



5th INTERNATIONAL FOOD CHEMISTRY CONGRESS

CONGRESS PROGRAM

9-12 APRIL 2026



YTU YILDIZ TECHNICAL
UNIVERSITY

<https://gidakimyasikongresi.org/>

SCIENTIFIC PROGRAM	
9 APRIL 2026, THURSDAY	
08:30-13:30	Introduction to Chemometrics Training
09:00-14:00	Registration
OPENING PRESENTATION : ARGİVİT MAIN HALL	
14:00-16:00	Prof. Dr. Muhammet ARICI , Chair, Yıldız Technical University
	Ikram CENGİZ , President of the Association of Chemists Society
	Ali SERTAKAN , Vice President R&D, Ülker - Part of Pladis Global
	Dr. Şerafettin ÇAKAL , TAGEM Deputy General Manager
	Prof. Dr. Mecit Halil ÖZTOP , Keynote Speaker, Middle East Technical University <i>Türkiye's Strengthening Position in the European Food Research Ecosystem</i>
	Plaque Ceremony
16:00-16:30	Coffee Break
SESSION 1: ARGİVİT MAIN HALL	
Session Chair: Prof. Dr. Durmuş ÖZDEMİR	
16:30-17:00	Prof. Dr. Sercan KARAV , Çanakkale Onsekiz Mart University <i>Host-Microbiota Interactions and Novel Functional Food Design</i>
17:00-17:30	Prof. Dr. Esra CAPANOĞLU , Istanbul Technical University <i>Circular Bioeconomy Approaches to Bioactive Valorization: Improving Bioactivity and Incorporation into Food Matrices</i>
17:30-18:00	Assoc. Prof. Dr. Urartu ŞEKER , Orta Doğu Teknik University <i>Engineering Microbial Food Systems: From Synthetic Biology to Sustainable Nutrition</i>
18:00-18:15	Ceren ÇAKIR , Unilever <i>Comparison of Sensory, Functional and Bioactive Properties of Rice, Chickpea and Pumpkin Seed Proteins in Instant Tomato and Lentil Soups</i>
18:15-18:30	Dr. İsmail Emir AKYILDIZ , Altıparmak Food Co., Balparmak R&D Center <i>Pine Honey as a Promising Apitherapy Product; Describing the Linkage Between the Forefront Bioactive Substances and Potential Health Benefits</i>
19:00	Dinner

10 APRIL 2026, FRIDAY

SESSION 2: ARGİVİT MAIN HALL (Short Presentations)

Session Chair: Prof. Dr. Mükerrerem KAYA

09:20-09:25	Gülden HAZARHUN, Bursa Uludağ University <i>Development and Validation of a Miniaturized QuEChERS Method for Sustainable Multi-Pesticide Analysis in Apple Juice</i>
09:25-09:30	Gül Zeynep KIZMAZ, Sütaş R&D Center <i>Chemical Safety in Food Contact Packaging Materials: Regulatory Requirements, Migration Mechanisms and Analytical Evaluation Approaches</i>
09:30-09:35	İsmail ELBEĞİ, Dimes Food <i>Mechanistic Evaluation of Serum Separation in not-from-Concentrate Orange Juice: A Literature-Based Multidimensional Perspective</i>
09:35-09:40	Derya DEREGÖZÜ, Üsküdar University <i>In Vitro Evaluation of the Antidiabetic Potential of a Mixture of Aronia (Aronia Melanocarpa), Cinnamon (Cinnamomum Spp.), and Olive Leaf (Olea Europaea L.) Extracts on Type 2 Diabetes</i>
09:40-09:45	Assoc. Prof. Dr. Ruhan AŞKIN UZEL, Yasar University <i>Palm Oil in the Global Vegetable Oil System: A Sustainable Source of Nutrition and Functionality for the Food Industry</i>
09:45-09:50	Assoc. Prof. Dr. Halil ŞENOL, Bezmialem Vakıf University <i>Inhibitory Effects of Anthraquinone Derivatives on Lactoperoxidase: An In Vitro and In Silico Evaluation</i>
09:50-09:55	Prof. Dr. Vahid VATANPOUR, Istanbul Technical University <i>Application of Membrane Technology in Food Science and Engineering</i>
10:00-10:30	Prof. Dr. Müge ARSLAN, Uskudar University <i>Food Processing Technologies, Associated Losses, and Current Technological Approaches</i>
10:30-11:00	Coffee Break
SESSION 3: ARGİVİT MAIN HALL	
Session Chair: Prof. Dr. Müge ARSLAN	
11:00-11:30	Prof. Dr. H. Funda KARBANCIOĞLU GÜLER, Istanbul Technical University <i>Climate Change and Mycotoxins: Risks and Strategies</i>
11:30-11:45	Prof. Dr. Rano AKRAMOVA, Tashkent Institute of Chemical Technology <i>Improvement of Refining Technology for Safflower Oil to Enhance Quality and Oxidative Stability</i>
11:45-12:00	Assoc. Prof. Dr. Nihat ÖZCAN, TÜBİTAK MAM Climate and Life Sciences <i>Preparation of Rosemary Essential Oil Emulsions and Determination of Their Toxicity Against Agricultural Pests</i>
12:00-12:15	Fahri YEMİSCİOĞLU, Ase Innovation Chemistry <i>All About Palm and Palm Oil: Evaluation of Palm Oil based on Food Safety, Food Industry, Nutrition, and Deforestation</i>
12:15-12:30	Dr. Elif GÜNGÖR REİS, Ase Innovation Chemistry <i>Building a Reliable Traceability System for the Palm Oil Ecosystem: MSPO 2.0 Certification and Blockchain Integration</i>
12:30-12:45	Assist. Prof. Dr. Turkan UZLASIR, Alanya University <i>Comparative Analysis of Classical vs. Cell Pelleting Inoculation on Physicochemical Stability and Microbial Growth in Kumquat Fermentation</i>
12:45-14:00	Lunch

