



8TH
INTERNATIONAL
ADVANCED TECHNOLOGIES
SYMPOSIUM

FOOD SCIENCE AND TECHNOLOGIES

21.10.2017 SATURDAY/CUMARTESİ

FOOD SCIENCE AND TECHNOLOGIES

HALL-M

	ID No	ARTICLE TITLE
CHAIR	Prof. Dr. A. Adnan HAYALOĞLU	
08.30-08.45	111	Enzymes in fish and seafood processing Muhsine Duman*
08.45-09.00	130	Characterisation of flowability of food powders as a function of particle size and morphology by Powder Flow Tester Ertan Ermiş*
09.00-09.15	155	Association between obesity and depression turkish women Mehtap Omaç Sönmez, Feyza Nazik*
09.15-09.30	202	Decontamination of chicken meat with evaporated ethyl pyruvate Bayram ÇETİN*, Harun URAN
09.30-09.45	677	Investigation of Use Possibilities in Chicken Meat for Sunflower Özlem Pelin Can*
09.45-10.00	239	Effects of Temperature, pH and Aeration on Vanillin Production by Pseudomonas putida Hüseyin Karakaya*
10.00-10.20	CAFFEE BREAK	
CHAIR	Asst. Prof. Dr. Ferit AK	
10.20-10.35	675	The Effect of Nisin on Shelf Life of Chicken Butt Meat Özlem Pelin Can*
10.35-10.50	323	Optimised Hilic Separation And Methodt Validation Of B Vitamins Using A Mixed-Mode Statinaory Phase Hayriye Aral*, Ramazan Altındağ, Kadir Serdar Çelik, Tarık Aral
10.50-11.05	417	Smart packaging systems for fish and seafood products Muhsine Duman*
11.05-11.20	518	Perfecting the Technology of Goat's Milk Ice Cream with Transglutaminase Enzyme H. Şanlıdere Aloğlu*, Y. Özcan, S. Karasu, B. Çetin, O. Sağdıç
11.20-11.35	662	Effect Of Lactulose Addition On Some Quality Characteristics Of Turkish Type Fermented Sausages Harun Uran*, Hatice Şanlıdere Aloğlu, Bayram Çetin
11.35-11.50	224	The effects of lycopene on histopathological changes and functions tests of liver in hypercholesterolemic rats Dilek Ateşşahin*



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11.50-13.30 LUNCH BREAK		
CHAIR	Assoc. Prof. Dr. Özlem Pelin CAN	
13.30-13.45	907	The Usability of Edible Films to Coat Cakes Oğuzhan Alagöz*
13.45-14.00	850	Screening Of Potential Probiotic Properties Of Lactobacillus Fermentum Isolated From Newborn Baby Gaita Samet Kocabay*
14.00-14.15	516	Applied Novel Techniques in Extraction of Bioactive Compounds B.E. Kocamaz* , O. Sağdıç, H. Şanlıdere Aloğlu
14.15-14.30	993	Influence of Osmotic Dehydration Process Parameters on the Quality Characteristics and Kinetics Modeling of Banana Slices Ferit Ak*, Alper Güven
14.30-14.45	353	Fabrication and utilization of nanoemulsion systems Sibel Uluata*
14.45-15.05 CAFE BREAK		
CHAIR	Assoc. Prof. Dr. Özlem Pelin CAN	
15.05-15.20	311	Rheological properties of some fruit purees Ramazan Orhan*
15.20-15.35	995	The role of osmotic dehydration process on the microstructural changes and textural properties of quince samples Ferit Ak*, Alper Güven
15.35-15.50	1074	Rheological properties of gluten free dough systems Senem Yetgin*
15.50-16.05	509	The thinking of design in traditional turkish delight Seçil Satır*, Demet Gönül Ertaş