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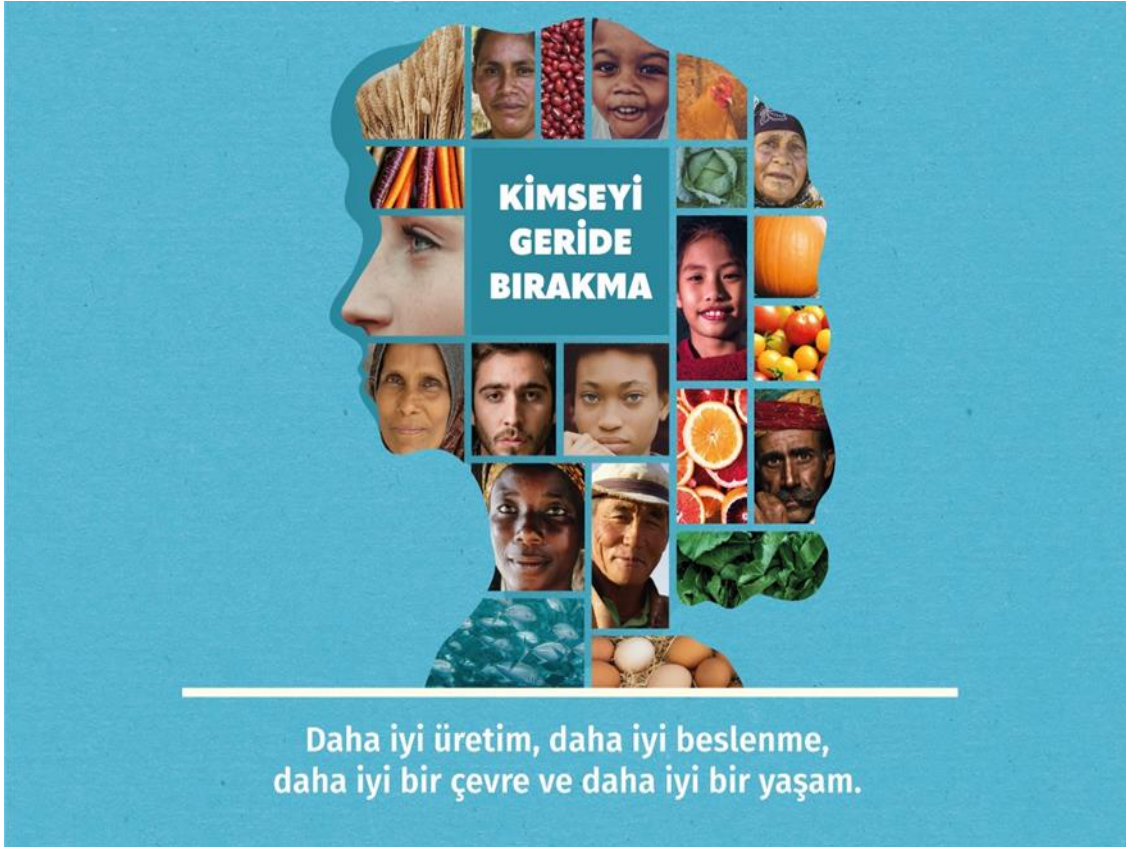


16 Ekim 2022

Dünya Gıda Günü



Food and Agriculture
Organization of the
United Nations



INTERNATIONAL CONGRESS ON FOOD RESEARCHES

Leave No One Behind

Better Production, Better Nutrition,
Better Environment, Better Life

14- 16 October 2022 | Online

Zoom Meeting ID: 879 8331 0805

Zoom Passcode: 141516



#DünyaGıdaGünü

#GıdaKahramanları

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16 Ekim 2022

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Önemli, Dikkatle Okuyunuz Lütfen

- Kongremizde Yazım Kurallarına uygun gönderilmiş ve bilim kurulundan geçen bildiriler için online (video konferans sistemi üzerinden) sunum imkanı sağlanmıştır.
- Online sunum yapabilmek için <https://zoom.us/join> sitesi üzerinden giriş yaparak “Meeting ID or Personal Link Name” yerine ID numarasını girerek oturuma katılabilirsiniz.
- Zoom uygulaması ücretsizdir ve hesap oluşturmaya gerek yoktur.
- Zoom uygulaması kaydolmadan kullanılabilir.
- Uygulama tablet, telefon ve PC’lerde çalışıyor.
- Her oturumdaki sunucular, sunum saatinden 5 dk öncesinde oturuma bağlanmış olmaları gerekmektedir.
- Tüm kongre katılımcıları canlı bağlanarak tüm oturumları dinleyebilir.
- Moderatör – oturumdaki sunum ve bilimsel tartışma (soru-cevap) kısmından sorumludur.

Dikkat Edilmesi Gerekenler - TEKNİK BİLGİLER

- Bilgisayarınızda mikrofon olduğuna ve çalıştığına emin olun.
- Zoom'da ekran paylaşma özelliğini kullanabilmelisiniz.
- Kabul edilen bildiri sahiplerinin mail adreslerine Zoom uygulamasında oluşturduğumuz oturuma ait ID numarası gönderilecektir.
- Katılım belgeleri kongre sonunda tarafınıza pdf olarak gönderilecektir.
- Kongre programında yer ve saat değişikliği gibi talepler dikkate alınmayacaktır.

Important, Please Read Carefully

- To be able to attend a meeting online, login via <https://zoom.us/join> site, enter ID “Meeting ID or Personal Link Name” and solidify the session.
- The Zoom application is free and no need to create an account.
- The Zoom application can be used without registration.
- The application works on tablets, phones and PCs.
- The participant must be connected to the session 5 minutes before the presentation time.
- All congress participants can connect live and listen to all sessions.
- Moderator is responsible for the presentation and scientific discussion (question-answer) section of the session.

Points to Take into Consideration - TECHNICAL INFORMATION

- Make sure your computer has a microphone and is working.
- You should be able to use screen sharing feature in Zoom.
- Attendance certificates will be sent to you as pdf at the end of the congress.
- Requests such as change of place and time will not be taken into consideration in the congress program.

Zoom'a giriş yapmadan önce lütfen örnekteki gibi salon numaranızı, adınızı ve soyadınızı belirtiniz

Before you login to Zoom please indicate your hall number, name and surname

exp. H-5, Mustafa Şamil Argun



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14th of October		
09.30-10.30	Opening Remarks	<ul style="list-style-type: none">• Prof. Dr. Özlem Pelin CAN President of the Congress• Dr. Mustafa Latif EMEK President of İKSAD• Keigo OBARA FAO Food Security Officer• Özge İMAMOĞLU Ministry of Agriculture and Forestry, General Directorate of EU and Foreign Relations, Head of International Organizations Department• Prof. Dr. Alim YILDIZ Rector of Sivas Cumhuriyet University, Congress Honorary President
11.00-11.45	<p><u>1st Session</u></p> <p><i>“Innovation, Health and Food”</i></p> <p><u>Panel Moderator</u> Assoc. Prof. Dr. Emre HASTAOĞLU</p>	<ul style="list-style-type: none">• Prof. Dr. Kezban CANDOĞAN Ankara University Department of Food Engineering <i>“The manufacturing of customized functional foods by 3D Food Printing”</i>• Prof. Dr. Özlem TOKUŞOĞLU Dokuz Eylül University, Technology Development Zone DEPART TECHNOPARK SPİL INNOVA <i>“Food By-Product Based Functional Foods and Powders”</i>• Prof. Dr. Remziye YILMAZ Hacettepe University Department of Food Engineering <i>“Biotechnology and the Future of Food”</i>• Prof. Dr. Guy Vergeres Agroscope - Swiss Federal Research Institute <i>“Functional properties of fermented foods - from the genome of lactic acid bacteria to human epidemiological studies”</i>
<u>Lunch Break</u>		



