

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

All posters will be presented during whole symposium		
poster number	session	posters
1	rheological-textural methods	Çiğdem Yıldırım, Mustafa Tahsin Yılmaz, Duygu Özmen Effect of sprouted wheat flour on LAOS properties of wheat flour-water dough
2	rheological-textural methods	Duygu Özmen, Ömer Said Toker Investigation of LAOS behavior of xanthan and locust bean gum
3	rheological-textural methods	Gözde Kutlu, Fatih Bozkurt, Salih Karasu, Eray Tulukçu, Osman Sağdıç, Ömer Said Toker Determination of deformation and recovery properties of camelina (<i>Camelina sativa</i>) seed gum solutions at different concentration level using three interval thixotropy test (3ITT)
4	rheological-textural methods	Öznur Saroğlu, Betül Gizem Açı, Ömer Said Toker, Muhammet Arıcı Steady shear rheological properties of gum extracted from acacia seeds
5	gels	Gözde Kutlu, Fatih Bozkurt, Salih Karasu, Eray Tulukçu, Osman Sağdıç, Ömer Said Toker Effect of concentration on viscoelastic properties of <i>Camelina sativa</i> seed gum solutions
6	gels	Zehra Gülsünoğlu, Ali Varol, Neslihan Ayhan, Sedat Velioğlu Synergistic interaction of xanthan, guar and locust bean gum investigated by viscosity
7	gels	Olga Filonenko, Merve Kaya, Zehra Gülsünoğlu, Meral Kılıç Akyılmaz Development of flavored milk with carob
8	gels	Nasim Kianpour, Sara Haghju, Ömer Said Toker, Filiz Altay, Şükrü Karataş Rheological properties of vegan pudding prepared with gum arabic and pectin
9	interfaces	Büşra Gültekin Subaşı, Mohammad Amin Mohammadifar, Esra Çapanoğlu Güven Waste to worth: viscoelasticity at the interface
10	emulsions	Esra Kocaman, Aslı Can Karaça, Paul Van der Meeren Effect of lecithin and pea protein isolate on double emulsions
11	emulsions	Hamdy Zahran, Neşe Şahin Yeşilçubuk Influence of different wall materials on emulsion stability and droplet size of emulsions prepared with hazelnut oil
12	food processing: nanotechnology	T. N. Soliman, A.F Farrag, Hamdy Zahran, M. H. Abd El-Salam Preparation and properties nano-encapsulated wheat germ oil and its use in the manufacture of labneh
13	food processing: nanotechnology	Zahra Najafi, Turgay Çetinkaya, Neşe Şahin Yeşilçubuk, Filiz Altay Characterization of saffron extract loaded zein nanofibers
14	food processing: nanotechnology	Gülşay Çoksarı, Sercan Dede, Nevzat Artık, Filiz Altay Effect of viscosity on electrospinnability of feed solutions containing PLGA
15	food processing: nanotechnology	Beza Şükran Işık Şentürk, Sercan Dede, Özgür Hüyükü, Filiz Altay Importance of rheology in emulsion electrospinning
16	food processing: encapsulation	Hüseyin Demircan, Rasim Alper Oral Some rheological properties of different hydrocolloid solutions and their effect of encapsulation efficiency
17	food processing: encapsulation	Yüksel Bayram, Kübra Özkan, Salih Karasu, Osman Sağdıç The importance of rheological properties in encapsulation applications
18	food processing: heat treatment	Sibel Bölek, Murat Özdemir Determination of optimum roasting conditions of <i>Pistacia terebinthus</i> beans in a fluidized bed roaster using surface response methodology
19	food processing: heat treatment	Şevrin Kaya, Ezginur Öner Effects of raw materials on rheological properties and baking stability of the oil based cream
20	food processing	Muhammed Yüceer, Cengiz Caner Rheological characterization of protease treated liquid egg white
21	food processing	Burcu Karakelle, Ömer Said Toker Pasting properties of high amylose starch at various process conditions
22	food processing: nutrition and health	Paulina Streimikyte, Milda Kersiene, Daiva Leskauskaitė Texture modified protein-based beverages for elderly people with oropharyngeal dysphagia
23	quality criteria	Ebru Gözetici Quality characteristics of whipped cream: effect of process parameters
24	food groups: dough	Hüsne Konur, Gamze Nil Yazıcı, Burçak Uçar, Mehmet Sertaç Özer Textural properties of household type gluten free breads
25	food groups: dough	Gamze Nil Yazıcı, Burçak Uçar, Mehmet Sertaç Özer Textural properties of rice flour based gluten free cakes
26	food groups: dough	Gülbahar Tekin, Gamze Nil Yazıcı, Burçak Uçar, Mehmet Sertaç Özer Effects of pseudocereals on textural properties of gluten free biscuits
27	food groups: dough	Zühal Alkay, Hilal Kılmanoğlu, M. Zeki Durak Effect of some lactic acid bacteria on the textural, rheological and quality properties of sourdough breads
28	food groups: dough	Zeynep Yavuz, Fatih Tornuk The effect of incorporation of oleaster (<i>Elaeagnus angustifolia</i> L.) powder on rheological and textural properties of wheat dough and bread
29	food groups: dough	Senem Karlıdağ, Muhammet Arıcı, Görkem Özülkü Rheological and quality characteristics of wheat bread enriched with carob flour
30	food groups: dough	Ruşen Metin Yıldırım, Muhammet Arıcı Rheological properties of sourdough fermented with different lactic acid bacteria strains
31	food groups: confectionary	Betül Gizem Açı, Ömer Said Toker, Faruk Tamtürk, Nevzat Konar, İbrahim Palabıyık Usage of sugar molasses in the ice cream formulation instead of sugar
32	food groups: confectionary	Kübra Bursa, Abdullah Kurt, Ömer Said Toker Rheological properties of jelly produced by molasses as an alternative to sugar
33	food groups: confectionary	Filiz Tazeoğlu, Dilara Aktay Gelatin alternatives in jelly-type confectionary products
34	food groups: confectionary	Narjes Velayatmadar, Jaleddin Mirzay Razaz, Zahra Saghafi, Azizollah Zargaraan Viscoelastic properties of low calorie saffron desserts formulated with three types of Iranian tragacanth gum
35	food groups: dairy	Lütfiye Yılmaz-Erşan, Tülay Özcan, Arzu Akpınar-Bayizit The effect of different animal milk on rheological characteristics of dairy products
36	food groups: dairy	Tülay Özcan, Serap Baysal Textural attributes of white cheeses: correlation with instrumental and sensory measurements

