

5th International Symposium on Traditional Foods and Sustainable Nutrition						
October 1-2, 2026						
10.00-10.30	1.10.2026					
	Opening Speeches					
	Dr. Ayşe Gökçe ALP, Symposium Co-Chair					
	Assist. Prof. Dr. Çağla ÖZBEK, Associate Editor of JFNG					
	Prof. Dr. Ömer ARIÖZ, Rector of Toros University					
10.30-11.00	MAIN ROOM					
	Dr. Vilma Gurazi					
	The Diet Quality Questionnaire: A Practical Tool for Population Nutrition Monitoring					
11.00-12.15	SESSION 1					
	ORAL PRESENTATIONS					
	ROOM 1		ROOM 2		ROOM 3	
	Food Processing By-Products		Agro-Food Waste Valorization		Food By-Products, Oxidative Stability and Quality	
	Code	Session chair: Dr. Selda Dalak	Code	Session Chair: Dr. Başak Öncel	Code	Session chair: Prof. Dr. Yüksel Özdemir
11.00-11.15		Bioactive Potential of Food Processing By-Products and Their Applications in Functional Foods: Current <i>Didem Tiras</i>		Antimicrobial Activity of Corn Silk (<i>Zea mays</i> L.) Extract Against Foodborne Pathogens <i>Kifayat Oluwatoyin Asafa-Adedimeji; Ramot Bolanle Badmus-Oladapo; Adeshina Amina Adeola</i>		Nohut İşleme Yan Ürünü Olan Yeşil Tanelerin Fizikokimyasal ve Besinsel Karakterizasyonu <i>Gözde Eydemir Sarı; Sedat Sayar</i>
11.15-11.30		Meyve ve Sebze İşleme Yan Ürünlerinin Biyobozunur Ambalaj Üretiminde Değerlendirilmesi ve Sürdürülebilir Kalkınmaya Katkısı <i>Nurdan Özdemirli; Senem Kamiloğlu</i>		Fraction-Based Nutritional Evaluation of Invasive <i>Pterygoplichthys</i> spp. for Sustainable Poultry Feed Applications <i>Aida Zakaria; Nazri Nayan; Mamat Hamidi Kamalludin; Nurul Izza Ab Ghani; Anjas Asmara Samsudin</i>		Yağ Rafinasyonu Yan Ürünü Ham Ayçiçeği Lesitini ve Safleştirilmiş Fosfolipit Fraksiyonlarının Kek Formülasyonlarında Değerlendirilmesi <i>Sude Funda Dönmez; N. Cihat İçyer; Gökrem Özülkü</i>
11.30-11.45		Gıda İşleme Yan Ürünlerinden Bağırsak Mikrobiyotasına: Diyet Lifleri ile Zenginleştirilmiş Fermente Süt Ürünlerinde Sürdürülebilir Yaklaşımlar <i>Melike Demirkol</i>		Biosynthesis of Polyhydroxyalkanoates-Silver Nanocomposites From Agro-Waste for Antimicrobial Food Packaging <i>Kifayat Oluwatoyin Asafa-Adedimeji; Sarafadeen Olateju Kareem; Moriam Dasola Adeoye; Wahab Abideen Akinkunmi; Ramot Bolanle Badmus-Oladapo; Wasiu Adebayo Hammed; Simiat Olanike Jimoh</i>		Siyah Havuç Suyu Konsantrisinde Azot Uygulamasının Renk Stabilitesine Etkisi <i>Gizem Şahin; Pınar Anıl Hacıdoğan</i>
11.45-12.00		Biber Atığından Katma Değerli Ürüne Yeşil Ekstraksiyon Teknolojileri ile Biyoaktif Bileşenlerin Geri Kazanımı <i>Nurdan Özdemirli; Senem Kamiloğlu</i>		Bioprocessing of Soybean Side-Streams Via Fermentation and Enzymatic Hydrolysis to Functional Ingredients in the Circular Bioeconomy <i>Hampo Happiness; Ezechiedo Vivian Chioma; Azuka Chinenye E.</i>		Ceviz İşleme Yan Ürünlerinin Gıda Sistemlerinde Oksidatif Stabilite Üzerine Etkileri <i>Aysun Yurdunuseven Yıldız</i>
