INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY

Current Trends and Future Perspectives in the Food sector:
From novel concepts to industrial applications

PROGRAM

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4th Food Expo Greece

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- Auger Frederic  
- Djekic Ilija  
- Galanakis Charis  
- Gotcheva Velitchka  
- Koksel Hamit  
- Kontogiorgos Vasileios  
- López Díaz Teresa M.  
- Rezek Jambrak Anet  
- Schleining Gerhard  
- Van Impe Jan
We are pleased to invite you to attend the 6th **International Congress on Food Technology** that will take place in Athens, Greece, on March 18-19, 2017.

The conference is organized by the Hellenic Association of Food Technologists (HEL.A.F.T.-Π.Ε.ΤΕ.Τ.) under the scientific guidance of the Department of Food Technology of the Alexander Technological Educational Institution of Thessaloniki (ATEI Th) the support of Federation of Hellenic Food Industries (SEVT), and under the auspices of Greek food Authorities (EFET), Association of the Greek manufactures of Packaging & Materials (AGMPM), Greek Gold Storage & Logistics Association.

The theme of the Conference “Current Trends and Future Perspectives in the Food Sector: From novel concepts to industrial applications” puts emphasis on the modern scientific and technological achievements and attempts to approach, in a creative way, the future of industrial applications. Thus, the 6th International Congress on Food Technology is aiming to focus on exploring new ways of thinking, effective resolution of technological problems in the food sector and intensifying possible solutions through interdisciplinary scientific collaboration for dissemination of knowledge, expertise and technological knowhow.

Participants will have the chance to visit Athens, while at the social events will have the chance to taste local delicacies under the entertaining sounds of Greek music.

We look forward to seeing you in Athens on 18 March 2017.

President of the Organizing Committee

**Ioannis Smarnakis**
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08:30 Registrations
09:00 – 09:30 Opening Speech

09:30 – 12:00 SESSION 1
Food Structure, Functionality and Sensory Evaluation I

**Chairs:** A. Koulouris, G. Schleining

**Stylianos Raphaelides**

10:00 – 10:30 **Vasileios Kontogiorgos**
Okra Pectin: Molecular Characterisation and Functional Properties

10:30 – 10:45 **O01**
Influence of spray drying conditions on properties of powdered curcumin and B-Caroten
Anna Brynda-Kopytowska, Ewa Domian, Damian Wojciechowski, Przemysław Żmuda

10:45 – 11:00 **O02**
Analysis of new protein oxidation marker by HPLC-DAD in dairy and meat products
Vasfiye Hazal Özyurt, Semih Ötleş

11:00 – 11:15 **O03**
Rheological changes related to crystallization phenomena in currant paste samples
Eirini K. Nikolidaki, Evgenia N. Nikolaou, Ioanna Mandala, Spyros E. Papadakis, Vaios T. Karathanos, Nikolaos P. Zogzas

11:15 – 11:30 **O04**
Determination of Some Physical and Chemical Properties of Gluten-Free Cake Enriched with Pseudocereals
Ceren Mutlu, Sultan Arslan Tontul, Cihadiye Candal, Mustafa Erbas

11:30 – 11:45 **O05**
A study on the rheological properties of gluten-free rice cake batters containing Tiger nut flour, Chestnut flour and different types of gums
Elif Turabi Yolaçaner

11:45 – 12:00 **O06**
Effects of food structure on oral processing and salt taste perception
Hulya Ilyasoglu Buyukkestelli, Sedef Nehir El
12:00 – 12:30 Coffee Break / Poster Session (P01-P20)

12:30 – 14:30 SESSION 2
Novel Ingredients & Nanomaterials

Chairs: M. Papageorgiou, H. Koksel

12:30 – 13:00 Hamit Koksel
The Properties and Utilization of Resistant Starch: A Novel Low Calorie Food Ingredient

13:00 – 13:30 Frederic Auger
Applications of biotechnology to innovate in sourdough for bread-making: history, current and future opportunities

13:30 – 13:45 O07
Nutritional Properties of Mushrooms: A Review
Teresa-María López-Díaz

13:45 – 14:00 O08
Development of a new colorimeter to assess the antioxidant status of foods and human blood
Alexandros Priftis, Nikos Tzoumakis, Nikos Goutzourelas, Dimitris Kouretas

