



INTERNATIONAL CONSUMER
AND SENSORY SCIENCES
CONFERENCE
2-3 October 2024

İTÜ



1st DAY

October 02, 2024

8.30

Registration



Moderator

Selim YeğİN

9.00

- **Prof. Dr. Esra Çapanoğlu Güven,**
Department Chair, ITU Food Engineering
Department
- **Prof. Dr. Hasan Mandal**
Rector, ITU
- **Prof. Dr. Ömer Bolat**
Minister of Trade



Opening
Remarks
National Anthem
Protocol Speeches

"From Local to Global Innovation"

- **Ahmet Yiğİder**
Seluz Fragrance & Flavor Company, Marketing and Flavor
Department Vice President

seluz.



10.00
10.40

PHOTO SHOOT

10.45
11.00

COFFEE BREAK



11.00
11.20

"Consumers' Attitude Towards New Sustainable Alternative Protein Sources"

- **Prof. Dr. Luisa Torri**
University of Gastronomic Sciences
Pollenzo Italy



11.20
11.40

"Recovering Phytochemicals From Food Waste - Challenges and Opportunities"

- **Dr. Christine Bösch**
University of Leeds, England



11.40
12.00

"Recent Advances in The Application Of Sensomics in Food Aroma Research"

- **Priv.-Doz. Dr. Martin Steinhaus**
Leibniz Institute for Food Systems Biology



12.00
12.15

"The Importance of Sensory Analysis and Standardization in Detection of Adulteration and Origin in Bee Products"

- **Dr. Aslı Elif Tanuğur Samancı**
BEEO Managing Partner



12.15
13.00

LUNCH

13.00
16.00

- **Experience Workshop VIP Hall**
Kerry, Erişler Gıda, Döhler

KERRY



"Classification Of Red Wine Based On Retail Price, Sensory Qualities, Phenolic Composition, And Antioxidant Activity"

- **Prof. Dr. Daniel Granato**
University of Limerick



"Transformation of Food Systems for a Sustainable Future"

- **Ebru Akdağ**
President of the Plant Based Food Association
- **Mehmet Tütüncü**
Yıldız Holding Vice President and CEO



"Trends of the Nutrition and Gastronomy World"

- **Ebru Akdağ (Session Chair)**
President of the Plant Based Food Association
- **Gürkan Boztepe**
Gastronomy Tourism Association, President
- **Dr. Abdullah Eriş**
Erişler Gıda San. Tic. A.S., President
- **Murat Bozok**
Chef
- **Prof. Dr. Uğur Batı**



COFFEE BREAK



"Quality and Sensory Properties of Geographically Indicated Products"

- **Prof. Dr. Beraat Özçelik (Session Chair)**
ITU Food Engineering Department
- **Elif Arabacıoğlu**
Metro Türkiye, Quality Assurance Manager
- **Birol Uluşan**
Metro Türkiye, Food Category Manager
- **Dr. Samim Saner**
Turkish Food Safety Association, Vice President
- **Mehmet Menderis**
Head of the Department of Food Control and Laboratories



13.00
13.20

13.20
13.40

13.40
14.40

INDUSTRY
SESSION I

14.45
15.00

15.00
16.00

INDUSTRY
SESSION II

SENATO HALL	15.00 - 15.15	ENG	Effect of Fruit Size on Aroma Profile, Phenolic Content, and Sensory Properties in Melons	Gamze Güçlü, Zeynep Yaren Pehlivan, Onur Sevindik Haşim Kelebek, Serkan Selli
	15.15 - 15.30	ENG	Sensory Evaluation as a Key Tool in the Development of Innovative Plant-based Food Products	Suzan Tireki, Melike Balkaya, Doğan Emre Erdem Gülbahar Coşkun, Elif Günay, Mehmet Çekirge
	15.30 - 15.45	ENG	Integrating Stable Carbon Isotope Ratios (CRDS) and Sensory Analysis to Detect Synthetic Acetic Acid Adulteration in Grape Vinegar	Onur Sevindik, Gamze Guclu, Zeynep Pehlivan Hasim Kelebek, Serkan Selli
	15.45 - 16.00	TUR	Performance Evaluation of Kızılay Lemonade Alternatives Based on Consumer Preferences	Gamze Yıldırım Tuğba, Simsek Murat Intepe
	16.00 - 16.15	ENG	Sensory Preferences on Dried and Fresh Fig (<i>Ficus Carica</i>) Fruits and Fig Based Products: A Review	Hafizenur Şengül Binat
	16.15 - 16.30	TUR	Coffee and Cheese Harmony: Taste and Aroma Discovery with Sensory Analysis	Tuğçe Boğa, Kübra Topaloglu Günan, Seda Çakmak Kavsara, İktal Ertuğrul Dikeç, Perihan Yolci Ömeroğlu
MAIN HALL	16.00 - 16.15	TUR	Development of Analysis Methods for Phosphate and Citrate Salts in Fresh Kashar Cheese	Serap Özsezer, Tuğrul Yılmaz
	16.15 - 16.30	TUR	Ensuring the Sustainability of Beekeeping Profession in Turkey; Current Developments in Determination of Imitation and Adulteration in Honey and Determination of Sensory Properties in Natural Monofloral Honey	Gizem Mergen Duymaz, İlknur Coşkun, Ufuk Alpat Tuğçe Daştan, İsmail Emir Akyıldız, Emel Damarlı