SESSION 4: ARGİVİT MAIN HALL**Session Chair: Prof. Dr. H. Funda KARBANCIOĞLU GÜLER**

14:00-14:30	Prof. Dr. Durmuş ÖZDEMİR , Izmir Institute of Technology <i>Chemometric Applications in Food Analysis: Multivariate Calibration, Clustering, Classification, and Beyond</i>
14:30-14:45	Prof. Dr. Nabi Alper KUMRAL , Bursa Uludağ University <i>Forever Pesticides: PFAS Contaminations and Detection Methods in Diverse Food Matrices</i>
14:45-15:00	Assist. Prof. Dr. Fahriye Ceyda DUDAK , Hacettepe University <i>Physicochemical Behavior and Toxicological Implications of Micro and Nanoplastics in Foods</i>
15:00-15:15	Assist. Prof. Dr. Şehnaz ÖZATAY , Canakkale Onsekiz Mart University <i>Functional Foods and Their Effects on Gut Microbiota</i>
15:15-15:30	Dr. Fahriye Şeyma ÖZCAN , TÜBİTAK Marmara Research Centre <i>Optimization of Ultrasound-Assisted Protein Extraction from Berberis vulgaris Using Deep Eutectic Solvents</i>
15:30-15:45	Cihat GÜNER , Erişler Food <i>Comparative Evaluation of Wheat Cultivars on Noodle Quality: Linking Flour Functionality, Dough Rheology, and Cooking Performance</i>
15:30-15:45	Cihat GÜNER , Erişler Food <i>Clean-Label Reformulation of Wheat Noodles: Functional Replacement of Guar Gum with Flaxseed (Linum usitatissimum) and Chia (Salvia hispanica) Mucilage and Its Impact on Rheological, Structural, and Cooking Properties</i>
15:45-16:00	Recep KARA , Erişler Food <i>Evaluation of Oxidative Shelf-Life Parameters in Fried Noodles Enriched with Wheat Germ</i>
16:00-16:30	Coffee Break