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13.00-13.45	<p><u>2nd Session</u></p> <p><i>“Food Technology and Hygiene”</i></p> <p><u>Panel Moderator</u> Prof. Dr. Özlem Pelin CAN</p>	<ul style="list-style-type: none">• Prof. Dr. Halil VURAL Hacettepe University Department of Food Engineering <i>“Automation in the Meat Industry”</i>• Prof. Dr. Luis RODRIGUEZ-SAONA The Ohio State University <i>“From Farm to Table: Rapid Sensing Solutions for the Food Industry”</i>• Prof. Dr. Sanja RADONJIĆ University of Montenegro• Prof. Dr. Mustafa TAYAR Bursa Uludağ University Faculty of Veterinary <i>“Food Citizenship”</i>
14.00-14.45	<p><u>3rd Session</u></p> <p><i>“Food and Gastronomy”</i></p> <p><u>Panel Moderator</u> Assoc. Prof. Dr. İbrahim Tuğkan ŞEKER</p>	<ul style="list-style-type: none">• Prof. Dr. Fügen ÖZKAYA Hacı Bayram Veli University Gastronomy and Culinary Arts Department <i>“Food Harmony in Gastronomy”</i>• Prof. Dr. Aziz EKŞİ Topkapı University Gastronomy and Culinary Arts Department <i>“Foods from Gastronomy Perspective”</i>• Prof. Dr. Saime KÜÇÜKKÖMÜRLER Osmaniye University Gastronomy and Culinary Arts Department <i>“The Effect of Food and Beverage Culture on the Formation of Gastronomic Values; Turkish Culinary Culture Example”</i>
15.00-15.45	<p><u>4th Session</u></p> <p><i>“Food Security and Sustainability”</i></p> <p><u>Panel Moderator</u> Assoc. Prof. Dr. Halil YALÇIN</p>	<ul style="list-style-type: none">• Fazıl DÜŞÜNCELİ FAO Agriculture Officer• Ünal ÖRNEK Central Union of Forestry Cooperatives of Turkey (ORKOOP) Education, Research and Foreign Relations Coordinator• Neşe ÇAKIR FAO Gender Expert• Burak ÖZ FAO National Policy and Food Security Expert



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Dünya Gıda Günü

Participant Countries: (18)

Turkey, Nigeria, Lithuania, South Africa, China, India, Serbia, UK, Indonesia, Uzbekistan, North Macedonia, Morocco, Azerbaijan, Montenegro, Pakistan, Algeria

	Session 1	Session 2	Session 3
Turkiye	10.00-12.00	12.30-14.30	15.00-17.00
Nigeria	08.00-10.00	10.30-12.30	13.00-15.00
Lithuania	10.00-12.00	12.30-14.30	15.00-17.00
South Africa	09.00-11.00	11.30-13.30	14.00-16.00
China	15.00-17.00	17.30-19.30	20.00-22.00
India	12.30-14.30	15.00-17.00	17.30-19.30
Serbia	09.00-11.00	11.30-13.30	14.00-16.00
UK	08.00-10.00	10.30-12.30	13.00-15.00
Indonesia	14.00-16.00	16.30-18.30	19.00-21.00
Uzbekistan	12.00-14.00	14.30-16.30	17.00-19.00
North Macedonia	09.00-11.00	11.30-13.30	14.00-16.00
Morocco	08.00-10.00	10.30-12.30	13.00-15.00
Azerbaijan	11.00-13.00	13.30-15.30	16.00-18.00
Montenegro	09.00-11.00	11.30-13.30	14.00-16.00
Pakistan	12.00-14.00	14.30-16.30	17.00-19.00
Algeria	08.00-10.00	10.30-12.30	13.00-15.00
Iran	10.30-12.30	13.00-15.00	15.30-17.30
Ukraine	10.00-12.00	12.30-14.30	15.00-17.00

Zoom Meeting ID: 879 8331 0805

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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-1



Ankara Local Time:

10:00 - 12:00



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: AYŞE BURCU AKTAŞ

AUTHORS	AFFILIATION	TOPIC TITLE
Esen Bilge BICER	<i>Cumhuriyet University, Zara Ahmet Cuhadaroglu Vocational School</i>	A TRADITIONAL PRODUCT LUPINE (TERMIYE) AND ITS USAGE IN THE FOOD INDUSTRY
Hacer CEYLAN Res. Asst. Dr. Tekmile CANKURTARAN KÖMÜRCÜ Prof. Dr. Nermin BİLGİÇLİ	<i>Necmettin Erbakan University</i>	PRODUCTION OF GLUTEN FREE CRACKERS USING DIFFERENT CEREAL-LEGUME FLOUR, LEAF AND SEED POWDERS
Res. Asst. Dr. Tekmile CANKURTARAN KÖMÜRCÜ Prof. Dr. Nermin BİLGİÇLİ	<i>Necmettin Erbakan University</i>	COMPARISON OF FARINOGRAPH PROPERTIES OF FLOUR BLENDS PREPARED WITH UNGERMINATED AND GERMINATED ANCIENT AND MODERN WHEAT
Ayça GEDİKOĞLU Hale İnci ÖZTÜRK	<i>Konya Food and Agriculture University</i>	MICROWAVE EXTRACTION OF LAVANDULA ANGUSTIFOLIA ESSENTIAL OIL, AND DETERMINATION OF ANTIMICROBIAL AND ANTIOXIDANT ACTIVITIES
Elif YAVER	<i>Necmettin Erbakan University</i>	THE USE OF FLAXSEED FLOUR AS A STRUCTURING AGENT IN CHICKPEA CRACKERS
Elif Sena KIRMIZIKAYA İnci DOĞAN	<i>Kahramanmaraş Sütçü İmam University</i>	EFFECT OF DIFFERENT DRYING SYSTEMS ON DRYING PERFORMANCE OF MARAŞ GREENPEPPER
Nagihan KASATURA Asst. Prof. Dr. Nihan AKDEMİR	<i>Kocaeli University</i>	TURKISH COFFEE AND QUALITY TURKISH COFFEE: A SAMPLE OF 3rd GENERATION COFFEE BUSINESSES
Lec. İrfan YOLAÇAN	<i>Şişli Vocational School</i>	YİYECEK VE İÇECEK İŞLETMELERİNDE MENÜ STANDART REÇETE VE MALİYET ANALİZİ



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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-2



Ankara Local Time:
10:00 - 12:00



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: MÜGE HENDEK ERTOP

AUTHORS	AFFILIATION	TOPIC TITLE
ORCUN TOKSOZ Ipek TURKMENOGLU DIDEM BERBER N. CENK SESAL	<i>Marmara University Maltepe University</i>	INHIBITORY EFFECTS OF THE ETHNOBOTANICALLY IMPORTANT SUMAC (RHUS CORIARIA) PLANT AGAINST BACTERIAL GROWTH OF FOODBORNE PATHOGENS
Lala SHIRINOVA Elina SULTAYEVA Aynur GULIYEVA Tahmina ALASGAROVA Fatima ALIYEVA	<i>Baku State University Azerbaijan Food Safety Institute</i>	STUDYING ESCHERICHIA COLI O157:H7 IN FOODS AND THE RIGHT CHOICE OF STUDY METHODOLOGY
Bülent BAŞYİĞİT	<i>Harran University</i>	MALTODEXTRIN ENHANCES FUNCTIONAL AND TEXTURAL ATTRIBUTES OF BROWN RICE PROTEIN-BASED HYDROGEL
Uğur ERTOP Hakan ŞEVİK Müge HENDEK ERTOP	<i>Kastamonu University</i>	PHYSICOCHEMICAL CHARACTERISTICS AND SOME BIOACTIVE ATTRIBUTES OF KASTAMONU CHESTNUT HONEY
Müge HENDEK ERTOP Aygül DEMİR	<i>Kastamonu University</i>	PHYSIOCHEMICAL AND BIOACTIVE MARKERS THAT CAN BE USED AS FINGERPRINT IN CHESTNUT HONEY
Ebru ERDEMİR	<i>Ağrı Ibrahim Cecen University</i>	A REVIEW ON THE EVALUATION OF MEAT AND MEAT PRODUCTS AS FUNCTIONAL FOODS
Meryem Göksel SARAÇ Emre HASTAOĞLU Özlem Pelin CAN	<i>Sivas Cumhuriyet University</i>	PRODUCTION OF MIMIC FAT FROM VEGETABLE RESOURCES
Neslihan UĞUR ÖZTÜRK Hatice Ahu KAHRAMAN	<i>Burdur Mehmet Akif Ersoy University</i>	ANTIBACTERIAL AND ANTIBIOFILM ACTIVITY OF LACTIC ACID BACTERIA ISOLATED FROM HOME-TYPE FERMENTED FOODS ON SOME FOOD PATHOGENS



