gulcu
511	Couscous (Kuskus): Production Methods and Some Enrichment Studies	Ezgi Özgören, Fatma İşik, Aydın Yapar
525	Tarhana Types Produced in Turkey	GÜL AYAZ, ÖMER ŞİMŞEK, SAMİ GÖKHAN ÖZKAL
605	Textile Fabrics Used for TARHANA Packaging	Ayşe ÖZKAL, Özlem ZAMBAK, Sami Gökhan ÖZKAL
638	Investigation of Microbiological Quality of Boza Produced in Thrace Region	Melda Yağmur TORTUM, Deniz Damla ALTAN, Tuncay GÜMÜŞ
Safety of Traditional Foods		
26	The importance of the monitoring of drug residues in traditional food-animal products and practices in Turkey	İşin Aydın Ünsal, Prof. Dr. Murat Taşan
49	Prevention of Acrylamide Formation in Turkish coffee	Banu AKGÜN, Muhammet ARICI
56	Contamination Sources of Beyşehir Tarhana	İylela eren karahan, Mutlu Buket Güler Akin, Musa Serdar Akin, Ali Mücahit Karahan
164	The Microbiological Quality of Çiğ Köfte Sold in Sakarya	Suzan Öztürk Yılmaz, Eda Kılıç Kanak, Çağla Uzun, Nurdan Aygün
170	Food Safety Risks for Traditional Homemade Canning	Ümit GEÇGEL, Göksele TIRPANCİ SİVRİ, Gizem Çağla DÜLGER, Osman ŞİMŞEK
225	Acrylamide Reducing Strategy in Traditional Potato Fries: Wax Addition Approach	Halime Pehlivanoglu, Mehmet Demirci, Elmas Öktem, Merve Yasasin

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304	Contamination Sources in Tarhana for Food Safety	Büşra GÖNCÜ, Musa Serdar AKIN, Aslı ÇELİKEL, Mutlu Buket AKIN
317	Effects of Different Spices on the Chemical, Microbiological and Sensory Properties of Pickled Cucumber	Fatma COSKUN, Goksel TIRPANCİ SIVRI, Eda TOPCUOĞLU, Tuğçe DONER
318	The Presence of Sorbic Acid and Benzoic Acid in Tomato Paste Offered for Sale in Istanbul Province	Fatma ÇOŞKUN
357	The Occurrence of Biogenic Amines in Seafood and Seafood Products: Formation, Toxicity, Analysis and Control	Fatih ÖZOĞUL
363	Elimination of the bacterial growth and their biogenic amines formation using lactic acid bacteria (LAB) in seafood products	Fatih ÖZOĞUL, İlyas ÖZOĞUL, Abdurrahman POLAT, Yeşim ÖZOĞUL
365	Investigation of some bacterial pathogens in Hosmerim dessert	Yavuz Çokal, Uğur Günşen
394	Screening of Escherichia coli and Staphylococcus aureus from Some Traditional Cheese Produced in Turkey	Halide Aydoğdu, Şafak Yıldırım
396	Microbiological Evaluations of Traditional Special Breakfast Sauces "Ajvar" for Balkan Countries	Halide Aydoğdu, Şafak Yıldırım, Gizem Çağla Dülger
397	SOME MICROBIOLOGICAL PROPERTIES OF SCRATCHED GREEN OLIVE PRODUCED BY TRADITIONAL METHODS	Halide Aydoğdu, Şafak Yıldırım
403	Polycyclic Aromatic Hydrocarbons Isolated from Traditional Breads Cooked at Different Ovens in Bolu and Its Inactivation by Lactobacillus reuterii	SEBNEM KURHAN, İBRAHİM ÇAKIR, MELİKE BUSRA BAYRAMOĞLU KARSI, ERCAN BERBERLER, DURAN KARAKAS
431	Herbs used in Traditional Foods: Coriandrum sativum and Rhus coriaria	Semra GÜRBÜZ, Aslı ÇELİKEL, Cumali KESKİN
434	RAPID ELEMENT ANALYSIS OF SEVERAL DEHYDRATED FOODS COMMONLY CONSUMED IN TURKEY	Hakan Apaydın, İsmail Hakkı Boyacı, Mehmet Demirci, Banu Sezer, Cansu Ekin Gümüş
447	Current Food Safety and Hygiene Practices Applied in Traditional Food Production	Recep Gunes, Murat Tasan, Gizem Çağla Dülger, Umit Gecgel