37	food groups: dairy	Kübra Gökdoğan, Ezgi Metin, Osman Sağdıç Comparison of rheological properties of ice cream produced with commercial gums and dextrans
38	food groups: dairy	Hatice Bekiroğlu, Salih Özdemir The effect of buffalo milk on the physical quality characteristics of ice cream
39	food groups: fruits	Nasim Kianpour, Şükrü Karataş Impact of temperature above 100°C on the textural characteristics of dried apple
40	food groups: meat	Mino Hajian, Azizollah Zargaraan, Nader Karimian Khosrowshahi, Hedayat Hosseini Optimization of natural tenderizers and investigation of their effects on sensory and textural properties of beef, using mixture design methodology
41	traditional foods/drinks	Onur Ketenoğlu, Didar Üçüncüoğlu, Hüdayi Ercoşkun Evaluating textural effects of different hydrocolloids in "cezerye" prepared from quince and cornelian cherry fruits
42	traditional foods/drinks	Mustafa Kaplan, Ayşegül Türk Baydır, Harun Dıraman Texture profile analysis of chocolate coated apricot paste cubes produced from Malatya apricots
43	traditional foods/drinks	Mustafa Kaplan, Ayşegül Türk Baydır, Amir Soltanbeigi, Harun Dıraman Some physical and textural properties of ten domestic apricot cultivars applied to natural and artificial drying methods
44	traditional foods/drinks	Sercan Dede, Mustafa Didin, Özgür Hüyükü, Filiz Altay The viscoelasticity of homemade pomegranate sour concentrates