12.00-12.15		Kabak Çekirdeği Küpsesinin Katma Değerli Dönüşümü: Yapısal Modifikasyonlar ve Model Gıda Sistemlerindeki Tekno-Fonksiyonel Dinamikler <i>Gül Başak Aslançan; Nurcan Dedeoğlu</i>		Sustainable Food Innovation Through Soybean Waste Valorization: From Processing By-Products to Functional Ingredients in the Circular Bioeconomy <i>Hampo, H. O.; Ezechiedo V. C.; Azuka, C. E.</i>		Farklı Bitkisel Yağların Derin Yağda Kızartma Performansının Oksidatif Stabilite Açısından Değerlendirilmesi <i>Ülger Alakus; Ezgi Kalkan</i>
12.15-13.00	BREAK					
	SESSION 2					
	ORAL PRESENTATIONS					
	ROOM 1		ROOM 2		ROOM3	
	Traditional Fermented Foods		Traditional and Regional Foods		Fermented Dairy and Traditional Products	
	Code	Session Chair: Dr. Hamadi Attia	Code	Session Chair: Dr. Murat Kalender	Code	Session Chair: Dr. Chinazom Martina Eze
13.00-13.15		Effects of Ginger (<i>Zingiber officinale</i>) fortification on Phytochemical Composition, Nutritional Value, Microbial Safety, and Sensory Properties of Ogi from yellow maize and sorghum <i>Hikmat Hassan; Aminat Fajingbesi; Tajudeen Ganiyu</i>		Ağır/Diyadin Yöresine Özgü Geleneksel Bir Fermente Süt Ürünü: Domast <i>Eylül Zorbay; Murat Kalender</i>		Antioxidant and Sensory Properties of Yoghurt Enriched With Baobab (<i>Adansonia digitata</i> L.) Seed Milk <i>Jessica Eberechukwu, Odo; Bridget Mmesoma, Ogbobe; Chiamaka Joan, Ugwu; Chinaso Patience, Omeje; Chinazom Martina, Eze</i>
13.15-13.30		Lactobacillus Sakei Strain: Protein Network Reorganization During Camel Milk Fermentation <i>Nouha Tayari; Hamadi Attia; Romdhane Karoui; Imène Felfoul</i>		Gastronomik Yenilik: Şef Yaratıcılığı ve Tüketici Değerlendirmesi Üzerine Kavramsal Bir İnceleme <i>Gül Damla Kılıç</i>		Functional Performance of Cissus Populnea (Okoho) as a Clean-Label Stabilizer in Short-Set Yoghurt <i>Chinazom Martina Eze; Jessica Eberechukwu Odo; Chidinma Juliet Igbokwe; Nwamaka Alexandra Obeta; Chukwubikem Collins Ugwu; Ijeoma Rita Oquama; Thomas Madueme Okonkwo</i>
13.30-13.45		Effects of Aidan (Tetrapleura Tetraptera) Inclusion on Phytochemical Composition, Nutritional Value and <i>Hikmat Hassan; Aminat Fajingbesi; Tajudeen Ganiyu</i>		Geleneksel Fermente Besinlerin Metabolik Sağlık Üzerindeki Etkileri <i>Aylin Bülbül; Nilüfer Özkan</i>		Effect of Food Polymer Type and Concentration on Fermentation of Camel Milk <i>Taous Mervem; Belfaihi Najoua; Zarid Mohamed; Felfoul Imène</i>
13.45-14.00		Comparative Antibacterial Activity of Lactic Acid Bacteria from Nono (a Traditionally Fermented Milk <i>Muinat A. Oloyede, Quarshiat O. Adekunle, Rafiat E. Odebo, Shakirat Y. Biyaosi.</i>		Ülkemize Özgü Bir Lezzet; Şıra <i>Yasemin Üstün; Mustafa Evren</i>		Effect of Lactic Starter Level on Fermentation and Technological Properties of Camel and Cow Milk <i>Najoua Belfaihi; Mervem Taous; Mohamed Zarid; Imen Falfoul</i>
14.00-14.15		Lyophilized Indigenous <i>Lactiplantibacillus plantarum</i> as a Starter for Camel Milk Fermentation <i>Nour Moussa; Hamadi Attia; Imène Felfoul</i>		Fonksiyonel Bir Besin: Coğrafi İşaretili Amasya Misket Elması <i>Merve Yurttaş</i>		Potential of Cissus Populnea (Okoho) Extracts and Powders as Clean-Label Stabilizer in Short-Set Yoghurt <i>Chinazom Martina, Eze ; Jessica Eberechukwu, Odo ; Chidinma Juliet, Igbokwe ; Nwamaka Alexandra Obeta ;</i>
14.15-14.30	BREAK					
14.30-15.00	MAIN ROOM					