SESSION 5 : ARGİVİT MAIN HALL**Session Chair: Prof. Dr. Esra CAPANOGLU**

16:30-17:00	Prof. Dr. Mükerrerem KAYA , Ataturk University <i>Nitrosamines in Meat and Seafood Products</i>
17:00-17:15	Assoc. Prof. Dr. Perihan YOLCI ÖMEROĞLU , Bursa Uludağ University <i>Evaluation of Plant-Based Egg and Milk Alternatives in Muffin Systems</i>
17:15-17:30	Assist. Prof. Dr. Ece YILDIZ ÖZTÜRK , Yasar University <i>From Superfruit Matrices to Functional Ingredients: Optimizing Eco-Friendly Extraction of Immune-Supporting Phenolic Antioxidants Using Response Surface Methodology</i>
17:30-17:45	Ebru MANAV AKYAR , TERRA Analysis and Measurement Equipment Trade Co Inc <i>Rapid and Solvent-Free Fat Determination in Dairy Products</i>
17:45-18:00	Altan DENİZ , Central Research Institute of Food and Feed Control <i>Assessment of Raw Milk Quality and Total Mixed Ration Characteristics in Dairy Cattle Farms of Bursa, Türkiye</i>
18:00-18:15	Sinem KELEŞ , Suleyman Demirel University <i>Novel Approaches to the Chemical, Technical, and Sensory Properties of Fermented Milk and Plant-Based Milk Substitutes</i>
18:15-18:30	Mertin HAMZAOĞLU , Central Research Institute of Food and Feed Control <i>Titanium Dioxide Nanotube-Modified Quechers Method for Pesticide Residue Analysis in Peach Matrix</i>
18:30-18:45	Gizem YİVLİ , Suleyman Demirel University <i>Response Surface Methodology-Based Evaluation of Multi-Stage Percolation for Pomegranate Flower (Punica granatum L.) Polyphenols</i>
19:00	Dinner

10 APRIL 2026, FRIDAY

Workshop 1 (Ametist)

10:00-11:00	Ali İhsan SEÇKİN , Chromax <i>Analytical Method Validation in Food Analysis: Chromax Solutions Approaches</i>
11:00-12:00	Eray GÜDER , Ant teknik <i>Analysis of Alternaria Toxins in Different Food Matrices by LC-MS/MS</i>
14:30-15:30	Mustafa Onur SAGLAM , Redoks Analytical Devices <i>Automation-Focused Solutions in Food Analysis: MOSH-MOAH and 3-MCPD</i>

11 APRIL 2026, SATURDAY

SESSION 6: ARGİVİT MAIN HALL (Short Presentations)

Session Chair: Prof. Dr. Osman SAĞDIÇ

09:15-09:20	Prof. Dr. Akbarali RUZİBAYEV , Tashkent Institute of Chemical Technology <i>Development of Modified Oils with Reduced Trans and Saturated Fatty Acids Based on Cottonseed Oil</i>
09:20-09:25	Prof. Dr. Akhror ABDURAKHİMOV , Tashkent Institute of Chemical Technology <i>Study of the fatty acid composition of cottonseed oil obtained from the seeds of new cotton varieties</i>
09:25-09:30	Prof. Dr. Gulnoza DJAKHANGİROVA , Tashkent Institute of Chemical Technology <i>Methods for Determining the Amount of Resistant Starch in Processed Barley Grains</i>
09:30-09:35	Assist. Prof. Dr. Fulya HARP ÇELİK , Hasan Kalyoncu University <i>Determination of Antioxidant Activity of Oils Obtained from Flavoured Olive Powder</i>
09:35-09:40	Emine Sude USLU , Alanya Aladdin Keykubat University <i>Geographically Indicated Gilaburu (<i>Viburnum opulus L.</i>) Fruit: Evaluation of Its Functional Food Potential</i>
09:40-09:45	Şelale Beyza TOPAN , Ankara Hacı Bayram Veli University <i>Assessment of Locally Grown Terebinth (<i>Pistacia terebinthus L.</i>) as a Functional Ingredient in Food Product Formulations</i>
09:45-09:50	Ekin ÇEVİK , Üsküdar University <i>Utilization Potential of Tomato and Its By-Products in Functional Foods</i>
09:50-09:55	Merve GÜVEN , Eker Dairy Products R&D Center <i>Dairy Matrix as a Platform for Functional Food Design: Structural Determinants and Metabolic Outcomes</i>
09:55-10:00	Ekin YAŞAR , Üsküdar University, <i>Soilless Agriculture Systems as a Sustainable Food Production Strategy for Water-Stressed Türkiye: A Comparative Review of Nutrient Chemistry, Food Quality, and Safety</i>
10:00-10:30	Prof. Dr. Mustafa YAMAN , Istanbul Sabahattin Zaim University <i>The Role of Advanced Glycation End Products Formed in Foods in the Development and Progression of Metabolic Diseases</i>
10:30-11:00	Coffee Break