14:00 – 14:15 O09
Rheological and physicochemical properties of low-fat and egg-free mayonnaise-type emulsions as affected by oil and xanthan gum content
Apostolos S. Thomareis, Nikolaos Mintis

14:15 – 14:30 O10
Physical, mechanical properties of Quince seed mucilage based film incorporated with sorbitol as a new bio packaging material for food applications
Mahboobeh Kashiri, Leila Najafian, Maryam Davtalab

14:30 – 15:30 Light Lunch Break / Poster Session (P21-P52)

15:30 – 18:15 SESSION 3
Advances in Food Safety and Authentication-Quality Assurance and Safety I

Chairs: E. Kalogianni, I. Djekic

15:30 – 16:00 Ilija Djekic
Food safety audits – current status and future perspectives

16:00 – 16:30 Anet Rezek Jambrak
Non-thermal food processing in inactivation of microorganisms: are they really inactivated?
16:30 – 16:45  O11
Antibacterial activity of phenolic compounds from olive leaves against Salmonella enteritidis, Listeria monocytogenes, Staphylococcus aureus and Escherichia Coli
Dimitra P. Houhoula, Stelios Karavis, Vassilis Papastathis, Alexandra Chatzikonstantinou, Vladimiros Lougovois, John Tsaknis, Efstathia Tsakali, Angeliki Polydera, Harris Stamatis

16:45 – 17:00  O12
Non-invasive authentication of organic wheat (Triticum spp.) flour adulteration using spectral imaging
Wen-Hao Su, Da-Wen Sun

17:00 – 17:15  O13
Use of ozone to decrease the microbial load in dried aromatic plant material
Martha Kazi, Foteini F. Parlapani, Ioannis S. Boziaris, Evangelos K. Vellios, Christos Lykas

17:15 – 17:30  O14
The use of novel portable and handheld infrared spectrometers in food analysis
Huseyin Ayvaz

17:30 – 17:45  O15
The development of an advanced Food Quality Assurance System for online supermarkets
Panagiotis Danias, Eleni Pasiou

17:45 – 18:00  O16
Influences of Different Drying Techniques on Carotenoid and Tocopherol contents of Cape Gooseberry (Physalis peruviana L.) Fruits
Fırat Çınar, Sebahattin Serhat Turgut, Erkan Karacabey, Erdoğan Küçüköner

18:00 – 18:15  O17
Phenotypic and toxinogenic characterization of Bacillus cereus isolated from milk products and dairy processing environment
Dimitris Ghikas, Kelly Kalantzi, Evangelos Beletsiotis

18:15 – 18:30  Poster Session (P53-P64)

18:30 – 19:00  Opening Ceremony

19:00 – 20:00  Welcome Reception
09:00 – 12:00  SESSION 4

Advances in Food Safety and Authentication-Quality Assurance and Safety II

*Chairs:* E. Tsakali, J. Van Impe

**Gerhard Schleining**
The FooD-STA Centre: A European alliance of industrial and university partners to enhance research and innovation

**Jan Van Impe**
Microbial Decontamination on Biotic and Abiotic Surfaces: Innovative Non-Thermal Technologies

**10:00 – 10:15**  **O18**
PCR-based detection of important biofilm-associated / virulence genes in *Staphylococcus aureus* strains isolated from cheeses and in vitro characterization of their biofilm-forming abilities under selected food-related pH or water activity stresses
Klotildi Delladetsima, Foteini Karra, Nikolaos Brokos, Georgios Polemikos, Christos Kontos, *Efstathios Giaouris*

**10:15 - 10:30**  **O19**
Effect of high pressure treatment on the microbial contamination and on some chemical and physical properties of minced chicken
*S. H. Hamad,* S. M. Al-Eid, F. M. Al-Jassas

**10:30 – 10:45**  **O20**
Technological and innovation needs of small scale food producers in Europe
Susanne Braun, Javier Casado Hebrard, Johannes Pucher, *Dimitrios Argyropoulos*

**10:45 – 11:00**  **O21**
Inactivation and Physiochemical properties evaluation of underwater DBD plasma treated onion
*Muhammad Saiful Islam Khan,* Yun-Ji Kim

**11:00 – 11:15**  **O22**
The antimicrobial effect of a mixture of essential oils (thyme, oregano, rosemary), nisin and their combination against *Staphylococcus aureus* in minced beef
*Nikolaos Solomakos,* Andreana Pexara, Alexandros Govaris
11:15 – 11:30  O23
Think like a criminal to achieve food safety
Niki Chatzopoulou, Kelly Kalantzi