	Assoc. Prof. Sedat ARSLAN					
	A Digital Perspective on Traditional Foods and Ultra-Processed Foods (Turkish session)					
	SESSION 3					
	ORAL PRESENTATIONS					
	ROOM 1		ROOM 2		ROOM 3	
	Food Quality, Shelf Life and Sustainability		Innovative Ingredients, Food Safety and Quality Preservation		Traditional Foods and Culinary Heritage	
	Code	Session Chair: Prof. Ifeoma Elizabeth Mbaeyi-Nwaoha	Code	Session Chair: Dr. Aichurok Mazhitova	Code	Session Chair: Dr. Sudhanand Prasad Lal
15.00-15.15		Enhancing Food Quality and Environmental Sustainability Through Closed-Loop Agricultural Processing <i>Benjamin Temidayo Adebisi</i>		Development of a HACCP System for the Production Line of Cricket Flour (<i>Acheta domesticus</i>) as an <i>Aichurok Mazhitova; Aidaikan Kasymakunova</i>		Prehistory to Present: Evolution of the Trajectory of Indian Diets Using Mixed-Methods Approach <i>Sudhanand Prasad Lal; Kumari Sushmita</i>
15.15-15.30		Effect of Shelf Life on Hibiscus Drink (Zobo) <i>Shakirat Biyaosi; Abiodun, O.D.</i>		Effects of Different Processing Methods on the Functional, Physicochemical and Pasting Properties of Garri <i>Kolawole Fausat Lola; Salako Majisola Oladunni; Sanusi Zinat Eniola; Salihu Zainab; Lamidi-Bella Opeyemi Kafilat</i>		Traditional Plant Ingredients in Nitrite-Reduced Meat Products: A Sustainable Approach to Food Innovation <i>Tetiana Stepanova; Oleh Starynskyi</i>
15.30-15.45		Traditional African Fermented Condiments as Sustainable Alternatives to Monosodiumglutamate-Based <i>Amoo Abeebati; Wasiu Awoyale</i>		Inert Dusts for the Management of Stored-Product Insect Pests: Advances, Challenges, Mechanisms <i>Okparavero, N. F; Kurra I. A.; Ashonibare, R. A; Adegbala R. Q.; Haruna P. B; Adole, E. B</i>		Food Choice Motives and Attitudes Toward Malay Traditional Food Among University Students in Kuala Nerus, <i>Mohamad Rahijan Abdul Wahab; Amalin Alia Binti Said Zakaria</i>
15.45-16.00		Nutritional and Sensory Properties of Non-Dairy Yoghurt Produced from Tiger nut and Sesame Seed Milk <i>Ifeoma Elizabeth Mbaeyi-Nwaoha; Chidiogo Simeon Ezeh; Ngozi Chioma Okoronkwo</i>		Fungal Chitosan as a Potential Antioxidant and Iron-Sequestering Food Additive for Color <i>Ruiqi Hu; Fabio Chinnici</i>		Production and Evaluation of Sauce from Fermented Coconut Milk with Spice Mixtures of Red Bell Pepper and <i>Okoyeuzu, C.F; Onykachukwu Nduka</i>
16.00-16.15		Nutritional, Antioxidant, Anti-Inflammatory, and Enzyme-Inhibitory Qualities of Dehydrated Bambara <i>Emmanuel Anyachukwu Iroadi; Oluwapelumi Semipe Aina; Abdulkhakeem Olanrewaju Sulyman; Wasiu</i>		Studies on Some Quality Parameters of Egg White Powder and Its Usage in Cake Production <i>İslamiyat Yetunde; Adia Waliu Adewale; Adebayo Kehinde; Adekunbi Taiwo</i>		Gastronomy Tourism and Sustainable Rural Development in India: Leveraging Regional Culinary Heritage for Local <i>Avinash Adhupia; Dr. Jitender Kumar</i>
16.30-17.00	MAIN ROOM					
	Dr. Cihan ÇOBANOĞLU					
	The Intersection of AI and Sustainability in the Food and Restaurant Industry					

5th International Symposium on Traditional Foods and Sustainable Nutrition				
October 1-2, 2026				
