

THE INTERNATIONAL SYMPOSIUM ON FOOD RHEOLOGY AND TEXTURE
ITU SDKM, ISTANBUL TURKEY, OCT 19-21 2018

OCT 19, FRIDAY (1st day)

time		
09:15		registration
09:45		opening
	session	talks
10:00	opening lecture	Prof. Dr. Micha PELEG (Uni. of Massachusetts, USA) Challenges in relating rheological properties of foods to their perceived texture
11:00	food groups:dough	Gamze Üçok, Durmuş Sert The effect of lactic acid bacteria cultures in different sourdough on dough and bread characteristics
11:20	COFFEE BREAK	
11:40	food groups:dough	Hacer Meral, Yeşim Bedir, M. Murat Karaoğlu Effect of stale bread flours on textural properties of bread
12:00	gels	Sümeyye Koç, Zeynep Tacer-Caba, Dilara Nilüfer-Erdil Detection of some functional, gelation and viscoelastic characteristics of chia seeds (<i>Salvia hispanica L.</i>) in model systems
12:20	BREAK	
13:30	keynote speak	Prof. Dr. Jozef. L. KOKINI (Purdue Uni., USA) Overview of the Large Amplitude Oscillatory Shear (LAOS) properties of food materials and their relevance in terms of processing and quality of foods
14:30	rheological-textural methods	Özlem Duvarcı, Gamze Yazar, Jozef Kokini Linear and non-linear rheological behavior of mayonnaise
14:50	gels	Furkan Türker Sarıcaoğlu, İlyas Atalar, Osman Gül Gelation of high pressure homogenized hazelnut milk glucono delta-lactone (GDL): rheological and gel strength properties
15:10	gels	Abdullah Kurt Modulating hydrogel characteristics of deacetylated saleg glucomannan by blending xanthan gum
15:30	COFFEE BREAK	
15:50	rheological-textural methods	Esra Bölük, Didem Sözeri Atik, İbrahim Palabıyık A new approach for the determination of chocolate melting point with rheometer
16:10	rheological-textural methods	Zeynep Hazal Tekin, Salih Karasu, Ömer Said Toker Thermal loop test as a novel method for determination of emulsion stability
16:30	emulsions	Müge Urgan, Aylin Türk, Sevcan Ünlütürk, Figen Ertekin, Nurcan Koca Effects of microparticulated protein on stability and rheological properties of reduced-fat white-brined cheese emulsions
16:40		Kuday Karaaslan (Atomika Teknik) Parçacık Özellikleri, Reoloji ve Stabilité İlişkisi

OCT 20, SATURDAY (2nd day)

09:15	keynote speak	Prof. Dr. Sundaram GUNASEKARAN (UW-Madison, USA) Rheology and dairy foods
10:15	emulsions	Aslı Can Karaça Emulsifying properties of commonly used wall materials and select plant proteins for stabilization of black pepper seed oil emulsions
10:35	food groups: dairy	Hatice Siçramaz, Ahmet Ayar Effects of coagulation temperature, smoking and storage time on the textural properties of acid-heat coagulated circassian cheese
10:55	food groups: dairy	Mustafa Öztürk, Tuğba Yıldırım Impact of various packing pH values on the texture and sliceability of cultured white cheese
11:15	COFFEE BREAK	
11:30	food groups: dairy	Memnune Şengül, Elif Feyza Topdaş, Mustafa Fatih Ertugay, Elif Dağdemir Rheological behavior of ice cream mixes produced with lyophilized prickly pear
11:50		Asef Özhan (Sem Laboratuvar) Gıdalarda tekstür ve reoloji uygulamaları
	BREAK	
13:30	keynote speak	Assoc. Prof. M. Mehmet AK (Aromsa, TURKEY) How rheology makes a difference in the food industry
14:30	food groups: poultry	Alev Yüksel Aydar, Burçin Gürel, Semra Kayaardı Textural properties of optimized chicken roll product
14:50	food groups: poultry	Mona Farno, Zahra Saghafi, Azizollah Zargaraan The effect of batters containing tragacanth and zedu gum on chicken nugget properties
15:10	quality criteria	Damla Barışık, Hülya Çakmak, Seher Kumcuoğlu, Şebnem Tavman Rheological and thermal properties of gluten-free tempura batter systems formulated with quinoa and corn flour
15:30	COFFEE BREAK	
15:40	traditional foods/ drinks	Arzu Akpınar-Bayzıt, Tülay Özcan, Lütfiye Yılmaz-Erşan, Servet Kaya Effect of sugar components on sensorial and textural properties of Turkish delight (lokum)
16:00	food groups: confectionary	Haniyeh Rasouli Pirouzian, Seyed Hadi Peighambaroust, Sodeif Azadmard Damirchi Effect of maltitol and xylitol combination on physicochemical properties of sucrose-free chocolate
16:20	food processing	Ebru Ormanlı, Özgül Altay, Yonca Aslı Dik, Merve Gizem Kulcu, Seher Kumcuoğlu, Şebnem Tavman Isolation of okra polysaccharides by ultrasound assisted extraction
16:40		Cengiz Altop (Teknaroma Agency Local&Foreign Trd.Ltd.Co.) How Rheology Can Proactively Prevent Daily Chocolate Production Problems

OCT 21, SUNDAY (3rd day)

10:00	food processing: nanotechnology	Sanem Argın, Büşra Akınalan Effects of polymer rheology on the fiber formation and morphology of pectin nanofibers
10:20	food processing: heat treatment	Abdulatef Ahhmed, Duygu Özmen, Kübra Bursa, Ömer Said Toker Effect of heat treatment on rheological properties of actomyosin
10:40	COFFEE BREAK	
11:00	food processing: nanotechnology	Sara Haghjou, Farzaneh Azizzadeh, Eda Esmer, Filiz Altay The effects of viscosity of chitosan-polyvinyl alcohol blend solutions on the morphology of nanofibers with vitamin C
11:20	rheological-textural methods	Ertan Ermiş Recent developments in test methods used to evaluate food powder rheology and characterization
11:40	food groups: confectionary	Nurcanan Akbaş, Ömer Said Toker Rheological characterization of caramelized chocolate
12:00	traditional foods/ drinks	Sercan Dede, Filiz Altay, Ahmet Dursun, Dilek Özkan, Zehra Güler The effects of whey adding into cow, sheep and goat milk on rheological properties of kefir
12:20	traditional foods/drinks	Sercan Dede, Filiz Altay Rheological properties of milks with sucrose or lactose treated with koumiss culture
12:40		Closing and Assessment session: future activities, plans & closing