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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-3



Ankara Local Time:
10:00 - 12:00



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: SEYDA ŞAHİN

AUTHORS	AFFILIATION	TOPIC TITLE
Hayrunisa KOYUN Seyda ŞAHİN Sema AĞAOĞLU	<i>Sivas Cumhuriyet University</i>	THE EFFECT OF PROBIOTICS ON THE USE OF PREBIOTICS AND SYNBIOTICS ON HEALTH
FATULLAYEVA S.F. BAKHISHLI F.G.	<i>Azerbaijan Medical University</i>	PECULIARITIES OF NUTRITION OF MEDICAL UNIVERSITY STUDENTS IN THE CONTEXT OF DISTANCE LEARNING
CANAN ASAL ULUS BAHTINUR TAŞCI BEYZA AKÇAY	<i>Ondokuz Mayıs University</i>	EVALUATION OF PROBIOTIC NUTRIENT CONSUMPTION STATUS IN FACULTY OF HEALTH SCIENCES STUDENTS
ABDULLAYEVA A.A. SAMEDOV Sh.Kh. ALIYEVA N.V. ALI F.M.	<i>Azerbaijan Medical University</i>	ABOUT NUTRITION OF SCHOOLCHILDREN IN RURAL AREAS
Asst. Prof. Dr. Seçil ÖZDEMİR METLİOĞLU	<i>İzmir Democracy University</i>	THE RELATION BETWEEN NUTRITION AND BELIEF SYSTEMS
Tuba TEKİN Emine DİNÇER	<i>Sivas Cumhuriyet University</i>	EFFECT OF BREAD CONSUMPTION CONTAINING RESISTANT STARCH ON GASTROINTESTINAL SYMPTOMS
SAMEDOV Sh.Kh. FATULLAYEVA S.F. ABDULLAYEVA A.A. ALIYEVA N.V. KAZIMOVA V.M.	<i>Azerbaijan Medical University</i>	HYGIENIC CHARACTERIZATION OF K-40 ISOTOPE IN SOME FOODS
Mihrican KACAR Nazife YILMAZ	<i>Erzincan Binali Yıldırım University</i>	TRADITIONAL FOODS CONSUMED IN EAST ASIAN COUNTRIES AND THEIR HEALTH BENEFITS



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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-4



Ankara Local Time:

10:00 - 12:00



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: **Natalija ATANASOVA-PANCEVSKA**

AUTHORS	AFFILIATION	TOPIC TITLE
Zulaihat B. A. Shamsudeen u. Zubairu U. D.	<i>Umaru Musa Yaradua University Bayero University</i>	COMPARATIVE ASSESSMENT OF AFLATOXIN CONTENT OF MAIZE, MILLET AND SORGHUM SOLD IN KATSINA METROPOLIS
Zahra Misbahu Na'iya Bashir Abdulkadir Kamaluddeen Kabir	<i>Umaru Musa Yar'adua University</i>	EFFECT OF PROBIOTIC FEED SUPPLEMENT ON BROILER CHICKEN FEED CONVERSION, AND GROWTH PERFORMANCE
Bolarinwa Oluwatoyin Olubisi Onifade Deborah Ajoke Nwose Adaobi Maureen Fawole Abosede Oyeyemi Adesokan Isaac Ayanniran	<i>The Polytechnic Ibadan University of Ibadan</i>	MICROBIAL INDEX OF BLENDED MELON SEED DURING PRESERVATION WITH DIFFERENT SPICES
Aondoackaa, A. D. Babayo, C. Auta, F.B. Yange, A. I. Uta, K. B.	<i>Federal University of Agriculture</i>	ANTIBACTERIAL ACTIVITY OF HONEY, BITTER LEAF AND GARLIC EXTRACTS ON SOME ESCHERICHIA COLI, SALMONELLA TYPHI AND SHIGELLA SPECIES
Ukwen, Chidi Ole	<i>University of Nigeria Nsukka</i>	MICROBIOLOGICAL AND PHYSICOCHEMICAL QUALITIES OF SELECTED COMMERCIALY PRODUCED POULTRY FEEDS SOLD IN UMUDIKE, ABIA STATE, NIGERIA
A. O. Fawole E. O. Okedara K. Ogungbemi A. L. Kolapo O. O. Bolarinwa O. A. Fatoki	<i>The Polytechnic, Ibadan Nigerian Stored Products Research Institute Augustine University</i>	NUTRITIONAL, PHYSICOCHEMICAL, AND MICROBIOLOGICAL PROPERTIES OF LAFOGI: LAFUN AND OGI FLOUR BLENDS
Natalija ATANASOVA-PANCEVSKA	"Sts Cyril and Methodius" University	LISTERIA MONOCYTOGENES- CONSUMER FOOD SAFETY CONCERNS
Sabahat Aleem Dr. Humaira Ashraf Rafia Masood	<i>Jinnah University for women</i>	DEVELOPMENT OF FLAT BREAD BY UTILIZING MORINGA LEAVES POWDER AND WATER CHESTNUT POWDER TO COMBAT MALNUTRITION
David T. Ishola Mathew K. Bolade Rukayat A. Ashonibare Adewale A. Afolabi Olalekan M. Rahman Kurrah A. Inikpi Haruna P. Bahago Opemipo T. Ishola	<i>Nigerian Stored Products Research Institute Federal University of Technology</i>	INCLUSION OF ANDROGRAPHIS PANICULATA LEAF INTO WHEAT-PEARL MILLET BASED FLOUR BLENDS: IMPLICATIONS OF THE INCLUSION ON THE PROXIMATE COMPOSITION AND MINERAL CONSTITUENT



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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-5



Ankara Local Time:

10:00 - 12:00



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: **Dr. Soumia MOUFFOUK**

AUTHORS	AFFILIATION	TOPIC TITLE
Grace Abakpa Idowu, O.A. Olafimihan, C.A.	<i>Federal University of Health Sciences Federal Polytechnic, Offa</i>	MICROBIOLOGICAL QUALITY OF TAP WATER IN OBAFEMI AWOLowo UNIVERSITY ENVIRONMENTS USING MEMBRANE FILTRATION METHOD
PhD Student I.Bouras A.Rehail	<i>University of Oum El Bouaghi, Algeria Production department, Sonatrach, Skikda, Algeria</i>	EXPERIMENTAL STUDY OF THE DISTRIBUTION OF PHYSICO-CHEMICAL PARAMETERS IN WASTE WATER PLANT (GRIT CHAMBER)
Mercy Adenike Ogunbisi Olanrewaju Olujimi Qiming Xian Samuel Sojiru Toyin Ayodele Arowolo	<i>Federal University of Agriculture Nanjing University Yaba College of Technology</i>	CHARACTERISTICS AND RISK ASSESSMENT OF POLYCHLORINATED BIPHENYLS IN FISH SAMPLES OF OGUN RIVER, SOUTHWEST, NIGERIA
Dr. Soumia Mouffouk Dr. Chaima Mouffouk Dr. Sara Mouffouk Pr. Hamada Haba	<i>Université de Batna-1, Algérie University of Batna 2 Mustapha Benboulaïd</i>	PHYTOCHEMICAL INVESTIGATION AND BIOLOGICAL ACTIVITIES OF THE SPECIES ERINACEA PUNGEN
Dr. Mouffouk Chaima Dr. Mouffouk Soumia Dr. Sara Mouffouk Pr. Haba Hamada	<i>Université de Batna-1, Algérie University of Batna 2 Mustapha Benboulaïd</i>	CYTOTOXIC EFFECT, ANTI-CHOLINESTERASE AND ANTIBACTERIAL ACTIVITIES OF THE PLANT SCABIOSA STELLATA L.
Ijeoma Mary UNEZE	<i>Godfrey Okoye University</i>	ASSESSMENT OF POLYCYCLIC AROMATIC HYDROCARBON IN SMOKED FISH AND MEAT COMMONLY SOLD IN ENUGU METROPOLIS
M. Mamuda I. A Khalil A. M. Sokoto	<i>Usmanu Danfodiyo University Sokoto</i>	CHARACTERISATION AND ANTIOXIDANT EVALUATION OF GARLIC EXTRACT AS A NATURAL ANTIOXIDANT FOR JATROPHA CURCAS BIODIESEL STABILITY
Sule, Ajuma Fatima Abaniwo, Rose Mafo Oguche, Mercy	<i>Prince Abubakar Audu University</i>	COMPARATIVE STUDY ON THE PHYTOCHEMICALS, MINERAL CONTENT AND ANTIOXIDANT ACTIVITY OF LEAF AND STEM-BARK OF Vernonia amygdalina
Adebisi, Quazim Babs John, Nanji Nimgil	<i>Federal College of Education Pankshin Plateau State, Nigeria</i>	ASSESSMENT OF NATURALLY OCCURRING RADIOACTIVE MATERIALS IN SOIL AND VEGETABLES CULTIVATED IN BARKIN-LADI LOCAL GOVERNMENT AREA OF PLATEAU STATE, NIGERIA