2.10.2026				
MAIN ROOM				
Prof. Dr. Ivana Manić				
From Tradition to Convenience: Changing Youth Eating Habits and Their Impact on Sustainable Nutrition				
SESSION 1				
ORAL PRESENTATIONS				
ROOM 1		ROOM 2		ROOM 3
Underutilized Crops, Food Processing and Consumer Perspectives		Nutrition, Health and Bioactive Compounds		Traditional Food Crops and Products
Code Session chair: Prof. Olayinka Karim		Code Session Chair: Dr. Nilüfer Özkan		Code Session chair: Dr. Hira Singh
Effect of Garden Egg (<i>Solanum aethiopicum</i>) Flour on the Quality of Wheat Biscuits <i>Olayinka Karim; Olufunmilola Abiodun; Victor Edem</i>		Yetiřkinlerde Sürdürülebilir Gıda Okuryazarlığı ile Çok İşlenmiş Besin Tüketimi ve Gıda İsrafı Davranışları İliřki <i>Nilüfer Özkan; Aylin Bulbul</i>		Visibility of Traditional Kyrgyz Beverages in Multilingual Google Search Results and Restaurant Menus in Bishkek <i>Sapargul Turdubekova; Rahat Alishova</i>
Analysis of Food Safety and Food Wastage in India Using Meta-Synthesis of Prevailing Research <i>Kumari Sushmita; Sudhanand Prasad Lal</i>		Kadın Üniversite Öğrencilerinde Öğün Atlama Davranışları: Antropometrik Ölçümler ve Yaşam Tarzı ile İliřki <i>Ezgi Nur Çili; Ayçıl Özturan Şirin; Burcu Deniz Güneř</i>		Elucidating the Techno-Functional Potential of Germinated Alfalfa Flour Through Its Application in a Traditional Instant Noodle <i>Prashant Sahni; Savita Sharma</i>
Effect of Microwave Heating on the Microstructural and Functional Properties of Tigernut Starch <i>Olayinka Ramota Karim; Olufunmilola Adunni Abiodun; Victor Ephraim Edem</i>		Papaya (<i>Carica papaya</i> Linn.) Meyvesinin Döngüsel Ekonomi Kapsamında İrdelenmesi <i>Sinan Uzunlu; Didem Selluncak</i>		Nutritional Composition, Textural Profile and Sensory Acceptability of Air Fried Kokoro from Maize and African Palm Oil <i>Oludalapo Akinyemi Osunrinade; Aina Kayode Emmanuel</i>
Influence of Processing Conditions on the Quality of Cottonseed Flour and Sensory Acceptability of Korowu Soup <i>Wasiu Awoyale; Aminat Iyabode Owolawi; Arinola Aisha Nababa; Akinyemi Oludalapo</i>		Akdeniz Diyet Modelinde Alkolsüz Bir Alternatif Olarak Hardaliyenin Biliřsel Saėlık Üzerindeki Potansiyelinin Deėerlendirilmesi <i>Ekin Çevik; Esra Tansu Sarıyer; Gonca Yıldırım</i>		Phenotyping of Sweet Potato Vine-Cutting Establishment Using Mathematical Emergence Metrics <i>Solomon Oluwaseyi Adewuyi; Paul Kayode Baiyeri; Godwin Oil Oke-Ibom; Ayomide Adeyinka Oluğbade</i>
Consumer Awareness and Health-Related Perceptions Towards Organic Food: A Cross-Sectional Study <i>Nazmul Islam; Sudhanand Prasad Lal</i>		Kakao Flavanollerinin Nöroprotektif Etkileri <i>Fatma Şahin; Elvan Yılmaz Akyüz; Kübra Fevza Eröl</i>		Developmental Stage-Dependent Physiological and Biochemical Responses in Palak Genotypes <i>Sandeep Shakya; Shilpa Gupta; Hira Singh</i>
Development and Quality Evaluation of Ready-to-Eat Breakfast Meal from Blends of Sorghum and Millet <i>Nwamaka Alexandra Obeta; Chiamaka Stella Obia; Chinazom Martina Eze</i>		Türk Kahvesi Ekstraktı Üretimi ve Fonksiyonel Reçetelerde Kullanımı <i>Ayşe Özpeynirci; Şule Mete</i>		Comparison of Knowledge, Awareness, Attitudes, and Anthropometric Characteristics Between Individuals Who Consume Traditional Turkish Coffee and Those Who Do Not <i>Seda Oğur; Melisa Mapcı</i>