11:30 – 11:45  O24
Antioxidant health claims for riboflavin and manganese in Cypriot honey
Lefteris Salasidis, George Siragakis

11:45 – 12:30  Coffee Break / Poster Session (P65-P90)

12:30 – 14:30  SESSION 5
Food Structure, Functionality and Sensory Evaluation II

Chairs: Ch. Galanakis, A. Rezek Jambrak

Charis Galanakis
Innovation barriers and ways out for the commercial implementa-
tion of food waste recovery

13:00 – 13:15  O25
Production of spray dried starch molecular inclusion complexes on
an industrial scale
Anna Marinopoulou, Vasilios Karageorgiou,
Efthimios Papastergiadis, Stylianos N. Raphaelides

13:15 – 13:30  O26
Investigation of some bread wheat genotypes in breeding pro-
gramme under rainfed conditions
Asuman Kaplan Evlice, Aliye Pehlivan, Turgay Şanal,
Oğuz Acar, Ayten Salantur, Şelami Yazar, İsmail Hakkı Boyaci

13:30 – 13:45  O27
Green Applications in Catering Industry: Evaluation of Customers
Viewpoint
Özlem Tuna, Cemal Kasnak, Recep Palamutoğlu

13:45 – 14:00  O28
Characterization of Pectin from Kiwifruit Waste
Melih Güzel, Özlem Akpınar
**SCIENTIFIC PROGRAM**

**Current Trends and Future Perspectives in the Food sector: From novel concepts to industrial applications**

**SUNDAY**

19th March, 2017

14:00 – 14:15 **O29**

**Determination of some chemical properties of kefir during the storage period**

*Sadiye Akan*, Özgül Özdestan Ocak

14:15 – 14:30 **O30**

**Knowledge, Attitudes and practices on household food waste of Northern Philippines: Implications for policy amendments**

*Mark Raguindin Limon*, Blanca Casiana J. Villarino

14:30 – 15:30 **Light Lunch Break / Poster Session (P91-P129)**

15:30 – 18:30 **SESSION 6**

**Advances in Food Processing-Industrial Applications-Modeling**

*Chairs: S. Raphaelides, P. Taoukis*

15:30 – 16:00 **Velitchka Gotcheva**, Angel Angelov

**Fermented foods, lactic acid bacteria and the gut microbiota: an old story with new concepts**

16:00 – 16:15 **O31**

**TTI intelligent packaging labels for shelf life management in the food cold chain and food product waste reduction**

*Petros Taoukis*, Theofania Tsironi, Marianna Giannoglou, Eleni Gogou

16:15 – 16:30 **O32**

**Immersed hollow fiber membranes: an alternative for efficient microfiltration of grapefruit juice?**

*Camille Rouquié*, Layal Dahdouh, Michèle Delalonde, Christelle Wisniewski

16:30 – 16:45 **O33**

**On the hydrodynamics of Non-Newtonian fluids in spiral-wound membrane modules**

*Mohammadali Masoudian*, Natalie Germann

16:45 – 17:00 **O34**

**Osmotic dehydration as a pre-treatment for optimization of drying and freezing of sensitive fruit or vegetables**

*Efimia Dermesonlouoglou*, Kalliirroi Panteleakou, Varvara Andreou, George Katsaros, Petros Taoukis
SCIENTIFIC PROGRAM

INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY

17:00 – 17:15  O35
Effect of different plasticizers on the physico-chemical properties of WPI-okra blended edible films
Renata Kostovska, Sofia Kordoni, Maria Dimopoulou, Tryfon Adamidis, Christos Ritzoulis, Kyriaki Zinoviadou

17:15 – 17:30  O36
Subcritical Water Extraction of Phenolic Compounds from Artichoke Leave (Cynara scolymus L.) and Lemon Peel (C. limon L.)
Evrim Özkaynak Kanmaz

17:30 – 17:45  O37
Effect of egg white and carboxymethyl cellulose addition as a foaming agent on drying characteristics of orange juice
Hakan Sarıkaplan, Semih Yıldız, Sebahattin Serhat Turgut, Erkan Karacabey, Erdoğan Küçüköner

17:45 – 18:00  O38
Effects of Carbonic Maceration Pretreatment on Bioactives Content and Antioxidant Activity of Black Carrots Extracts
Gizem Çabuk, Sebahattin Serhat Turgut, Erkan Karacabey