SESSION 7: ARGİVİT MAIN HALL

Session Chair: Prof. Dr. Mustafa YAMAN

11:00-11:30	Prof. Dr. Osman SAĞDIÇ , Yıldız Technical University <i>Food Poisoning and Its Evaluation from a Forensic Medicine Perspective</i>
11:30-11:45	Dr. Semra ÇAVUŞ , Central Research Institute of Food and Feed Control <i>Cytotoxic Effects of Modified Montmorillonite Clays (<i>Organoclays</i>)</i>
11:45-12:00	Remziye ZENGİNGÖNÜL GÖKÇAY , Central Research Institute of Food and Feed Control <i>Production of Mgo Nano-Adsorbents from Waste Peach Pits: Comprehensive Characterization in Comparison with Commercial Graphite</i>
12:00-12:15	Hande KONUKSEVER , Muğla Sıtkı Koçman University <i>Simultaneous Determination of Antibiotics and Pesticide Residues in Bee Venom Samples by UPLC-MS/MS</i>
12:15-12:30	Gaye ACCAN , Muğla Sıtkı Koçman University <i>Comprehensive Determination of Sugar Profiles in Mushrooms Using Multi-Detector HPLC (RID, ELSD, and PAD)</i>
12:30-12:45	Saeid Chobdar RAHİMA , Kazlıçeşme R&D Center and Test Laboratory <i>Enzyme–Phenolic and Ascorbic Acid Interactions in Collagen Hydrolysates: A Simulated Gastrointestinal Perspective</i>
12:45-14:00	Lunch

SPECIAL SESSION: ARGİVİT MAIN HALL	
Ministry of Agriculture and Forestry	
TAGEM	
14:00-14:45	Dr. Esin TOPARLAK <i>TAGEM Presentation</i>
	Sinem GÜMÜŞSOY <i>Department of Animal Health, Food and Feed Research (Food Research Presentation)</i>
14:45-15:00	Question – Answer
FOOD CONTROL	
15:00-15:45	Selim KAPLAN , Head of Food Codex and Feed Legislation Department <i>Environmental Contaminants in Food Safety</i>
	Ergin HARUNOĞLU <i>The Effect of Analytical Standard and Material Selection on Pesticide Residue Analysis</i>
15:45-16:00	Question – Answer
16:00-16:30	Coffee Break
16:30-18:30	Shining hour
19:00	Dinner
20:30-22:00	Poster Presentations

11 APRIL 2026, SATURDAY	
Workshop 2 (Ametist)	
10:00-11:00	Selim ŞAKRAK , Redoks Analytical Devices <i>PFAS Analysis with Different Analytical Approaches</i>
11:00-12:00	Ebru MANAV AKYAR , TERRA Analysis and Measurement Equipment Trade Co Inc Fırat TAŞLIYÜK , TERRA Analysis and Measurement Equipment Trade Co Inc <i>Automated Pesticide Standard Preparation and High-Performance LC-MS/MS & GC-MS/MS Workflows in Food Analysis</i>

12 APRIL 2026, SUNDAY

SESSION 8: ARGIVIT MAIN HALL

Session Chair: Prof. Dr. Sercan KARAV

09:30-10:00	Assoc. Prof. Dr. Yunus Emre TUNÇİL , Necmettin Erbakan University <i>From Structure to Function: How Dietary Fiber Chemistry Directs Colonic Microbiome Modulation</i>
10:00-10:30	Assoc. Prof. Dr. Mustafa BENER , Istanbul University <i>An Overview of Food Antioxidant Determination: Approaches from Past to Present</i>
10:30-10:45	Prof. Dr. Sema DEMİRÇİ ÇEKİÇ , Istanbul University <i>Colorimetric Determination of Organophosphate Pesticide Residues using Enzyme-Nanozyme Cascade System</i>
10:45-11:00	Assoc. Prof. Dr. Ece SÖĞÜT , Suleyman Demirel University, <i>Valorization of Heterogeneous Fruit and Vegetable Juice Processing Waste: Extraction and Modification of Cellulose for Sustainable Material Development</i>
11:00-11:15	Beyza ARDA DENİZ , Eker Dairy Products R&D Center <i>Protein Determination in Complex Dairy Matrices: Method Validation and Performance Characterization at Eker Dairy Products</i>
11:15-11:30	Tugce CEKUC , Burdur Mehmet Akif Ersoy University <i>Thin-Layer Convective Drying of Traditional Kurut Cheese: Mathematical Models for Kurut Cheese Powder Production</i>
11:30-12:30	Closing Ceremony - Evaluation and Poster Awards Session