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ONLINE PRESENTATIONS

15.10.2022 / Session-2 Hall-1



Ankara Local Time:
12:30 - 14:30



Meeting ID: 879 8331 0805
Passcode: 141516

HEAD OF SESSION: BELMA ŞENOL YILMAZ

AUTHORS	AFFILIATION	TOPIC TITLE
Sena YILMAZ Meral YILMAZ	<i>Sivas Cumhuriyet University</i>	GEOGRAPHICALLY INDICATED MEATBALLS IN TURKEY
Belma ŞENOL YILMAZ	<i>Sivas Cumhuriyet University</i>	YÖRESEL BİR LEZZET: ZARA GÜLLAÇ SARMASI
Lecturer Kübra TOPALOĞLU GÜBAN Lecturer Tuğçe BOĞA Durmuş BULDUR	<i>Maltepe University</i>	FUNCTIONALIZATION OF SEKERPARE WITH COMPOSITE FLOURS
Assoc. Prof. Dr. İbrahim Tuğkan ŞEKER Ünalcan KUTAL	<i>Sivas Cumhuriyet University</i>	APPLICATIONS OF NEW RECIPE DERIVATION OF RECIPES OF LOCAL FISH DISHES USING MOLECULAR TECHNIQUES
Assoc. Prof. Dr. Emre HASTAOĞLU Şefahat TAŞÇI	<i>Sivas Cumhuriyet University</i>	NEW TASTE PERCEPTION: A STUDY ON KOKUMI
Mustafa AKTURFAN Ali ŞEN	<i>Karamanoğlu Mehmetbey University</i>	A QUALITATIVE RESEARCH ON TARHANABASI OF ERMENEK CUISINE CULTURE
Yusuf ER Mustafa AKTURFAN	<i>Karamanoğlu Mehmetbey University</i>	THE EFFECT OF GASTRONOMIC PRODUCTS ON THE SELECTION OF RECREATION CENTER: THE CASE OF KARAMAN ZEYVE MARKET
Kübra FETTAHOĞLU Kübra ÇINAR TOPÇU	<i>İbrahim Çeçen University Bayburt University, Aydıntepe Vocational School</i>	EFFECTS OF COAGULASE NEGATIVE STAPHYLOCOCCI ON PROTEOLYTIC ACTIVITY IN FERMENTED MEAT PRODUCTS AND MEAT PRODUCTS MADE FROM WHOLE PIECES OF MEAT



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ONLINE PRESENTATIONS

15.10.2022 / Session-2 Hall-2



Ankara Local Time:

12:30 - 14:30



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: FATMA HASTAOĞLU

AUTHORS	AFFILIATION	TOPIC TITLE
Asst.Prof. Dr. Fatma HASTAOĞLU Pelin ÇELİK	<i>Sivas Cumhuriyet University Vocational School of Health Services</i>	SPECTRUM OF CARE IN FOOD ORIGINATED DISEASES
Cumhur DEMİRALP Berfin ELMAS DEMİRALP	<i>Hakkari University</i>	PSYCHOBOTICS AND THEIR EFFECTS ON MENTAL HEALTH
Ph.D. Alev AKTAŞ	<i>Sivas Cumhuriyet University</i>	FOOD ADDICTION AND PSYCHOPATHOLOGY
Şimşek ÇELİK	<i>Sivas Cumhuriyet University</i>	STRAWBERRY MAY CAUSE ANAPHYLAXIS: CASE REPORT
Şimşek ÇELİK	<i>Sivas Cumhuriyet University</i>	MUSHROOM INTOXICATION: A CASE REPORT
ALİYEVA N.V. FATULLAYEVA S.F. SAMEDOV Sh.Kh. ABDULLAYEVA A.A.	<i>Azerbaijan Medical University</i>	THE DANGER OF THE PRESENCE OF HEAVY METALS IN FOOD FOR PUBLIC HEALTH
Pelin ÇELİK Fatma HASTAOĞLU	<i>Sivas Cumhuriyet University</i>	MANTAR ZEHİRENMESİ İLE ACİL SERVİSE BAŞVURAN VAKALARIN RETROSPEKTİF OLARAK İNCELENMESİ
Asst. Prof. Dr. Elif GÜNALAN Esra ALBAYRAK Özer ERGÜN	<i>İstanbul Health and Technology University Ondokuz Mayıs University</i>	CAN CRISPR-Cas9 TECHNOLOGY BE A SOLUTION TO PROVIDING SUSTAINABLE NUTRITION?



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15.10.2022 / Session-2 Hall-3



Ankara Local Time:

12:30 - 14:30



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: TUĞBA DEDEBAŞ

AUTHORS	AFFILIATION	TOPIC TITLE
Tuğba DEDEBAŞ Senem GÜNER Teslime EKİZ ÜNSAL	<i>Afyon Kocatepe University, Bolvadin Vocational School Afyon Kocatepe University</i>	THE EFFECT OF COLD PRESSED OILS ON THE OXIDATIVE STABILITY OF SUNFLOWER AND CORN OIL
Seda KÜÇÜK Asst. Prof. Dr. Buket AYDENİZ-GÜNEŞER	<i>Uşak University</i>	EVALUATION OF ESSENTIAL OIL OLEOJELS IN FOOD FORMULATIONS
Burak DİNÇEL Taner DAŞTAN Yüksel AYDIN	<i>Sivas Cumhuriyet University</i>	DETERMINATION OF ESSENTIAL OIL RATIO AND ESSENTIAL OIL COMPONENTS OF LAVANDER (<i>Lavandula angustifolia</i> Mill.) PRODUCED IN DIFFERENT LOCATIONS IN SIVAS PROVINCE
Gülcan GÖLBAŞI Talha DEMIRCI Nihat AKIN Çiğdem KONAK GÖKTEPE	<i>Selcuk University</i>	MONITORING THE CHANGES IN SOME PHYSICOCHEMICAL, SENSORIAL, AND MICROBIOLOGICAL CHANGES OF VILLAGE YOGURTS ALONG THE CONSECUTIVE THREE BACK-SLOPPING
Basri OMAC	<i>Munzur University</i>	DETERMINATION OF THEORETICAL MINIMUM GROWTH TEMPERATURE OF LISTERIA MONOCYTOGENES ON FRESH PRODUCE
Merve TUNÇ Gamze KOÇER ALAŞALVAR Metin YILDIRIM	<i>Niğde Ömer Halisdemir University</i>	EVALUATION OF QUALITY PROPERTIES OF YOGURT PRODUCED FROM MILK ADDED WITH SOAPWORT EXTRACT
Lecturer Dr, Oznur OZTUNA TANER	<i>Aksaray University</i>	A COOLING STORAGE TECHNOLOGY FOR THE FOODS SHELF LIFE
Melisa Şura DUYAR Ferda SARI Hatice Aybuke KARAOĞLAN	<i>Sivas Cumhuriyet University</i>	COMPARISON OF RELATION BETWEEN PH, BETALAIN CONTENT, AND MICROBIOLOGICAL QUALITY OF FERMENTED RED BEETROOT JUICES PRODUCED BY DIFFERENT METHODS



