



8<sup>TH</sup>  
INTERNATIONAL  
ADVANCED TECHNOLOGIES  
SYMPOSIUM

FOOD SCIENCE AND TECHNOLOGIES

21.10.2017 SATURDAY/CUMARTESİ		
FOOD SCIENCE AND TECHNOLOGIES		
HALL-O		
	ID No	ARTICLE TITLE
<b>CHAIR</b>	<b>Prof. Dr. A. Adnan HAYALOĞLU</b>	
08.30-08.45	111	Enzymes in fish and seafood processing <b>Muhsine Duman*</b>
08.45-09.00	130	Characterisation of flowability of food powders as a function of particle size and morphology by Powder Flow Tester <b>İnci Zent, Rabia Güneş, Ertan Ermiş*, Ahmet Korhan Binark</b>
09.00-09.15	155	Association between obesity and depression turkish women <b>Mehtap Omaç Sönmez, Feyza Nazik*</b>
09.15-09.30	202	Decontamination of chicken meat with evaporated ethyl pyruvate <b>Bayram Çetin*, Harun Uran</b>
09.30-09.45	677	Investigation of Use Possibilities in Chicken Meat for Sunflower <b>Özlem Pelin Can*</b>
09.45-10.00	239	Effects of Temperature, pH and Aeration on Vanillin Production by Pseudomonas putida <b>Hüseyin Karakaya*, M.Yılmaztekin</b>
10.00-10.20	<b>CAFFEE BREAK</b>	
<b>CHAIR</b>	<b>Asst. Prof. Dr. Ferit AK</b>	
10.20-10.35	675	The Effect of Nisin on Shelf Life of Chicken Butt Meat <b>Özlem Pelin Can*</b>
10.35-10.50	323	Optimised Hilic Separation And Methodt Validation Of B Vitamins Using A Mixed-Mode Statinaory Phase <b>Hayriye Aral*, Ramazan Altındağ, Kadir Serdar Çelik, Tarık Aral</b>
10.50-11.05	417	Smart packaging systems for fish and seafood products <b>Muhsine Duman*</b>
11.05-11.20	518	Perfecting the Technology of Goat's Milk Ice Cream with Transglutaminase Enzyme <b>H. Şanlıdere Aloğlu*, Y. Özcan, S. Karasu, B. Çetin, O. Sağdıç</b>
11.20-11.35	662	Effect Of Lactulose Addition On Some Quality Characteristics Of Turkish Type Fermented Sausages <b>Harun Uran*, Hatice Şanlıdere Aloğlu, Bayram Çetin</b>
11.35-11.50	224	The effects of lycopene on histopathological changes and functions tests of liver in hypercholesterolemic rats <b>D. Ateşşahin*, O. Erman, K. Servi, A.O. Çeribaşı, A. Ateşşahin</b>



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11.50-13.30 LUNCH BREAK		
<b>CHAIR</b>	<b>Assoc. Prof. Dr. Özlem Pelin CAN</b>	
13.30-13.45	907	The Usability of Edible Films to Coat Cakes <b>Meltem Dilek*, Oğuzhan Alagöz, Nazan Yılmaz, Sinem Karaaslan</b>
13.45-14.00	850	Screening Of Potential Probiotic Properties Of Lactobacillus Fermentum Isolated From Newborn Baby Gaita <b>S. Kocabay*, S. Çetinkaya, B. Akkaya, A.F. Yenidünya</b>
14.00-14.15	516	Applied Novel Techniques in Extraction of Bioactive Compounds <b>B.E. Kocamaz*, O. Sağdıç, H. Şanlıdere Açoğlu</b>
14.15-14.30	993	Influence of Osmotic Dehydration Process Parameters on the Quality Characteristics and Kinetics Modeling of Banana Slices <b>Ferit Ak*, Alper Güven</b>
14.30-14.45	509	The thinking of design in traditional Turkish delight <b>Seçil Satır*, Demet Günall Ertaş</b>
14.45-15.05 CAFFEE BREAK		
<b>CHAIR</b>	<b>Assoc. Prof. Dr. Özlem Pelin CAN</b>	
15.05-15.20	311	Rheological properties of some fruit purees <b>E. Aydoğmuş, F. Kamışlı*, R. Orhan</b>
15.20-15.35	995	The role of osmotic dehydration process on the microstructural changes and textural properties of quince samples <b>Ferit Ak*, Alper Güven</b>
15.35-15.50	1074	Rheological properties of gluten free dough systems <b>Senem Yetgin*, O. Campanella</b>