11 APRIL 2026, SATURDAY (20:30-22:00)

20:30-22:00	P.N	Poster Presentations
20:30-22:00	P1	Ceren GÜNAL , Unilever <i>Effects of Temperature and pH on the Degredation of Beta-Carotene in Emulsion Based Products</i>
	P2	Damla ÖZÇELİK , Süttaş R&D Center <i>Influence of Botanical Source of Hydroxypropyl Distarch Phosphate (E1442) on Structural Properties of Flavored Stirred Yogurt</i>
	P3	Eda NURKO , K.F.C. Food Textile Industry Import Export Investment <i>Characterization of Figs Stems Using Sustainable Waste Management Approaches and Their Potential in Functional Food Applications</i>
	P4	Prof. Dr. Ayşegül YILDIRIM KUMRAL , Bursa Uludağ University <i>Pesticide Metabolite Conversion and Calculations for Residue Analysis in Foods</i>
	P5	Melisa MUMCU , Doehler <i>Stability and Industrial Importance of Color Emulsions Used in Beverages</i>
	P6	Ayşenur YAKDİ , Doehler <i>Molecular Basis of Flavor: Chemistry of Synthetic and Natural Flavors</i>
	P7	Sena Büşra ARSLAN , Doehler <i>Functional Instant Beverages</i>
	P8	Simge ÖZBEK , Pak Food Production and Marketing <i>Designing Clean-Label Reduced-Fat Cakes: Lipase-Pre-Emulsification Synergy for Structural and Sensory Recovery</i>
	P9	Mehmet Can AGCA , Süttaş R&D Center <i>Determination of the Effects of Direct and Indirect Heat Treatment Methods on the Chemical and Sensory Properties of Plain UHT Milk</i>
	P10	Ali BAL , Uludağ Beverage Türk <i>Presence of PFAS in Drinking Water Risk and Analytical Assessment</i>
	P11	Mert TOPÇU , Doehler <i>Optimization of SPME Arrow Fiber Selection for Rapid and Solvent-Free Strawberry Flavour Profiling</i>
	P12	Merve DURAN , Doehler <i>Quantification of Flavour Compounds and Carrier Components by GC-MS</i>
	P13	Eda Nur DİNÇ , Super Fisk <i>Evaluation of Barrier Performance and Migration Risk in Flexible Food Packaging from a Food Safety Perspective</i>
	P14	Aran AYDIN , Süttaş Dairy Products <i>Calibration Risk Analysis of Critical Equipment in Food Safety</i>