453	Some compositional properties of sesame seeds used in tahini production	Gökhan Durmaz
538	THE COMPARISON OF THE MICROBIOLOGICAL CHARACTERISTICS OF THE TARHANA'S PRODUCED BY DIFFERENT TRADITIONAL METHOD	NESRİN İÇLİ, FEVZİYE İŞİL KESBİÇ
621	EFFECT OF LOW AND HIGH TEMPERATURE ON THE PROPERTIES OF HAZELNUT MILK OBTAINED FROM HAZELNUT CAKE	İlyas ATALAR, Osman GUL, Mustafa MORTAS, Fehmi YAZICI
643	Probiotic L. rhamnosus NRRL B-442 and Aflatoxin B1 Binding Properties	SEBNEM KURHAN, İBRAHİM ÇAKIR

Poster Session 3

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Other Traditional Foods

64	Assessment of Ecological Agriculture Possibilities of Bursa Province by SWOT Analysis	Hasan - Vural, Şule - Turhan
78	A Traditional Meal in Anatolia: "EBEGÜMECİ"	Filiz Yangılar, Pınar Oğuzhan Yıldız
89	Pickle Production Using Organic Kimi Plant and Whey	Filiz Yangılar, Pınar Oğuzhan Yıldız, Pınar Çelik Kızılkaya
97	A Traditional Turkish Beverage Boza: Rheological Characterization	Nihan Göğüş, Şelale Glaue
128	Sensory properties of yogurt enriched with different kinds of nuts	Sebnem Ozturkdoglu-Budak, Ceren Akal, Atıla Yetişemiyen
141	TRADITIONAL TURKISH COFFEE AND PRESENTATION CULTURE	Sümeyra ÇAĞLAK, Dilek DÜLGER ALTINER
177	EFFECTS OF USED DIFFERENT DIETARY FIBER ON TARHANA PROPERTIES	Dilek Angın, Ayşe İlci
179	THE EFFECTS OF THE ADDITION OF DIFFERENT INGREDIENTS ON THE KEFİR	Dilek Angın, Sinem Güneş
184	AROMATIC VOLATILE COMPOUNDS (AVCS) IN HEADSPACE OF SESAME SEEDS AND THEIR SESAME PASTES (TAHINI)	Ahmet Dursun, Dilek Özkan, Zehra Güler
188	ÇAKALLI MENEMEN (A Traditional Turkish Dish)	Latife Betül Gül, Nilgün Özdemir, Ahmet Hilmi Çon
197	ŞİLOFTA	Erva Parıldı, Osman Kola, Murat Reis Akkaya, Nurten Kurt Cengiz
284	EDIBLE WILD MUSHROOMS IN KASTAMONU CUISINE	Sanem Bulam, Nebahat Şule Üstün, Aysun Pekşen
350	Problems with Homemade Paste of Tomato and Red Pepper and Suggested Solutions	Sercan DEDE, Mustafa DİDİN, Mehmet DOĞAN
373	A TRADITIONAL PICKLE: PICKLED CHERRY LAUREL	Demet Apaydın, Hakan Apaydın, Cansu Ekin Gümüş, Mehmet Demirci
387	REGIONAL PRODUCT: TİRŞİK (Arum Dioscorides SM) SOUP	Mehmet DOĞAN, Mustafa DİDİN, Sercan DEDE, Ahmet Dogan Duman
391	A Traditional Turkish Snack Food: Roasted Chickpea (Leblebi)	Demet Apaydın, Ahmet Sukru Demirci
427	Various physical and chemical properties of salep obtained from different species of wild orchids	Nazlı Turkmen, Havva Ceren Akal, Ayşe Gursoy
440	DETERMINATION OF TRADITIONAL FOOD CONSUMED IN TURKEY'S BLACK SEA AND CENTRAL ANATOLIA REGIONS	Pınar Sökülmez Kaya, Canan Asal Ulus, Zeynep Uzdil, Caner Özyıldırım, Seda Kaya, Aybike Gizem Kayacan
444	EVALUATION THE EFFECTS OF TRADITIONS ON PREPARATION AND CONSUMPTION OF FOODS	Pınar Sökülmez Kaya, Canan Asal Ulus, Zeynep Uzdil, Caner Özyıldırım, Seda Kaya, Aybike Gizem Kayacan
451	THE ROLE AND IMPORTANCE OF BACK SLOPPING IN THE PRODUCTION OF TRADITIONAL FERMENTED FOODS	Burcu Ozel, Ömer Simsek, Hüseyin Erten
466	An Important Street Food Traditionally Consumed in Turkey: Offal	Gizem Çağla Dülger, İsmail Yılmaz, Goksel Tirpanci Sivri, Umit Gecgel