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HEAD OF SESSION: **Isah Muhammad**

AUTHORS	AFFILIATION	TOPIC TITLE
Heru Aji SANTOSO Hendri Hermawan ADINUGRAHA	<i>UIN KH. Abdurrahman Wahid Pekalongan, Indonesia</i>	THE BASIS OF THE PROBLEM OF INCREASING FOOD PRICES: ISLAMIC ECONOMIC PERSPECTIVE
Isah Muhammad Yahaya Zakari	<i>Binyaminu Usman Polytechnic, Hadejia, Nigeria Ahmadu Bello University, Zaria, Nigeria</i>	FACTORIAL EXPERIMENTAL DESIGN APPROACH IN RICE MILLING IMPROVEMENT
Majekodunmi Racheal Adedayo Taofeeq Olanrewaju Abdulkareem	<i>Kwara State University</i>	EMERGING MICROBIAL TECHNOLOGIES FOR NATIONAL ECONOMIC DEVELOPMENT
A A. Goni Y. U. Oladimeji J. R. Mani	<i>Ahmadu Bello University Zaria</i>	SOCIOECONOMIC STATUS AND PROFITABILITY OF CLUSTER AND NON-CLUSTER RICE FARMING IN BORNO STATE, NIGERIA
Akinsuyi, M. A.	<i>University of Ilorin</i>	ASSESSMENT OF YAM FLOUR MARKETING IN ILORIN METROPOLIS OF KWARA STATE, NIGERIA
Ayamba, Itojong Anthony Enekwechi Marygrace Ekwutosi Etim Okon Frank	<i>University of Calabar Federal College of Agriculture University of Uyo</i>	THE RUSSIA-UKRAINE WAR AND FOOD SECURITY IN AFRICA: LESSONS FOR NIGERIA
James Essien AKPAN Uduak Brown AKPANABAH	<i>Nigeria Police Academy Akwa Ibom State College of Science and Technology, Ikono</i>	GOVERNMENT SPENDING AND AGRICULTURAL OUTPUT IN NIGERIA
Ojo Oluwole Simeon	<i>University of Abuja</i>	FOOD INSECURITY IN NIGERIA: AN APPRAISAL OF AGRICULTURE FOR SUSTAINABLE DEVELOPMENT IN NIGERIA 1999-2019
Vesna Vujačić Jelena Filipović Vladimir Filipović Ilija Moric	<i>University of Montenegro University of Novi Sad</i>	SENSORY ANALYSIS AND NUTRITIONAL POTENTIAL OF BREAD WITH INULIN HPX AS AN FUNCTIONAL COMPONENT WITH THE GOAL OF IMPROVING THE HEALTH AND TOURISM OF MONTENEGRO



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HEAD OF SESSION: **Jolita Jagelavičiūtė**

AUTHORS	AFFILIATION	TOPIC TITLE
Ojochenemi Rebecca Egwumah Abraham Tartenger Girgih Victoria Auhoiza Joshua	<i>University of Ilorin Joseph Sarwuan Tarka University University of Manitoba Kogi State Polytechnic</i>	MANAGING HYPERTENSION: THE ROLE OF A FOOD SCIENTIST AND NUTRITIONIST
Laishram Genish Singh Barinderjit Singh Prashant Sahni Priyanka Pal Pratibha Sharma	<i>I. K. Gujral Punjab Technical University</i>	FORTIFICATION OF WHEAT-BASED CHAPATTIS WITH GERMINATED KIDNEY-BEAN FLOUR AND THEIR PHYSICO-CHEMICAL, FUNCTIONAL, TEXTURAL, AND SENSORY CHARACTERISTICS ANALYSIS
Jolita Jagelavičiūtė Assoc. Prof. Loreta Bašinskienė Assoc. Prof. Dalia Čižeikienė	<i>Kaunas University of Technology, Kaunas, Lithuania</i>	EXTRUSION AND ENZYMATIC HYDROLYSIS AS TREATMENTS OF CRANBERRY POMACE FOR TECHNOLOGICAL PROPERTIES MODIFICATION
Simple Sharma Barinderjit Singh	<i>I. K. Gujral Punjab Technical University</i>	POMELO FRUIT POLYPHENOLIC COMPOUNDS, EXTRACTION METHODS AND INDUSTRIAL APPLICATIONS
Shivani Jaswal Simple Sharma	<i>I. K. Gujral Punjab Technical University</i>	NON-NUTRITIVE SWEETENERS UTILIZATION AND CURRENT SCENARIO
Sahil Chaudhary Barinderjit Singh	<i>I. K. Gujral Punjab Technical University</i>	GRAPEFRUIT-UTILIZATION OF HIGH-VALUE COMPOUNDS FROM BY-PRODUCTS USING NOVEL APPROACHES
Mukul Zade Barinderjit Singh	<i>I. K. Gujral Punjab Technical University</i>	CITRUS ESSENTIAL OIL, THEIR EXTRACTION METHODS AND HEALTH POTENTIAL
Yanah, Y. M Cosmas M.E	<i>Kebbi State University of Science and Technology</i>	NUTRITIONAL AND ANTINUTRITIONAL PROPERTIES OF VITEX DONIANA
Simrah Malik Wajeaha Naz Ms. Sanniya Tayyab	<i>Jinnah University for Women</i>	FORMULATION OF LAXATIVE CANDY USING SENNA (CAESIA ANGUSTIFOLIA) EXTRACT



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HEAD OF SESSION: HATİCE AYBÜKE KARAOĞLAN

AUTHORS	AFFILIATION	TOPIC TITLE
Hüsamettin TUNÇ Murat Emre TERZİOĞLU İhsan BAKIRCI	<i>Atatürk University</i>	COMPARISON OF MILKS WITH ANIMAL AND PLANT ORIGIN FROM VARIOUS ASPECTS
Hüsamettin TUNÇ Murat Emre TERZİOĞLU İhsan BAKIRCI	<i>Atatürk University</i>	A REVIEW ON OZONE UTILIZATION POSSIBILITIES IN DAIRY INDUSTRY
Merve YÜKSEL Serap BERKTAŞ Mustafa ÇAM	<i>Erciyes University</i>	THE EFFECT OF COLD PRESS FLAXSEED AND CHIA SEED OIL BY-PRODUCTS ON SOME PHYSICOCHEMICAL AND SENSORY PROPERTIES OF ICE CREAMS
Neslihan AYAĞ Sümeyra IŞIK Elif DAĞDEMİR	<i>Ataturk University</i>	USE OF 3D PRINTERS IN THE FOOD INDUSTRY
Asst. Prof. Dr. Feyza TATAR TURAN	<i>Beykent University</i>	FUNCTIONAL FOOD PRODUCTION WITH THREE-DIMENTIONAL (3D) FOOD PRINTING TECHNOLOGY
Nurhan USLU Mehmet Musa ÖZCAN	<i>Selçuk University</i>	BIOACTIVE PROPERTIES OF COFFEE RESIDUES AFTER DECOCTION AND INFUSION PROCESSES
Elmas PADAR Serap BERKTAŞ Mustafa ÇAM	<i>Erciyes University</i>	ANTIOXIDANT PROPERTIES OF POST-DISTILLED SPEARMINT LEAVES BY-PRODUCTS
Res. Asst. Dr. Hülya ŞEN ARSLAN Asst. Prof. Dr. Sabire YERLİKAYA	<i>Karamanoğlu Mehmetbey University</i>	INVESTIGATION OF THE EFFECT OF DRYED CHERRY LEAF EXTRACTS ON THE AMOUNT OF PHENOLIC MATERIALS
Soha SADEGHIAN LEILAN Hasan TEMİZ	<i>Ondokuz Mayıs University</i>	TIGERNUT MILK AS A FUNCTIONAL FOOD



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HEAD OF SESSION: ÜLKER ASLI GÜLER