P15	Naciye ÇİÇEK , Unilever <i>A Review on the Stability of Powder and Liquid Chlorophyll Types in Dry Food Formulations: Impact of Formulation Structure and Salt</i>
P16	Ayşe MUSLU AYKOC , Alanya University <i>Bisphenol A (BPA) Migration and Toxicological Assessment in Traditional Cheese Ripened in Plastic Drums Depending on Storage Time</i>
P17	Gamze KAYALI , Doehler <i>Natural Colours: From Source to Formulation</i>
P18	İdil Sırma KOTAN , İzmir Institute of Technology <i>Development of Chemometrics Multivariate Calibration Software with Evolutionary Machine Learning and Artificial Intelligence</i>
P19	Nurefşan YÜZÜKIRMIZI , İzmir Institute of Technology <i>Development of Web Based Chemometrics Multivariate Calibration Software with Machine Learning and Neural Network</i>
P20	Selin UÇAR , Manisa Celal Bayar University, <i>Determination of Phenolic Compounds in Graphene Oxide, Mof and Gold Nanoparticle Modified Electrodes</i>
P21	Assist. Prof. Dr. Gamze DÜVEN , Bursa Uludag University <i>Production of a Boza-Like Functional Fermented Beverage Using GABA-Producing Lactic Acid Bacteria and Yeast Strains</i>
P22	Ceyda KARAMAN , Akdeniz University <i>Improving and Evaluating the Quality Characteristics of Wooden Breast Meat</i>
P23	Sinem RADAY , Altıparmak Food Co Balparmak R&D Center <i>Proteomic Approaches for Quality Assessment and Authentication of Bee Products</i>
P24	Begüm GÖKDUMAN , Akdeniz University <i>Determination of Wooden Breast Syndrome Quality Characteristics and Severity Using Imaging Methods</i>
P25	Betül AYDIN , Ankara Food Control Laboratory Directorate <i>Differentiation of Pine Honey from Floral Honeys using ¹H-NMR Spectroscopy and Chemometric Analysis</i>
P26	Ebrar Özüm ERTAŞ , Gazi University <i>Adsorption and Desorption of Polyphenols from Aronia melanocarpa (Aronia) Extract Obtained by Ultrasonic-Assisted Extraction (UAE) Onto Chitosan: Investigation by UV-Vis and HPLC</i>
P27	Doğa YÜCESOY , İstanbul Bilgi University <i>Development of a Fluorescence-Based Sensor with Fe₃O₄@SiO₂ Magnetic Nanoparticles and Application in Environmental Water Samples</i>
P28	Ali NALBANT , Abalıoğlu Oil Industry and Trade R&D Center <i>Valorisation of Sunflower Seed Meal as a Sustainable Plant-Based Protein Source: Compositional Evidence from Major Sunflower-Producing Regions of Türkiye</i>
P29	Prof. Dr. Akhror ABDURAKHIMOV , Tashkent Institute of Chemical Technology <i>Changes in the Fatty Acid Composition During Refining of Cottonseed Oil Miscella under the Influence Of Ultrasound</i>
P30	Prof. Dr. Akbarali RUZİBAYEV , Tashkent Institute of Chemical Technology <i>Development of a Laundry Soap Formulation Based on Used Cooking Oils</i>
P31	Maftuna AKRAMOVA , Tashkent State Technical University <i>Investigation of the Composition and Extraction Processes of Anthocyanins from Grape Pomace as a Sustainable Source for Natural Pigments</i>
P32	Prof. Dr. Rano AKRAMOVA , Tashkent Institute of Chemical Technology <i>Improvement of Nutritional Value of Vegetable Oils through Blending of Safflower, Sunflower and Cottonseed Oils</i>
P33	Prof. Dr. Akbarali RUZİBAYEV , Tashkent Institute of Chemical Technology <i>Use of Sesame Seed Oleosomes as a Functional Ingredient in Mayonnaise Formulation</i>
P34	Prof. Dr. Gulnoza DJAKHANGİROVA , Tashkent Institute of Chemical Technology <i>Investigating the Effect of Temperature on the Quality of Rye Sourdough</i>
P35	Prof. Dr. Gulnoza DJAKHANGİROVA , Tashkent Institute of Chemical Technology <i>Safety Assessment of Bread Products Containing Soy Flour</i>
P36	Nodira KURBANOVA , Tashkent Institute of Chemical Technology <i>Technological Approaches to Improving the Mineral Value of Wheat Flour</i>
P37	Fatmanur Zehra ZELKA , Independent Researcher <i>The Effects of Eco-Score and Nutri-Score Applications on Consumer Behaviour</i>

P38	Ebru ORMANLI , Ülker Bisküvi Topkapı R&D Center <i>Healthy Snacking Trends in the Food Industry and the Evolution of Consumer Expectations</i>
KS1	Gül Zeynep KIZMAZ , Süttaş R&D Center <i>Chemical Safety in Food Contact Packaging Materials: Regulatory Requirements, Migration Mechanisms and Analytical Evaluation Approaches</i>
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KS8	Prof. Dr. Vahid VATANPOUR , Istanbul Technical University <i>Application of Membrane Technology in Food Science and Engineering</i>
KS9	Derya DEREGÖZÜ , Üsküdar University <i>In vitro Evaluation of the Antidiabetic Potential of a Mixture of Aronia (<i>Aronia melanocarpa</i>), Cinnamon (<i>Cinnamomum</i> spp.), and Olive Leaf (<i>Olea europaea</i> L.) Extracts on Type 2 Diabetes</i>
KS10	Prof. Dr. Akbarali RUZIBAYEV , Tashkent Institute of Chemical Technology <i>Development of Modified Oils with Reduced Trans and Saturated Fatty Acids Based on Cottonseed Oil</i>
KS11	Prof. Dr. Akhror ABDURAKHIMOV , Tashkent Institute of Chemical Technology <i>Study of the fatty acid composition of cottonseed oil obtained from the seeds of new cotton varieties</i>
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KS16	Assoc. Prof. Dr. Halil ŞENOL , Bezmialem Vakıf University <i>Inhibitory Effects of Anthraquinone Derivatives on Lactoperoxidase: An In Vitro and In Silico Evaluation</i>