484	Kastamonu Bagel Brewis- (Kastamonu Simit Tiriti)	Senem YETGIN, Aydoğan AYDOĞDU, Zeynep Görkem CERİT
486	Determination of Nutritional Composition of Some Traditional Foods in Turkish Cuisine and Establishment of a Data Set	Mustafa Yaman, Halime Pehlivanoğlu, Ezgi Şenol, Kübra Özkan, Halime Uğur, Mehmet Tevfik Nargül
508	Effects of Vinegar Production Process on Bioactivity of Some Traditional Fruits:	ESMA SEVDE TAŞLIPINAR, KÜBRA ÖZKAN, MUSTAFA TAHSİN YILMAZ, OSMAN SAĞDIÇ
515	A Traditional Taste in Aydın: Çınar and İncir Göbelek Mushroom	Sevinç BOZKURT, Filiz YILDIZ AKGÜL, Hüseyin Nail AKGÜL, Ayten CAN, Ayşe Demet KARAMAN
558	A General Research on Traditional Food in Bursa	Elif Koç, Canan Ece Tamer, Perihan Yolcu Ömeroğlu, Tuğba Özdal, Ömer Utku Çopur
598	Gilaburu (Viburnum Opulus) Plant Fruits' Seed Oil, Refractive Index And Fatty Acids Composition	Sabire Duman, Erman Duman, Ahmet Şükrü Demirci
599	Demirhindi (Tamarindus indica) Plant Seed Oil and Fatty Acids Composition	Sabire Duman, Erman Duman, Ahmet Şükrü Demirci
624	Honey Wine (Mead)	Ahmet Şükrü Demirci, Şakir Ada
633	A Traditional Snack Food – Lupine (Termiye / Tirmis)	Azize ATIK, İlker ATIK, Tuncay GÜMÜŞ
636	Pepper Pickle with Milk (Soka)	Gülce Bedis BAKANOĞULLARI, Deniz Damla ALTAN, Tuncay GÜMÜŞ
648	Wild Pear (Ahlal) Pickles	Mehmet GÜLCÜ, Figen DAĞLIOĞLU, Hande KIRCI
653	Traditional Foods and street foods	Emine Yılmaz, İsmail Yılmaz, Osman Şimşek, Şefik Kurultay
654	Water buffalo production and products in Turkey and World	Mehmet İhsan Soysal, Osman Şimşek, Şefik Kurultay, Emine Yılmaz, İsmail Yılmaz

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3rd Sessio	Traditional Functional Foods		
	24	Antioxidant Capacities of Traditional Ottoman Sherbets	Şükriye Elif KUZUCUK, Cemal KASNAK, Recep PALAMUTOĞLU
	39	Dietary Fiber Rich Cookies Supplemented with Ahlat a Wild Pear	Serpil Ozturk, Elif Kartal, Yelda Zencir
	59	Traditional fermented foods and gut microbiota	Banu Metin
	101	Functional Vinegar Production From Güvem (Prunus spinosa) Fruit	Hande Kirci, Figen Daglioglu, Mehmet Gulcu
	125	INVESTIGATION OF ANTIMICROBIAL EFFECTS OF SOME AROMAS ON BACTERIA AND YEAST	Suzan Öztürk Yılmaz, Eda Kılıç Kanak, Aydın İnel, Zeki Duman
	163	Lactic Acid Bacteria Isolation from Traditional Fermented Boza and Antimicrobial Properties of Lactic Acid Bacteria	Suzan Öztürk Yılmaz, Eda Kılıç Kanak, Sibel Dursun, Şevval Budak
	189	FOLATE-PRODUCING LACTIC ACID BACTERIA ISOLATED FROM FOODS	Nilgün Özdemir, Ayşen Aydın, Badamgaraw Enkhtor, Ahmet Hilmi Çon
	196	A Comparison of Extraction Methods of Bioactive Compounds From a Local Garlic Population	L. Filippo D'Antuono, Federico Ferioli
	203	The effect of different extraction methods on total phenolic and antioxidant composition of hawthorn berries	Gulsum UCAK, Perihan Kubra AKMAN, Fatih TORNUK, Hasan YETİM
	303	A Traditional Food For Evaluation of Whey: Kulunçe (Feast Pie)	Büşra GÖNCÜ, Mutlu Buket AKIN, Musa Serdar AKIN
	354	BIOACTIVE COMPOUNDS OF SEAFOOD	Yeşim Özoğul, Mustafa Durmuş, Esmeray Kuley Boğa, Fatih Özoğul