16.30
16.45

COFFEE BREAK



MAIN HALL	16.45 - 17.00	TUR	Profiling of Peanut and Peanut Products	Büşra Hançer
	17.00 - 17.15	ENG	Evaluation of pomological, physicochemical, and Sensory Characteristics of Walnut (<i>Juglans Regia</i> L.) Cultivars	Büşra Acoğlu Çelik, Perihan Yolci Ömeroğlu Elif Koç Alibaşoğlu, Erturk Bekar, Taha Turgut Ünal Muhammed Alpgiray Çelik, Arzu Akpınar Bayizit Ömer Utku Çopur, Senem Kamiloğlu Beştepe
	17.15 - 17.30	ENG	Contribution of Stevia to the Perception of Sweetness and Bitterness in Fruit Drinks	Hatice Reyhan Öziyici, Aleyna Okutucu, Hamide Sena Or Mustafa Karhan
	17.30 - 17.45	ENG	Sensory Analysis of Flavor Enhancers in Noodle Seasonings Evaluated by Different Generations in Turkey	Cihat Guner, Hakan Başdoğan
SENATO HALL	16.45 - 17.00	ENG	Nutritional and Environmental Footprints and Consumer Acceptance of Standard Recipes Repreparing by Their Food Waste	İlkay Turhan Kara, Yağmur Akis, Baris Kiyak, Sema Celik Tuğce Yiğen, Esra Duran
	17.00 - 17.15	ENG	In Vivo Mouth-Space Aroma Trapping: Aroma Release in Roasted Peanuts and Peanut Paste from the Adana Region	Tülin Eker, Turgut Cabaroğlu, Merve Darıcı, Serkan Selli
	17.15 - 17.30	TUR	Raising Future Gourmets: A Gastronomic Approach to Increasing Taste Perception and Awareness in Children	Beyza Uyanık
	17.30 - 17.45	ENG	A New Algae-Based Cheese Analogue Development	Nihal Ebrar Meriç, Hande Yenipazar, Ayşe Saygün, Neşe Şahin Yeşilçubuk

17.45

End of the 1st Day



Moderator
Selim Yeğın

09.00
09.20

Opening
Remarks

- **Prof. Dr. Esra apanođlu Gven,**
ITU Food Engineering Department
- **Demir Őarman**
President of the Federation of Food and Drink
Industry Associations of Turkey



09.20
09.40

"Sensory Analysis Techniques in Product Development"

- **Prof. Dr. Tuba Esatbeyođlu**
Leibniz Universitt Hannover



09.40
10.00

"Understanding Consumers and Their Needs Through Technology"

- **Avinash Lal**
MRCI Director, Asia Pacific, Middle East & Africa

KERRY



10.00
10.20

"Consumer-Focused Product Design in Private Label and
Manufacturer's Brand Products"

- **İmer zer**
President of the Private Label Association



10.20
11.00

"Manufacturer & Consumer Purchase
Processes"

- **İmer zer (Session Chair)**
PLAT, President
- **Cavit Metin**
Mıgros Ticaret A.Ő., Private Label Products & Foreign
Trade Business Development & Regions Marketing Director
- **Mehmet Tznalper**
MAT Packaging, President



INDUSTRY
SESSION III

11.00
11.15

COFFEE BREAK



11.15
11.45

"Sustainability, Consumer Perception and Brand Value in Food and Beverage"