18:00 – 18:15  O39
The effect of microwave drying and air drying on the quality characteristics of apple (Malus floribunda) slices
Salih Ergülu, Hilal Uslu, Özcan Bulantekin, Alper Kuşçu

18:15 – 18:30  O40
Shrinkage effect on effective moisture diffusivity for osmotically dehydrated figs during drying
Utkucan Şahin, Harun Kemal Özturk
P01  BIOACTIVE COMPOUNDS OF TOMATO PEEL
Melih Güzel, Özlem Akpinar

P02  BACTERIAL CELLULOSE PRODUCTION FROM MELON RIND
Melih Güzel, Özlem Akpinar

P03  EFFECT OF TIGER-NUT (CYPERUS ESCULENTUS) MILK CO-PRODUCT IN DOUGH FOR PRECOOKED FROZEN PIZZA
Cecibel L. Alava, Samuel Verdú, Jose M. Barat, Raul Grau

P04  SOXHLET EXTRACTION AND CHARACTERIZATION OF KAHRAMANMARAŞ RED PEPPER SEED OIL
A. Burcu Atalay, A.Levent İnanç, Adnan A. Mustafa Mustafa, A.İhsan Atalay

P05  NATURAL PLANT EXTRACTS IN EDIBLE AND ACTIVE PACKAGING
Evanthia Choulitoudi, Theofania Tsironi, Athina Ntzimani, Dimitrios Tsimogiannis, Petros Taoukis, Vassiliki Oreopoulou

P06  THE POTENTIAL APPLICATIONS OF LACTOBIONIC ACID AND ITS PRODUCTION METHODS
Selda Yalcin, Firuze Ergin, Emine Mine Comak Gocer, Muammer Demir, Ahmet Kucukcetin

P07  NOVEL WHEY CHEESE PRODUCTION BY CASEIN SUPPORTED LACTOBACILLI
Dimitra Dimitrellou, Panagiotis Kandylis, Yiannis Kourkoutas, Maria Kanellaki

P08  ENCAPSULATION OF LACTOBACILLUS CASEI ATCC 393 IN ALGINATE BEADS AND EVALUATION OF THEIR SURVIVAL UNDER SIMULATED GASTROINTESTINAL CONDITIONS
Dimitra Dimitrellou, Panagiotis Kandylis, Steva Lević, Tanja Petrović, Suzana Dimitrijevic-Branković, Viktor Nedović, Yiannis Kourkoutas

P09  CHARACTERIZATION QUALITATIVE PROPERTIES “VISOKO’S PIRJAN” IN FUNCTION OF ITS PROTECTION AT THE NATIONAL LEVEL
Amir Ganić, Aida Mehmedagić, Enver Karahmet

P10  ENCAPSULATION, STORAGE STABILITY, AND FORTIFICATION INTO FOODS OF GRAPE POMACE EXTRACT
Alexandra Tsali, Kyriakos Kaderides, Athanasia M. Goula

P11  USE OF ULTRASOUNDS FOR OSMOTIC DEHYDRATION OF POTATOES
Maria Kokolaki, Eleni Daftsiou, Kyriakos Kaderides, Athanasia M. Goula

P12  EFFECT OF DIFFERENT PROTEOLYTIC TREATMENTS ON THE BIOCHEMICAL PROPERTIES OF PROTEIN HYDROLYSATES ISOLATED FROM CATFISH
Leila Najafian, Mahboobeh Kashiri

P13  COMPARATIVE EFFICIENCY OF SELECTED FRUIT PEELS IN THE STABILIZATION OF CORN OIL UNDER ACCELERATED CONDITIONS
Zoi Konsoula

P14  EFFECT OF TOMATO SEED SUPPLEMENTATION ON SOME PROPERTIES OF INSTANT EZOGELİN SOUP
Ünkan Urgancı, Fatma Işık
P15  EFFECTS OF THE CENTRAL NERVOUS SYSTEM ON FOOD INTAKE AND BODY WEIGHT  
Kadir Çebi, Filiz Yangılar

P16  EFFECT OF CHITOSAN EDIBLE FILM ADDED WITH SANDALWOOD ESSENTIAL OIL ON THE MICROBIOLOGICAL PROPERTIES OF KASHAR CHEESE DURING RIPENING TIME  
Filiz Yangılar, Pınar Oğuzhan Yıldız