	412	Changes on Sensory Attributes of Reduced Salt Pastirmas Incorporated with Calcium Chloride or Potassium Chloride	ECE KIZILKAYA, KEZBAN CANDOĞAN
	429	THE DOCTOR OF ANDIRIN: TIRSIK (SNAKE BEET) SOUP	Eylem Ezgi Tüyben, Bengü Güzel, Arife Macit, Mevlüde Kızıl
	441	ÇİRİŞ HERB (ASPHODELUS AESTIVUS): HEALTH EFFECTS AND USAGE AREAS	Arife Macit, Bengü Güzel, Eylem Ezgi Tüyben, Mevlüde Kızıl
	494	ROSELLE (HIBISCUS SABDARIFFA L.) TEA	Ünkan Urgancı, Ufuk Gökçek Ayrancı, Ezgi Özgören, Fatma Işık
	507	DETERMINATION OF SOME PHYSICAL AND CHEMICAL PROPERTIES OF PEPPER SALT	Senem TÜFEKÇİ, Özlem ZAMBAK, Sami Gökhan ÖZKAL
	616	RELATIONSHIP BETWEEN MILK AND DAIRY PRODUCTS CONSUMPTION, CALCIUM INTAKE AND BMI'S OF FACULTY HEALTH SCIENCES	MÜJGAN KUŞI, SEVİNÇ YÜCECAN
	634	TOWARDS FUNCTIONAL FOOD THROUGH TRADITIONAL FOOD	Azize ATIK, Tuncay GÜMÜŞ
	153	Traditional Turkish Dessert Food: Gobdin	Songül Çakmakçı, Hatice Ertem
622	Can Traditional fermented foods be called as probiotic products?	Ahmet Şükrü DEMİRÇİ	
409	Emulsion-based traditional foods: A new approach	Cansu Ekin Gumus, Demet Apaydin, Hakan Apaydin	

Poster Session 4
20th April 2018, 12.30-15.30

15:30	Traditional Meat, Poultry and Fishery Products		
	33	BOTTARGA	Pınar OĞUZHAN YILDIZ, Süleyman Yıldız
	38	A TRADITIONAL FISH PRODUCT OF MANIPUR, INDIA: NGARI	
	113	The Benefits of Nitrate and Nitrite in Sucuk and Pastırma	Kübra Ünal, Ali Samet Babaoğlu, Mustafa Karakaya
	129	A Traditional Turkish Meat Product: İnegöl Meatball and Changes in Quality Characteristics During Cold Storage	Güliz HASKARACA, Eda KILIÇ KANAK, Eda DEMİROK SONCU, Nuray KOLSARICI
	136	THE UNIQUE FLAVOR OF SERÇİN VILLAGE, USING YELLOW CARP FISH FROM LAKE BAFA: KILÇIK SEÇMESİ	Düriye GÖNEN KAYA, Nermin İŞİK
	151	KOKOREÇ OR LAMB MEAT? NUTRITIONAL VIEW	Nihan Göğüş, Şelale Glaue
	172	Flavor Compounds in Fermented Meat Products	SADETTİN TURHAN, MUSTAFA EVREN, NEBAHAT ŞULE ÜSTÜN
	191	'Sarambula' with Anchovy	Güliz AKYÜZ, Sadettin TURHAN
	192	A Traditional Taste: 'Tirit'	Güliz AKYÜZ, Sadettin TURHAN
	213	Some Physicochemical Properties of Lamb and Beef Kokorec	Ali Samet Babaoğlu, Mustafa Karakaya
	240	ADDITIVES IN SURIMI PROCESSING	Gamze İPEK, Meltem SERDAROĞLU
	241	ASSESSMENT OF MICROORGANISMS BEHAVIOUR ON THE PASTRAMI QUALITY	Hülya Serpil KAVUŞAN, Meltem SERDAROĞLU
	260	Novel Formulation Perspectives for Fermented Meat Products	Burcu Öztürk, Meltem Serdaroglu
	262	EFFECTS OF O/W GELLED EMULSION SYSTEMS ON SOME QUALITY CHARACTERISTICS OF HEAT-TREATED SUCUK	Gamze İpek, Hülya Serpil Kavuşan, Burcu Öztürk, Özlem Çağında, Meltem Serdaroglu
	294	Volatile compounds of İnegöl meatball enriched with green tea extract during storage at 4°C	Eda Demirok Soncu, Güliz Haskaraca, Mustafa Kırılan, Sündüz Sezer Kırılan, Nuray Kolsarici
	322	Lipid Oxidation and Temperature Changes in Döner During Cooking	Aslı Zungur Bastioğlu, Meltem Serdaroglu, Berker Nacak, Burcu Öztürk
	355	TRADITIONAL SEAFOOD- SUSHI	Yeşim Özoğul, Gülsün Özyurt, Mustafa Durmuş, İlyas Özoğul
	372	Nisin as a natural antimicrobial and food additive in seafood industry	Fatih Özoğul, Yılmaz Uçar, Mustafa Durmuş, Ali Rıza Köşker, İlyas Özoğul, Hatice Yazgan