BREAK				
SESSION 2				
ORAL PRESENTATIONS				
ROOM 1		ROOM 2		ROOM 3
Dietary Behaviors and Public Health		Diet, Health and Well-Being		Functional Product Development and Food Quality
Code Session Chair: Prof. Dr. Betül Gülşen		Code Session Chair: Dr. Muhammad Nadeem		Code Session Chair: Dr. Ayşe Gökçe Alp
Yetiřkinlerde Akdeniz Diyetine Uyum ile Gıda İsrafı Davranışları Arasındaki İliřki <i>Ayşe Betül Özker; Büřra Bařpınar</i>		The Mediterranean Diet: A Cultural Model for Healthy Eating <i>Nishchay Pratap Singh; Sudhanand Prasad Lal</i>		Oleoelation of Rosehip Seed Oil Using the Binary Mixtures of Glycerol Monostearate and Rice Bran Wax: Structural, Thermal, and Sensory Properties <i>Halil İbrahim Odabař</i>
apay Zekâ Destekli Diyet Planlamasında Bilgi-Uygulama Buřluęu: Anlatsal Bir Derleme <i>Hazal Zeynep Bak; Hasan Kaan Kovsara</i>		The Triple Challenge of Nutrition, Food Security, and Food Safety in Pakistan: Current Status, Interconnections, and Future Prospects <i>Muhammad Nadeem</i>		Türk Kahvesinin Duyusal Profilini Etkileyen Temel Faktörler <i>Serena Keler Kent; Betül Karşloėlu</i>
Breakfast Consumption, Bedtime Eating and Daytime Sleepiness Among Intensive Care Unit Patients <i>Muteber Gizem Keser Gümüş; Saadet Kara</i>		Role of Nutrition Education in Preventing Malnutrition Among Children Under Five in Bo District, Sierra Leone <i>Frederica Kadie Kamara; Millicet Alie; Wasiu Awoyale</i>		D Vitamini Enkapsülasyonu ve Gıda Zenginleřtirmede Kullanım Alanları <i>Aslı Arslan; Özgün Güzdemir</i>
Artan Gıda Fiyatlarının Üniversite Öğrencilerinin Beslenme Davranışlarına Etkisi <i>Senem Etemezye; Hasibe Utku Çelik Gençoėlu</i>		Assessment of Nutritional Status in the Children and Adolescents: Current Approaches and Evidence <i>Bruno Sousa; Rita Pita</i>		Tatlı Patates İlaveli Dondurmanın Antioksidan Kapasitesi, Kan Glukoz Yanıtı ve Duyusal Kabulü <i>Hayrunisa İcen; Seyma Nur Demirel; Şemra Türkoėlu; Bevza Denizler</i>
Afetlerde Gıda Güvencesizliėi ve Anne-Çocuk Beslenmesi <i>Fatmatüz Zehra Fakioėlu; Esra Tansu Sarıyer</i>		The Impact of Probiotics on Gut Microbiota – Current Evidence and Clinical Applications <i>Cátia Nunes da Costa; Bruno Sousa</i>		Kavilica Unu ve Elma Posası ile Şeker İlavesiz Fonksiyonel Kek Geliřtirilmesi <i>Eda İřci; Bilge Sayın</i>
Phytochemical, Antioxidant, and Anti-Inflammatory Analysis of <i>Thevetia peruviana</i> , <i>Tridax procumbens</i> , and <i>Simat Moudpe Ogunbode</i> <i>Raimot Olabisi Ojedokun; Musiliyu Ayofe Salawu; K.T. Gbadamosi-Wakeel; R.A. Bello; S.O. Ogunbade</i>		Phytochemical, Antioxidant, and Anti-Inflammatory Analysis of <i>Thevetia peruviana</i> , <i>Tridax procumbens</i> , and <i>Simat Moudpe Ogunbode</i> <i>Raimot Olabisi Ojedokun; Musiliyu Ayofe Salawu; K.T. Gbadamosi-Wakeel; R.A. Bello; S.O. Ogunbade</i>		B6 Vitamini'nin Bazı Nörolojik ve Nöroloėişmsel Bozukluklarla İliřkisi <i>Seyma Nur Demirel; Ayşe Hümeysra İřlamoėlu</i>
BREAK				
MAIN ROOM				