AUTHORS	AFFILIATION	TOPIC TITLE
H.B. ZENGİN R. GÜRKAN	<i>Sivas Cumhuriyet University</i>	A NEW PRE-CONCENTRATION PROCEDURE BASED ON POLY(STYRENE-CO-MALEAMIDE) COPOLYMER MODIFIED WITH 2-HYDRAZINOBENZOTHAZOLE IN PRESENCE OF L-TYROSINE FOR CHARGE TRANSFER SENSITIVITY PRIOR TO SPECTROPHOTOMETRIC DETECTION OF INORGANIC As (as As(III)) IN EDIBLE MUSHROOMS
H.B. ZENGİN R. GÜRKAN	<i>Sivas Cumhuriyet University</i>	A NOVEL AMIDIC CO-POLYMER MODIFIED WITH SULFATHIAZOLE AS EFFICIENT CHELATOR FOR SELECTIVE EXTRACTION, PRE-CONCENTRATION AND DETERMINATION OF INORGANIC ANTIMONY (as Sb(III)) FROM EDIBLE MUSHROOMS BY UA-CPE COUPLED TO UV-SPECTROPHOTOMETRY
Merve NENİ Seçil KARAHÜSEYİN	<i>Çukurova University</i>	ANTIOXIDANT CAPACITY OF ESSENTIAL OILS OBTAINED FROM MYRTUS COMMUNIS AND CITRUS SINENSIS PLANTS WIDELY CONSUMED IN ADANA REGION
Asst. Prof. Dr. Mehmet ÖZ	<i>Gümüşhane Vocational School</i>	THE RATIO AND CHEMICAL COMPOSITION OF ESSENTIAL OIL OBTAINED FROM CAUCASIAN LINDEN (<i>Tilia rubra</i> DC. subsp. <i>caucasica</i> V.Engler) FLOWERS COLLECTED FROM GÜMÜŞHANE PROVINCE
Assoc. Prof. Dr. Ülker Aslı GÜLER	<i>Sivas Cumhuriyet University</i>	SU ÜRÜNLERİ YETİŞTİRİCİLİĞİNİN ÇEVREYE OLAN ETKİLERİ
Songül AKBABA Serhan MANTOĞLU	<i>Yalova University</i>	INVESTIGATING OF SEAFOOD PROCESSING PLANTS IN BURSA, TEKİRDAĞ AND KOCAELİ IN MARMARA REGION
Assoc. Prof. Dr. Ülker Aslı GÜLER	<i>Sivas Cumhuriyet University</i>	SÜRDÜRÜLEBİLİR ÇEVRE YAKLAŞIMINDA ATIKLARIN BİYOPLASTİKLERE DÖNÜŞÜMÜ VE KULLANIMINA YÖNELİK ÇALIŞMALAR
Emel Berna TUNA Duygu ANAKLI	<i>Sivas Cumhuriyet University</i>	GIDA ENDÜSTRİSİNDE GRAFENİN YERİ VE ÖNEMİ
Melek ZOR Elif Feyza TOPDAŞ Memnune ŞENGÜL Bilal YILMAZ	<i>İbrahim Cecen University Ataturk University</i>	DETERMINATION OF ANTIOXIDANT PROPERTIES AND CHEMICAL COMPOSITIONS OF SOME ONION CULTIVARS



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HEAD OF SESSION: AHMED MENEVSEOGLU

AUTHORS	AFFILIATION	TOPIC TITLE
Bilgin ÇELİK Assoc. Prof. Dr. Yusuf ÖZTÜRK	<i>Amasya University</i>	INNOVATION MANAGEMENT IN DAIRY CATTLE (A2 MILK, PRODUCTION AND MARKETING)
Res. Asst. Huseyin KARAKAYA Prof. Dr. Murat YILMAZTEKİN	<i>Inonu University</i>	ANALYSIS OF E.U. RAPID ALERT SYSTEM NOTIFICATIONS FOR FOOD AND FEED PRODUCTS: TURKEY REPORT FROM 2011 TO 2020
Fatma ZENNECİOĞLU Prof. Dr. Kemal SARİOĞLU Assist. Prof. Dr. Seda ÖZGEN	<i>Erciyes University Çankırı Karatekin University</i>	PREPARATION AND CHARACTERIZATION OF CORE-SHELL LYCOPENE CAPSULES BY USING IONIC GELIZATION TECHNIQUE
Zeynep PAPAĞER Ümran ÇİÇEK Hamide BABAARSLAN	---	THE EFFECT OF OLEORESİN UTILIZING ON THE SENSORY PROPERTIES OF MARINATED GOOSE BREAST MEAT
Asst. Prof. Dr. Erdoğan EKŞİOĞLU	<i>Cumhuriyet University Zara Voc. School</i>	A RESEARCH ON CONSUMPTION EXPENDITURES AND CHANGES IN FOOD EXPENDITURES IN TURKEY
Eda DEMİROK SONCU Beyza Nur ÇERÇİ Beyza Gül HAYMANA Göksu Yaren ZENGİN Tuğçe IŞIKSAÇAN Elif ACAR Zeynep BACIN Özge ERKE	<i>Ankara University</i>	DEVELOPMENT OF BREADER FORMULATION FOR LOW-FAT COATED CHICKEN WINGS
Şule DAŞTAN Prof. Dr. Kemal SARİOĞLU Assist. Prof. Dr. Seda ÖZGEN	<i>Erciyes University Çankırı Karatekin University</i>	PREPARATION AND CHARACTERIZATION OF POLY(ACRYLAMIDE-GLYCIDYL METHACRYLATE-IDA) CRYOGELS FOR IMMOBILIZED METAL ION AFFINITY CHROMATOGRAPHY
Mehtap ÇÖPÜR Nuket KARTAL TEMEL Ramazan GÜRKAN	<i>Sivas Cumhuriyet University</i>	SPECTROPHOTOMETRIC DETERMINATION OF LOW LEVELS OF Co(II) IN SPICE SAMPLES IN PRESENCE OF PONCEAU XYLIDINE AND H ₂ O ₂ USING CTAB AS SENSITIZER
Sayiter YILDIZ Hamdi MIHÇIOKUR Asaad OLABI	<i>Sivas Cumhuriyet University Erciyes Universitesi</i>	INVESTIGATION OF TREATABILITY OF ANTIBIOTIC CONTAINING WASTEWATER BY ADVANCED OXIDATION METHODS
Ahmed MENEVSEOGLU Muhammed Ali DOĞAN Nurhan GÜNEŞ Hüseyin AYVAZ	<i>Agri Ibrahim Cecen University Canakkale Onsekiz Mart University Sivas University of Science and Technology</i>	RAPID DETECTION OF PEANUT ADULTERATION IN GROUND WALNUT USING FT-NIR SPECTROSCOPY COMBINED WITH CHEMOMETRICS AND MACHINE LEARNING



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HEAD OF SESSION: **Isah Musa FAKAI**