	439	Traditional Mardin Sucuk with Şirden Sheath	Semra GÜRBÜZ, Aslı ÇELİKEL, Tuğba ARIK YÜKSEL
	505	Meat quality of Chios lamb under traditional feeding system.	ALPER ÖNENÇ, MÜRSEL ÖZDOĞAN, SİBEL SOYCAN ÖNENÇ, TURGAY TAŞKIN
	573	The Impact of Age of Nemipterus Randallii (Russell, 1986) on Changes of the Fatty Acids and Elemental Composition	Necla GÖÇMEN, Selmin ÖZER, Deniz AYAS
	575	DETERMINATION OF SEASONAL CHANGES IN THE FAT AND FATTY ACID PROFILE OF SOME LESSEPSIAN FISH SPECIES FROM MERSİN BAY	Mısra BAKAN, Gülsemin ŞEN AĞILKAYA, Deniz AYAS
	629	Production of gluten-free Tekirdağ meatball enriched with quinoa flour	Merve Kırac, Begüm Deveoğlu, Aslıhan Karasu, Ezgi Karpuz, Ahmet Şükrü Demirci
	630	DETERMINATION OF EFFECTS OF DIFFERENT SALT (NaCl, KCl) AND CARRAGEENAN (IOTA, KAPPA) VARIETIES ON SOME EMULSION PROPERTIES OF CHICKEN BREAST MEAT	Mutlu Çakır, Cemalettin Sarıçoban, Hasan İbrahim Kozan

631	THE EFFECTS OF DIFFERENT LEVELS OF CARRAGEENAN AND FAT AND SALT ON SOME QUALITY PROPERTIES OF BEEF PATTIES COOKED BY MICROWAVE ENERGY	Şule Kömürçü, Cemalettin Sarıçoban, Hasan İbrahim Kozan
650	The Enzymatic and Genetic Background of Postmortem Aging of Meat	Selçuk Kaplan, Hasan Murat Velloğlu, İsmail Yılmaz
Traditional Fruit and Vegetable Foods		
46	A TRADITIONAL TASTE FROM THE CRETAN CUISINE REACHING TODAY: ŞEVKETİ BOSTAN	Düriye GÖNEN KAYA, Nermin İŞİK
57	The Effects of Cysteine on the Antioxidant Activity of Eşme Quince	Omca Demirkol, İnci Cerit
96	COMPARISON OF TRADITIONAL AND ULTRASOUND-ASSISTED EXTRACTION OF PHENOLIC COMPOUNDS FROM CORNELIAN CHERRY	Naciye KUTLU , Aslı İSÇİ, Özge SAKIYAN
105	Antioxidant Actions and Phenolic Contents of Some Wild Edible Fruits	Gizem LİMON, Deniz Damla ALTAN, Figen DAĞLIOĞLU
123	A traditional healing drink: Gilaburu	Alaeddin Türkmen, Ahmet DOĞAN DUMAN
135	A FUNCTIONAL DRINK FROM OLD TIMES : SUBYE SHERBET	Yaşar Özlem Alıfakı, Ayşen Babacan
190	A Short Review of Üvez (Rowanberry)	Güliz AKYÜZ, Sadettin TURHAN, Nebahat Şule ÜSTÜN
215	Our Traditional Export Product; HAZELNUT	İlkay Türkmen Özen
216	Some Local Vegetables Specific to the Eastern Black Sea: Chard, Hoskiran, Baldiran, Sakarca, Melocan	İlkay Türkmen Özen
227	PRODUCTION OF SHALGAM BEVERAGE WITH STARTER CULTURE	Berivan Günişığı Yücel, Fikret Pazır
238	Sugar content and profile of Zucchella and Ramassin, local Italian plums used for no-added sugar traditional jams	Giuseppe Montevicchi, Francesca Masino, Andrea Antonelli, D'Antuono Luigi Filippo, Cristina Bignami
332	Ciriş (Eremurus spectabilis): one of the wild vegetable species of the Eastern Anatolia Region	Melek Ekinci, Ertan Yıldırım, Atilla Dursun
343	DETERMINATION OF RELATIONSHIP BETWEEN ACRYLAMIDE FORMATION AND COLOR CHANGES IN FRENCH FRIES	Tolga Kağan Tepe, Çetin Kadakal, Fadime Begüm Otağ
405	One of the most important tastes of the Eastern Anatolia Region: çadır mushroom (Pleurotus eryngii var. ferulae)	Melek Ekinci, Atilla Dursun, Ertan Yıldırım
406	The wild edible plants consumed as vegetable in Erzurum Province	Ertan Yıldırım, Atilla Dursun, Melek Ekinci