Dr. Hira SINGH				
Traditional and Underutilized Leafy Vegetables as Future Foods: Unlocking Their Potential for Sustainable Nutrition and Food Security				
SESSION 3				
ORAL PRESENTATIONS				
ROOM 1		ROOM 2		ROOM 3
Digitalization, Consumer Behavior and Nutrition		Functional Foods and Sustainable Food Innovation		Nutrition and Health: Current Approaches
Code Session Chair: Prof. Dr. Bahar Taner		Code Session Chair: Dr. Çaėla Özbek		Code Session Chair: Dr. Gonca Yıldırım
Restoran Atmosferinin Müřteri Memnuniyeti Üzerindeki Etkisi <i>Aslı Tarhan</i>		Biofortification of Traditional Food Crops Through Agronomic Approaches for Sustainable Nutrition <i>Naleeni Ramawat</i>		Poliendokrin Metabolik Over Sendromunda D Vitamini ve Genetik Farklılıklar: Geleneksel Derleme <i>Kemal Yiėit Cevlan; Yaėmur Şürmeli Akbal; Eda Parlak</i>
Pros and Cons of AI in Achieving the SDG 8 Targets: What Is the Potential of AI in Sustaining the Future of Human Society? <i>Bahar Taner</i>		Potentials and Utilisation of Nanotechnology for Smart Food Packaging Applications: A Review <i>Lowi, Maggii Batimowus Saka; Kayode Habeeb Nze-Dike; Oriaji Ulari; Bola, Ibrahim; Jude, Joel; Christopher, Kwansai;</i>		Bitkisel Ultra İşlenmiş Besinlerin Saėlık Etkileri: Güncel Bir Derleme <i>Esra Tansu Sarıyer; Ekin Çevik; Gonca Yıldırım</i>
Adana Yükseköğretim Yurtlarında Kalan Türk ve Yabancı Öğrencilerin Yeme Davranışları <i>Büşra Sedef; Murat Reis Akkaya</i>		Turmeric and Ginger as Functional Foods: Antibacterial Potential of Aqueous and Ethanolic Extracts <i>Ramat Bolanle Badmus-Oladapo; Kifayah Oluwatoyin Asafa-Adeimeji; Abdulkadri Maryam Dolapo; Ojo Oluwaseun</i>		Online veya Yüz Yüze Diyet Danışmanlığı Alan Yetiřkinlerde Diyet Memnuniyeti, Danışmanlık Türünden Çok Mental İyi Olma Durumunun Deėerlendirilmesi <i>Burcu Deniz Güneř</i>
Kadın Üniversite Öğrencilerinde Sosyal Medya Baėımlılığı, Beden Algısı ve Beden İmajı Üzerindeki Etkisi <i>Tayra Nil Barut; Doėa Deniz; Asrın Nisa Ekiz; Melis Kekülioėlu Tan; Pınar Usta Uluta; Gözde Balcı</i>		Functional Food Properties and Consumer Acceptability of Mushrooms in Sierra Leone <i>Miriam Ballay Fornah; Wasiu Awoyale</i>		Afetlerde Yeni Nesil Sahra Mutfakları: Gıda Güvenliėi ve Sürdürülebilirlik Yaklaşımları <i>Yusuf Nider; Bilge Sayın</i>
Sosyal Medya Paylaşımının Restoran Seçimine Etkisi <i>Salim Okan Gündoėdu</i>		Eating Discipline and Sustainable Eating Behavior Among University Students: A Cross-Sectional Study <i>Güner Kuşvaci; Sedef Günöğür</i>		Gıda-Saėlık İliřkisini Arařtırmak ve Beslenme Önerileri Geliřtirmek Neden Bu Kadar Zordur? <i>Nagehan Kuşça; Gonca Yıldırım; Merve Tokpınar</i>
ChatGPT Aracılığıyla Oluřturulan Diyetlerin EAT-Lancet (2025) Önerileriyle Uyumu: Bir Deėerlendirme <i>Elif Nur Tok; Aysun Yıldar; Melahat Sedatnur Macit Çelebi</i>		Effect of Quince Seed Mucilage on Quality of Noodles During Prolonged Cooking <i>Hande Neval Sancı; Eda Aktaş Akyıldız</i>		
MAIN ROOM				
Prof. Dr. Mehmet ERGÜL				
Beyond the Plate: Sustainable Gastronomy: The Heart of Tourism Destinations				
MAIN ROOM				
Assist. Prof. Selda DALAK				
Symposium Co-Chair				
17.00-17.30				
17.30				