- **Mete Yurtsever**
Brand Council, Board Member
- **Umay Yılmaz**
Environment and Sustainability Expert



11.45
12.00

"Production of Plant-Based Meat from Food Waste with 3D Printing Technology and Sensory Evaluations"

- **Prof. Dr. Beraat Özçelik**
ITU Food Engineering Department



12.00
13.00

LUNCH

13.00
16.00

- **Experience Workshop VIP Hall**
Kerry, Erişler Gıda, Döhler

KERRY



13.00
13.45

"Global Resource Issues, Sustainability and Food Wastes"

- **Faruk Kayar (Session Chair)**
Namet Gıda, Board Vice President
- **Dr. Samet Serttaş**
GiFT, President
- **Ayça Özden**
Namet Gıda, Quality Assurance and R&D Manager
- **Doç. Dr. Derya Kahveci Karıncaoğlu**
ITU Food Engineering Department



INDUSTRY
SESSION IV

PRESENTATION PROGRAM

October 3rd

PARALLEL SESSION: SENATO HALL

SENATO HALL

13.00 - 13.15

ENG

Investigation Sensory properties of Turkish and Iranian Crocus sativus L

Hamed Ahari, Tuğba Özdal, Maryam Mizani, Amirali Anvar, Seidmahdi Jafari, Fereshte Sahraei, Sima Moradi

13.15 - 13.30

TUR

Comparison of Microflora and Sensory Properties of Hot Pickles and Traditional Pickles

İlkay Yılmaz, Baki Yasin İmam

13.30 - 13.45

TUR

Quantitative and Qualitative Detection of Yeast Extract and Monosodium Glutamate (Msg) Using Fourier Transform Infrared Spectroscopy: Validation Through Sensory Analysis

Mümin Furkan Bulut, Hakan Basdogan

13.45 - 14.00

ENG

Genomics of Food Preference in the Concept of Nutrition and Food Product Development

Banu Bayram

14.00 - 14.15

TUR

Consumer-Centric Innovation: Consumer Collaboration in Product Development

M. Banu Bahar, Emine Aytunga Kibar, Özlem Aslan, Halil Daşgın, Ayşen Can

14.15 - 14.30

ENG

The Effect of Natural Mineral Water on Noodle Textural Quality and Sensory Properties: An Alternative to Chemical Leavening and Acidity Regulators

Muhammed Çörek, Hakan Başdoğan

14.15 - 14.30

TUR

Investigation of Chemical and Sensory Properties of Hamburger Patties Produced From Meat of Large Animals Feeding With Different Feed Ratios

Meltem KARAAHMUTOĞLU

"Consumer-Focused Innovation Strategies and Sustainability"

● **İpek İşbitiren (Session Chair)**

Secretary General of the Turkish Fruit Juice Industry Association

● **Can Aydemir**

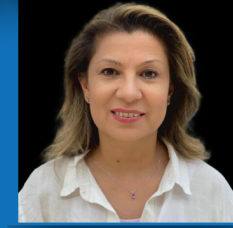
Döhler President, Region TIP

● **Merve Keten**

Dimes, Marketing Director

● **Prof. Dr. Neşe Şahin Yeşilçubuk**

ITU Food Engineering Department



13.45
14.45

INDUSTRY
SESSION V

14.45
15.00

COFFEE BREAK



"Effective Use Of Sensory Science in Functional Food Design"

(Session Chair)

● **Prof. Dr. Esra Çapanoğlu Güven**

ITU Food Engineering Department

● **Prof. Dr. Haşim Kelebek**

Adana Science and Technology University

● **Prof. Dr. Nevzat Konar**

Ankara University Dairy Technology Department

● **Dr. Tuğba Özdal**

Okan University Food Engineering Department

● **Haluk Kara**

Pro-tek Analitik



15.00
15.45

INDUSTRY
SESSION VI

16.00
16.20

"Model-Based Architecting of Food Supply Chains for Supporting Food Safety and Circular Economy"

● **Prof. Dr. Bedir Tekinerdogan**

Wageningen UR (University & Research Centre)



16.20
16.40

"Objective Food Liking Prediction Through Spectroscopy and Machine Learning Classifiers"

● **Prof. Dr. Berk Üstündağ**

ITU Computer Engineering



Conversation - "Food Brands Should Respond to Nutritional Needs"

- Prof. Dr. Uğur Batı
- Selim Yeğın



16.40
17.00

17.00
17.15

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