448	An Important Traditional Condiment Used in Every Cuisine: Vinegar	Recep Gunes, Sefik Kurultay, Murat Tasan, Gizem Cagla Dulger, Umit Gecgel
471	DETERMINATION OF SOME PROPERTIES OF TRADITIONALLY PRODUCED CUCUMBER (ACUR) PICKLES	Sermet Ayman, Özge Güler, Yekta Gezginc
488	Fermented Product of Rheum Ribes	Dilek ÖZCAN YARDIM, M. Zeki DURAK
492	Improvement of Malatya Apricot's Quality As a Traditional and Functional Food Source : Some Physical and Textural Properties of Three Minor Apricot Cultivars from Malatya	Mustafa Kaplan , Ayşegül Türk Baydır , Amir Soltanbeği , Harun Dıraman
513	Pistacia terebinthus: A Review of Recent Applications and Health Effects	Suzan Uzun
522	Polyphenol Profile and Antioxidant Activity of Some Wild Fruit from The Turkey	Hilal Yıldız, Özlem Çakır, Neva Karataş, Halil İbrahim Oğuz, Melike Cıvıvı, Hatice Kübra Şaşmaz
560	Fruit composition and firmness of local apple and pear cultivars for traditional Italian preserves	Cristina Bignami, Samantha Famularo, Francesca Masino, Giuseppe Montevicchi, Giuseppe Vasile Simone
603	Identification of Composition of Corchorus olitorius L. Leaf Extract	Günsu Soykut, Eda Becer, İhsan Çalış, Sevinç Yücecan, Seda Vatanserver
615	DETERMINATION OF CITRUS CONSUMPTION OF NEAR EAST UNIVERSITY STUDENTS	GÜLŞEN ÖZDURAN, MÜJGAN KUŞI, FATMA HACET
623	A Traditional Value-Added Product: Watermelon Molasses	Recep Güneş, Ahmet Şükrü Demirci
Social Aspects of Traditional Food and Nourishment		
62	Determination Of Brand Awareness And Preferences Effects Of Köşk Vocational School Students' On Food Consumption	İsmail Boluk, Nurhan Gunay , Huseyin Nail Akgun, Ayşe Demet Karaman
65	Organization in Turkish Agriculture and Agricultural Cooperatives	Hasan - Vural
510	Traditional Fast Food	Sami Gökhan ÖZKAL, Senem TÜFEKÇİ
647	The role of women in the production of traditional foods	Emine Yılmaz, Gülen Özdemir, İsmail Yılmaz

Poster Session 5
20th April 2018, 16.00-19.00

Traditional Sweet Products		
40	Utilization of Buckwheat Flour in Traditional Turkish Dessert Şekerpare	Serpil Ozturk, Selime Mutlu, Elif Birce Siper, Senem Turan
45	Sugar Profile of Muğla Pine Honeys	Övgü Ferek, Orhan Dağlıoğlu, Devrim Oskay, Sevgi Kolaylı
139	Mitigation of HMF in grape pekmez via ozone treatment	Gökhan Durmaz
146	A Traditional Milky Dessert from Turkish Cuisine: İncir Uyutması	Elif Büşra Ersöz, Hasan Temiz
212	Traditional Bozkır Haşhaş Halvah and Production	Halime Alp, Ali Samet Babaoğlu, Mustafa Karakaya
221	A TRADITIONAL DESSERT: BULAMA	Esra Bölük, Didem Sözeri Atik, İbrahim Palabıyık
239	Traditional Sweet Product: Zile Pekmezi	Goksel Tirpanci Sivri, Gizem Cagla Dulger, Osman Simsek, Umit Gecgel
280	MAY HALVA	Hasan Karaosmanoğlu, Nebahat Şule Üstün
321	AŞİDE	Hatice Berna POÇAN, Mustafa KARAKAYA
360	HACCP IMPLEMENTATION IN THE PRODUCTION OF MARDIN WALNUT SAUSAGE	ASLI ÇELİKEL, BÜŞRA GÖNCÜ, SEMRA GÜRBÜZ, LOKMAN TOPRAK
361	THE PRODUCTION OF GHOST ALMOND CANDY	ASLI ÇELİKEL, MUSA SERDAR AKIN, SEMRA GÜRBÜZ, TUBA ARIK YÜKSEL

371	Electrical Conductivity and Optical Rotation of Muğla Pine Honeys	Övgü Ferek, Orhan Dağlıoğlu, Devrim Oskay, Sevgi Kolaylı