AUTHORS	AFFILIATION	TOPIC TITLE
Omachi, A.B Omachi, P.A Ejim, M.A Abiodun, A.M Umolo, A.E	<i>University of Kwazulu-Natal Federal Medical Centre The Federal Polytechnic Bida</i>	KNOWLEDGE AND INFANTS AND YOUNG CHILD FEEDING PRACTICES AMONG MOTHERS WITH INFANTS (0-24 MONTHS) IN KAKANPANGI COMMUNITY OF NIGER STATE, NIGERIA
Parvez I. Haris	<i>De Montfort University, UK</i>	FOOD AS MEDICINE - THE CASE OF NIGELLA SATIVA
Uwala Vincent A. Famewo Ayomide S	<i>The Federal Polytechnic University of Ibadan</i>	ASSESSMENT OF ENVIRONMENTAL HYGIENE AND MANUFACTURING PRACTICES IN COMMUNITY FOOD PROCESSING ENTERPRISE IN OGUN STATE, NIGERIA
Isah Musa Fakai Ibrahim Sani Abubakar Abdulhamid Sadiya Sulaiman Mukhtar Muhammad Wara	<i>Kebbi State University of Science and Technology Federal University of Agriculture</i>	IN VITRO AND IN VIVO ANTIDIABETIC ACTIVITY OF COMBINED Curcuma longa LINN AQUEOUS AND Cucumis sativus METHANOL EXTRACTS
Yusma Indah Jayadi Nur Putri Amanda Putri Alifia Rezkiyanti Nursyifah Syukur Muh Israel Marlis Yudi Adnan	<i>Alauddin State Islamic University Makassar</i>	HOUSEHOLD SALT IODINE LEVELS, FOOD AND DRINK INTAKE OF THE COMMUNITY IN MACCINI BAJI HAMLET, TAKALAR REGENCY
Yusma Indah Jayadi Ayu Astari	<i>Alauddin State Islamic University Makassar Hasanuddin University</i>	PRODUCT QUALITY OF THE LOCAL FOOD REMPEYEK IN PALU CITY, INDONESIA
Sulaiman M. Z. Kabir M. S. Usman M.	<i>National Orthopedic Hospital Dala College of Science and Technology</i>	PREVALENCE OF ECTO AND ENDO PARASITES IN GUINEA FOWL SLAUGHTERED AT MEAT AND VEGETABLE MARKET SOKOTO METROPOLIS, NIGERIA
Lukman Oladimeji RAJI Oluwadarasimi Taiwo ASHAOLU Rihanat Omobola MURTALA Raliat ALADODO Idris YUSUF Fatima SAUSI	<i>University of Ilorin Kwara State University</i>	COW MILK AS EXTENDER FOR WEST AFRICAN DWARF GOAT BUCK SEMEN AT ROOM TEMPERATURE
Sunday Idowu Oyeleye Olajide Raymond Ojo Ganiyu Oboh	<i>Federal University of Technology</i>	INFLUENCE OF PHYSICAL EXERCISE ON COGNITIVE NEUROCHEMICAL INDICES OF DIABETIC RATS CO-TREATED WITH ACARBOSE AND GALLIC ACID



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HEAD OF SESSION: **Dr. Aguihe, Paschal Chukwudi**

AUTHORS	AFFILIATION	TOPIC TITLE
Dr. Aguihe, Paschal Chukwudi	<i>Federal College of Wildlife Management</i>	HEMATOLOGICAL AND BIOCHEMICAL INDICES OF TURKEY GROWERS FED SHEA BUTTER CAKE MEAL BASED DIETS WITH ENZYME COMPLEX (FULLZYME®) SUPPLEMENTATION
Dr. Aguihe, Paschal Chukwudi Dr. Ilaboya, Ibinabo Imuetinyan	<i>Federal College of Wildlife Management Benson Idahosa University</i>	RESPONSE OF NOILER CHICKENS FED CISSUS POPULNEA ROOT MEAL BASED DIETS WITH ENZYMES COCKTAIL (FULLZYME®) SUPPLEMENTATION ON PERFORMANCE AND HEMATOBIOCHEMICAL INDICES
Ajibare A.O. Ayeku P.O.	<i>Olusegun Agagu University of Science and Technology Okitipupa, Nigeria Federal University Gusau, Nigeria</i>	SEX RATIO, FECUNDITY, GONADO-SOMATIC INDEX, LENGTH-WEIGHT RELATIONSHIP AND GROWTH CONDITION OF SAROTHERODON MELANOTHERON INHABITING LAGOS LAGOON, NIGERIA
K. J. Hassan M. S. Zubairu B. Magaji	<i>University of Salford Kebbi State University of Science and Technology</i>	PRODUCTION ANALYSIS OF BIODIESEL FROM VEGETABLE OIL AND ANIMAL FAT
Ezebuilo U. Ekpono Patrick M. Aja	<i>Federal Polytechnic Ebonyi State University</i>	CUCUMEROPSIS MANNII SEED OIL (CMSO) MODULATES INFLAMMATORY IMBALANCE OF CISPLATIN INDUCED RENAL DAMAGE IN ALBINO RATS
M. S. Zubairu B. Magaji	<i>Kebbi State University of Science and Technology</i>	PRODUCTION AND PHYSICOCHEMICAL ANALYSIS OF ACTIVATED CHARCOAL FROM WOOD
Ojo Olayinka Abosede	<i>Kwara State University</i>	PHYSIOLOGICAL RESPONSE OF HEAT-STRESSED BROILERS GIVEN IN-OVO ADMINISTRATION OF LYCOPENE
Assoc. Prof. Dr. Aleksandra Tasić Prof. Dr. Ivan Pavlović ana hemicar. Djordje Radojičić Assoc. Prof. Dr. Marija Pavlović	<i>Scientific Institute of Veterinary Medicine of Serbia</i>	EVALUATION OF GC-MS METHODOLOGY FOR DETERMINATION OF SIX MULTI-CLASS PESTICIDE IN CHICKEN FILLET
Zerkan Hind Aitboulahsen Mohammed Chairi Hicham Arakrak Abdelhay El Galiou Ouiam Laglaoui Amin Hassani Zerrouk Mounir	<i>Abdelmalek Essaadi University, Tetouan, Morocco</i>	EFFECT OF PLASTICIZER TYPE AND CONCENTRATION ON OXYGEN PERMEABILITY OF PECTIN AND GELATIN/PECTIN BASED FILMS



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HEAD OF SESSION: MEHTAP ERŞAN

AUTHORS	AFFILIATION	TOPIC TITLE
Sinem Üney ÇAM Damla Öykü ŞAHİN Gözde KARABULUT Ali NALBANT	<i>K.F.C. Gıda Tekstil Sanayi İthalat İhracat Yatırım Sanayi A.Ş. R&D Center</i>	PREVENTION OR IMPROVEMENT OF SUGAR IN DRIED FIGS BY MODERN METHODS
Sinecan CERRAH Vedat YIGİTOĞLU	<i>Beykent University Akdeniz University</i>	INVESTIGATION OF THE RELATIONSHIP BETWEEN PLATE WASTE AND CUSTOMER SATISFACTION AND BEHAVIORAL INTENTION
Zişan ÖZEN Asst. Prof. Dr. Tuba PEHLİVAN	<i>Gaziantep University</i>	FOOD WASTE AND ASSESSMENT METHODS
Aslı Eda ERDOĞAN Assoc. Prof. Dr. MEHTAP ERŞAN Prof. Dr. ÖZLEM PELİN CAN	<i>Sivas Cumhuriyet University</i>	FACTORS CAUSED WATER POLLUTION IN THE FOOD INDUSTRY
Asst. Prof. Dr. Sultan ACUN Prof. Dr. Hülya GÜL	<i>Amasya University Süleyman Demirel University</i>	TRADITIONAL SIMIT PRODUCTION METHODS AND REGIONAL SIMITS
Fatma ADA Bilge SAYIN BÖREKÇİ	<i>Ardahan University</i>	EVALUATION OPPORTUNITIES OF OLIVE-MILL WASTEWATER FOR THE PRODUCTION OF CITRIC ACID
Özlem Pelin CAN Meryem GÖKSEL SARAÇ	<i>Sivas Cumhuriyet University</i>	EFFECT OF DIFFERENT RATIOS OF ROSEMARY OIL ON SHELF LIFE OF RING SQUID
Mustafa ŞAMİL ARGUN	<i>Selçuk University</i>	DETERMINATION OF SOME CHEMICAL PROPERTIES OF SOAPWORT ROOT EXTRACT OBTAINED BY SUPERCRITICAL CARBON DIOXIDE EXTRACTION
Fadime SEYREKOĞLU	<i>University of Amasya, Suluova Vocational School</i>	DETERMINATION OF THE EFFECT OF PREPARATION TIME ON TOTAL PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY IN SOME HERBAL TEA



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HEAD OF SESSION: **Imoleayo S. OLATEJU**