430	A Traditional Confectionery Product that Consumed Delightfully in Turkey: Akide Candy	Recep Gunes, Sefik Kurultay, Murat Tasan, Goksel Tirpanci Sivri, Umit Gecgel
465	Usage of Invertase Enzyme in Fondant Production: The Effect of Concentration on Quality Parameters	Özge Ozcan, Rusen Metin Yıldırım, Ömer Said Tokar, Nurcanan Akbaş, Görkem Özülkü, Mustafa Yaman
450	OTTOMAN SHERBETS AND THEIR IMPORTANCE IN TERMS OF HEALTH	Meryem SERİ, Emine Sena KAFKASKIRAY, Bülent NAZLI, Halime PEHLİVANOĞLU
Turkey Geographical Indications (GIs) and Applications		
637	Turkey Geographical Indications (GIs) and Applications	Melda Yağmur TORTUM, Deniz Damla ALTAN, Tuncay GÜMÜŞ
652	Tekirdağ's first geographical sign was registered; Malkara Eski Kaşar	Emine Yılmaz, İsmail Yılmaz, Mehmet İhsan Soysal, Şefik Kurultay, Osman Şimşek
362	ARABAŞI	Fatmagül HALICI DEMİR, Binnur KAPTAN
366	A Registered Geographical Landmark: The Uşak Tarhana	Sebahattin Nas, Ömer Şimşek
588	Salted Yoghurt: Potential PDO Product in Turkey	Nazlı Turkmen
287	Giresun's Centennial Delicacies Are On The Way Of Geographical Indications	Sanem Bulam, Nebahat Şule Üstün
295	Traditional Samsun Culinary and Samsun's (Bafra) Covered Pita	Yusuf ÇAKIR
296	Traditional Samsun (Çarşamba) Kıvratma (A kind of Turkish dessert)	Yusuf ÇAKIR
428	Turkish PDO Dairy Products	Nazlı Turkmen, Havva Ceren Akal
461	Characteristics of Arapgir Purple Basil (Ocimum basilicum L.): A geographical indicated product	Ali Adnan Hayaloglu, Kadriye Altay, Haluk Comertoglu, İsra Yigitvar, Mehmet Sina İcen, Haluk Şener, Bilal Aydın, Salih Atay
Innovation in Traditional Foods		
63	Usage of Chickpea Flour for the Production of Frozen Sourdough Bread	Gorkem OZULKU, Muhammet ARICI
76	AN INNOVATIVE NEW PRODUCT: CHOCOLOVE (ÇİKOLAŞK)	SÜMEYRA ÇAĞLAK, DİLEK DÜLGER ALTINER
140	TOTAL PHENOLIC CONTENT AND COLOR VALUES OF DRIED BROCCOLI	Merve Sılanur Yılmaz, Özge ŞAKIYAN, Işıl BARUTCU MAZI, Bekir Gökçen MAZI
	DEVELOPING A VACUUM COOKING EQUIPMENT PROTOTYPE TO PRODUCE TOMATO PASTE AND ITS COMPARISON WITH ATMOSPHERIC COOKING	Figen Ertekin, Esra Devseren, Dilara Tomruk, Koç Mehmet, Karataş Haluk
204	A NOVEL APPROACH TO INCREASE SENSORY QUALITY OF MANTI (STUFFED PASTA): DRYING WITH HUMIDIFICATION	Hasan YETİM, Süleyman GÖKMEN, Abdulvahit SAYASLAN
224	Physicochemical and Sensory Properties of Vacuum Fried Eggplant	Halime Pehlivanoglu, Kübra Nihal Kurt, Hediye Nur Akdemir, Mehmet Demirci
233	Reduction of Sodium Content in Turkish Traditional Foods: Ezogelin Soup As an Example (Case Study)	Banu AKGÜN, Seda GENÇ
267	Determination of some properties of propolis extracts by FT-Raman Spectroscopy	İbrahim Palabiyik, Hakan Apaydın, Didem Sözeri Atik
292	Determination of Some Properties of Ayran Containing of Cranberry and St. Johns Wort Extracts	FADİME SEYREKOĞLU, HASAN TEMİZ, SULTAN ACUN
328	Exopolysaccharide Production of Lactobacillus plantarum Strains Isolated from Tarhana Under Different Growth Conditions	DUYGU ZEHİR ŞENTÜRK, ÖMER ŞİMŞEK