AUTHORS	AFFILIATION	TOPIC TITLE
Ajao O. Fawole T.A. Abdulfatai A. I.	<i>The Polytechnic, Ibadan</i>	NUTRITIONAL PROPERTIES OF LACTIC ACID BACTERIA FERMENTED SCRAPED YAM FLOUR
Ahmed, U.A. Maji, A	<i>Federal University Gashua Sule Lamido University</i>	ISOLATION AND IDENTIFICATION OF PARASITES OF PUBLIC HEALTH IMPORTANT FROM THE BODY OF COCKROACH (<i>Periplaneta americana</i>)
Bala Yaquba Alamin Muhammad Ibrahim Mu'azzam Wali Nuraddeen Bello Ahmad	<i>Kaduna State University Abubakar Tafawa Balewa University</i>	ECOTOXICOLOGICAL EFFECT OF 2-CHLORO-4-(ETHYLAMINO)-6-ISOPROPYLAMINO-1, 3-5-TRIAZINE (ATRAZINE HERBICIDE) ON SOIL BACTERIAL COMMUNITY IN AGRICULTURAL SOIL IN YELWA, BAUCHI STATE
Firdausi Mukhtar Dikko Yaquba Bala Nuraddeen Bello Ahmad Awwal Ahmad	<i>Kaduna State University</i>	ISOLATION AND IDENTIFICATION OF FUNGI RESPONSIBLE FOR LEAF SPOTS DISEASE OF MANGO (<i>Mangifera indica</i>)
Imoleayo S. OLATEJU Opeyemi E. OLOFINGBASOTE Samuel O. ARO	<i>Federal University of Technology</i>	TOTAL PHENOL AND FLAVONOID CONSTITUENTS OF CITRUS SINENSIS PEEL SUBJECTED TO THREE DRYING TECHNIQUES
Isah Musa Fakai Sanusi Ahmed Jega Amina Musa Sama	<i>Kebbi State University of Science and Technology Adamu Augie College of Education</i>	NUTRITIONAL EVALUATION OF READY TO USE THERAPUETIC FOODS FORMULATED USING LOCAL INGREDIENTS FOR TREATMENT OF SEVERE ACUTE MALNUTRITION
Fashogbon Racheal Oluwayemisi Popoola Margaret Bukola Olanbiwoninu Afolake Atinuke Sanusi Jadesola Awotundun Theresa Bukola Adebayo-Tayo	<i>Ajayi Crowther University Crescent University University of Ibadan</i>	PROBIOTIC POTENTIAL AND BIOLOGICAL EVALUATION OF LACTIC ACID BACTERIA ISOLATED FROM FERMENTED CORN STEEP LIQUOR
Bohodirov U.Sh. Adilova Sh.Sh. Turaev O.S. Erjigitov D.Sh. Kushanov F.N. Baboev S.K.	<i>Institute of Genetics and Plant Experimental Biology</i>	DETERMINATION OF APHID RESISTANCE GENES IN LOCAL BREAD WHEAT (<i>TRITICUM AESTIVUM L.</i>) VARIETIES OF UZBEKISTAN USING DNA MARKERS



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ONLINE PRESENTATIONS

16.10.2022 / Session-1 Hall-3



Ankara Local Time:

10:00 - 12:00



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: **AKHRIF Fatima Zahra**

AUTHORS	AFFILIATION	TOPIC TITLE
Moradeyo Adebajo OTITOJU Emeka Solomon FIDELIS	<i>University of Abuja</i>	DETERMINANTS OF TOMATO FARMERS' POST-HARVEST DECISIONS IN GWAGWALADA AREA COUNCIL OF THE FEDERAL CAPITAL TERRITORY, NIGERIA
Moradeyo Adebajo OTITOJU Emmanuel Ogaje ABAH Emeka Solomon FIDELIS	<i>University of Abuja</i>	CLIMATE EXTREME CONDITIONS AND ADAPTATION STRATEGIES BY RICE VALUE CHAIN ACTORS IN BENUE STATE, NIGERIA
Akinsola Grace Oluwabukunmi Ayinde Opeyemi Eytayo Ajewole Oluwafemi Amusan Zainab Oluwapelumi	<i>University of Ilorin</i>	CLIMATIC VARIABILITY AND OIL PALM PRODUCTION IN NIGERIA
John-Nwagwu H. O Mujahid A. A. Johnson N. G Nnachi I.N.	<i>Federal University</i>	COMPARATIVE STUDY OF RAINFALL CHARACTERISTICS AND CROP YIELD IN LOKOJA METROPOLIS
Dinesha, B. L. Sharanagouda Hiregoudar Vijayakumar Manjunath, B	<i>University of Agricultural Sciences</i>	SYNTHESIS AND CHARACTERISATION OF SILVER NANOPARTICLES AND ITS APPLICATIONS IN FOOD PROCESSING
Ayanwuyi, E. Tiamiyu, A.O. Oladipo S.O.	<i>Ladoke Akintola University of Technology, Ogbomosho, Nigeria</i>	ASSESSMENT OF USE OF AGROFORESTRY IN ENSURING FOOD SECURITY IN ILEOLUJI/OKEIGBO LOCAL GOVERNMENT AREA OF ONDO STATE, NIGERIA
Ogunsola, T. O Ogunsola, A.O Alabi, A, F	<i>Oyo State College of Agriculture and Technology</i>	PRODUCTION OF ORANGE FLESHED SWEETPOTATO IN OSUN STATE NIGERIA
O. A. Adetola B. C. Olaromilorun M. O. Lawal	<i>Federal University of Technology Akure, Ondo State, Nigeria</i>	DEVELOPMENT AND PERFORMANCE EVALUATION OF A COWPEA THRESHER
AKHRIF Fatima Zahra ZIRI Rabea EL QADMI Ilham ABID Nagla BRHADDA Najiba	<i>Ibn Tofail University</i>	EFFECT OF THE CONDITIONS OF CULTURE ON GERMINATION OF THE TOMATO (<i>Lycopersicum esculentum</i> (L.))



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ONLINE PRESENTATIONS

16.10.2022 / Session-1 Hall-4



Ankara Local Time:

10:00 - 12:00



Meeting ID: 879 8331 0805



Passcode: 141516

HEAD OF SESSION: **Amir Parnian**

AUTHORS	AFFILIATION	TOPIC TITLE
Uzoma Donatus Anugwom Jude Joel Awotunde Damilola R. Abubakar Auwalu Toluwalaju Adamson O. Bamishaiye Eunice I.	<i>Nigerian Stored Products Research Institute</i>	SUSCEPTIBILITY OF SELECTED COWPEA VARIETIES IN NIGERIA TO BRUCHIDS ATTACK
D. A Oni O. A Sadiku	<i>University of Ibadan</i>	DRYING METHOD AND STORAGE PERIOD INFLUENCE THE NUTRITIVE AND PHYSICAL QUALITIES OF PLANTAIN FLOUR
Bashiru, F.O Oyebanre, O.D AbdulRaheem B. Babatunde, S.O	<i>Kwara State Polytechnic</i>	DETERMINATION OF SOME ENGINEERING PROPERTIES OF CASHEW NUT (<i>Anacardium occidentale</i>) RELATED TO THE DESIGN OF ITS PROCESSING EQUIPMENTS
Ayanwuyi, E Tiamiyu, A.O .	<i>Ladoke Akintola University of Technology</i>	ASSESSMENT OF CHARCOAL PRODUCTION BENEFIT ON RURAL HOUSEHOLD ECONOMIC ACTIVITIES IN IBADAN/IBARAPA AGRICULTURAL ZONE OF OYO STATE, NIGERIA
Mohammad Hossein Banakar Mehdi Karimi Hadi Pirasteh-Anooshe Rostam Yazdani Biuki Vali Soltani Gerdefaramarzi	<i>National Salinity Research Center</i>	MADDER: AN INDUSTRIAL CROP SUITABLE FOR UTILIZING SALINE SOIL AND WATER RESOURCES
Olena BUDIAKOVA	<i>National University of Technologies and Design, Kyiv</i>	BIOECONOMY: FEATURES OF AN INTERDISCIPLINARY APPROACH
Mohammad Hossein Banakar Mehdi Karimi Rostam Yazdani Biuki Hossein Parvizi Amir Parnian Vali Soltani Gerdefaramarzi	<i>National Salinity Research Center</i>	BLUE PANIC: A VALUABLE FORAGE FOR UTILIZING SALINE SOIL AND WATER RESOURCES
Mohammad Hossein Banakar Mehdi Karimi Rostam Yazdani Biuki Amir Parnian Hossein Parvizi Vali Soltani Gerdefaramarzi	<i>National Salinity Research Center</i>	SUCCESSFUL EXPERIENCES OF CULTIVATING HALOPHYTES AS FORAGE PRODUCTION



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