341	The effects of addition of fish protein isolate on the nutritive value of microencapsulated anchovy fish oil (Engraulis encrasicolus)	Gülsün Özyurt, Mustafa Durmuş, Caner Enver Özyurt, Yılmaz Uçar, Ali Serhat Özkütük, Yeşim Özoğul
356	NOVEL METHODS FOR SEAFOOD PROCESSING	Yeşim Özoğul, Ali Rıza Köşker, İlyas Özoğul, Yılmaz Uçar, Fatih Özoğul, Abdurrahman Polat
359	Effect of Different Flour Mixtures and Protein Sources on Gluten Free Formulation of the Turkish Dessert Revani	Rusen METİN YILDIRIM, Tuncay GUMUS, Muhammet ARICI
613	SITUATION ASSESSMENT OF THE ELDERLY IN CYPRUS, FAMAGUSTA IN TERMS OF KEFIR, AIRAN AND MILK CONSUMPTION, BMI AND QUALITY OF LIFE	MUSTAFA HOCA, PERİM TÜRKER, MEHTAP AKÇİL OK
617	NUTRITION AND DIETETICS GRADE 1 STUDENTS AND THEIR CORRELATION WITH HELLİM CONSUMPTION, CALCIUM INTAKE AND BMI'S	FATMA HACET, MÜJGAN KUŞI, GÜLŞEN ÖZDURAN
620	INVESTIGATING THE EFFECT OF FORTIFICATION HAZELNUT MILK ON THE PHYSICO-CHEMICAL, MICROBIOLOGICAL AND SENSORY PROPERTIES OF YOGHURT-LIKE PRODUCT	Osman GUL, İlyas ATALAR, Furkan Turker SARICAĞLU, Mustafa MORTAS, Latife Betül GUL, Fehmi YAZICI
645	Characteristics properties of oak propolis	Sevgi Kolaylı, Didem Sözeri Atik, İbrahim Palabiyik
641	Different Sized Wheat Bran Fibers as Fat Mimetic in Biscuits: Its Effects on Dough Rheology and Biscuit Quality	Hakan Erinc, Behic Mert, Aziz Tekin
Modernisation and Industrialization of Traditional Food Production Processes		
54	Optimization of Thermosonication Conditions in Continuous System for Increasing Shelf Life of Salgam Juice	Mustafa Umit İRKİLMEZ, Muhammet ARICI
186	The Effect of Exopolysaccharide Producer Leuconostoc mesenteroides PFC66 on the Quality Characteristics of Tarhana	Elif TAŞDELEN, Tülin YILMAZ, Ömer ŞİMŞEK, Sami Gökhan ÖZKAL
358	SOME PHYSICAL CHANGES OF TRADITIONAL BISCUIT DOUGH AFTER MODIFIED ATMOSPHERE PACKAGING AND SHORT-TERM STORAGE	Hatice Betül Kaplan, Ünkan Urgancı, Fatma Işık, Sebahattin Nas
496	TRADITIONAL FOODS AND INDUSTRIAL PRODUCTION	Pınar Uzun, Duygu Nasiye Keskin, Hilal Yıldız
635	EFFECT OF GAMMA IRRADIATION ON PROPERTIES OF TRADITIONAL FERMENTED SAUSAGES	Gülce Bedis BAKANÖĞÜLLARI, Tuncay GÜMÜŞ
Mediterranean Diet		
158	Dried Fig Jam	Murat Reis Akkaya, Erva Parıldı, Osman Kola
161	Colocassia Plant Consumed as Food	Erdi Eren, Murat Reis Akkaya, Osman Kola, Ali Emrah Çetin, Erva Parıldı, Nurten Kurt Cengiz
162	Rock Samphire Plant Consumed as Food	Erdi Eren, Murat Reis Akkaya, Ali Emrah Çetin, Osman Kola, Yunus Şentürk
600	EVALUATION OF BİRİKİM KINDERGARTEN STUDENTS' ADHERENCE TO MEDITERRANEAN DIET	Taygun DAYI, Sabiha Gökçen ZEYBEK, Öykü HULUSİAĞA
604	Determination of Healthy Eating Index and Body Mass Index for Women Aged 19-65 Living in TRNC	Serpil - Özsoy, Sabiha Gökçen Zeybek
606	Adherence to Mediterranean Diet and International Physical Activity Questionnaire (IPAQ) Scores of Nutrition and Dietetic Students in Near East University	Servet Madencioglu, Gülşen Özduvan, Taygun Dayı, Sevinç Yücecan

Immitation and Adulteration of Traditional Foods

459 Analytical Methods for Halal Food Authentication: Principles, Comparisons and Food Applications

Muhammed Yusuf AĐLAR, Mehmet DEMIRCI, Abdulkadir ŐAHİNER, Bülent NAZLI