P17  EFFECTS OF USING COMBINE THYME AND CLOVE ESSENTIAL OILS ON SAFETY AND QUALITY PARAMETERS AND SENSORY EVALUATION OF YOGURT SAMPLES  
Filiz Yangılar

P18  ACTIVE ANTIMICROBIAL AND ANTIOXIDANT FOOD PACKAGING: CURRENT STATUS AND INNOVATIONS  
Sofía Agriopoulou, Eygenia Stamatelopoulou

P19  VIOLACEIN ENCAPSULATION IN LIPID BILAYERS INTENDED FOR FOOD APPLICATIONS  
Panagiotis Loukopoulos, Christina Gkioka, Antonios Kanavouras

P20  MAGNETIC PARTICLES-ENHANCED CONVENTIONAL PCR FOR THE DETECTION AND IDENTIFICATION OF ST. AUREUS IN MILK AND S. ENTERITIDIS IN MEAT BROTH  

P21  GOLD NANOPIRTEICLES SENSOR FOR THE DETECTION OF ADULTERATION OF MEAT PRODUCTS CONTAMINATED WITH HORSE MEAT  
Dimitra P. Houhoula, Meropi Kouzilou, Konstantinos Tzogias, Vladimirois Lougoivois, John Tsaknis, Konstantinos Sflomos

P22  CHANGES IN CHEMICAL PARAMETERS OF WINES PRODUCED BY A MIXTURE OF GRAPE AND POMEGRANATE JUICE  
Dimitrios Makrynitsas, Panagiotis G. Demertzis, Konstantoula Akrida-Demertzi

P23  EFFECT OF PRE-TREATMENT AND DRYING TEMPERATURE ON BANANA’S COLOUR  
Caglar Mert Aydin, İnci Türk Togrul

P24  TEXTURE STRUCTURING OF MEAT ANALOGUES SNAKES WITH HIGH MOISTURE EXTRUSION COOKING: APPLICATION OF INSECT AND SOY PROTEINS  
Niloofer Ashtari Larki, Stefan Töpfl, Habil. Marc Birringer, Sergiy Smetana

P25  INNOVATIVE WHITE CHEESE IN BRINE COAGULATED BY A PLANT ENZYME, EXTRACTED FROM GREEK FIG TREES  
Askaridou Maria, Kapetanidou Stavroula

P26  EFFECTS OF EXTRACTION AND SPRAY DRYING ON PHENOLIC CONTENT OF BLUEBERRY  
Sultan Can, Fahrettin Göğüş, Hüseyin Bozkurt
P27  CHEMICAL AND SENSORY PROPERTIES OF READY TO EAT APPLE SNACKS PRODUCED BY OSMO-CONVECTIVE-VACUUM-MICROWAVE (PUFFING) AND OSMO-FREEZE DRYING
Kinga Czajkowska, Hanna Kowalska

P28  STABILITY OF APIGENINIDIN IN MAIZE PORRIDGE
Filiz Hazal, Anita Linnemann, Folachode Akogou, Fahrettin Göğüş, Derya Koçak Yanik

P29  QUALITY PROPERTIES OF COOKIES WITH ADDITION OF HULLESS BARLEY
Marko Jukić, Alojzije Lalić, Marijeta Krušelj, Daliborka Koceva Komlenić, Gordana Simić, Jasmina Lukinac

P30  MOISTURE SENSITIVITY, OPTICAL, MECHANICAL AND STRUCTURAL PROPERTIES OF PUMPKIN EDIBLE FILMS INCORPORATED WITH VARIOUS HYDROCOLLOIDS
Justyna Kadzińska, Monika Janowicz, Stanisław Kalisz, Joanna Bryś, Łukasz Woźniak

P31  DETERMINATION OF THE MAXIMUM GELATION TEMPERATURE IN PUMPKIN EDIBLE FILMS INCORPORATED WITH VARIOUS HYDROCOLLOIDS
Justyna Kadzińska, Iwona Sitkiewicz, Monika Janowicz, Julia Jońska

P32  MANUFACTURE OF LOW FAT FETA-TYPE CHEESE WITH ADDITION OF β-GLUCANS
Efthymia Kondyli, Eleni C. Pappa, Eleftherios Eleftheriadis, Demetrios Arapoglou, Christos Iliopoulos, Maria Metafa, Cleanthes Israilides

P33  THE NOVEL INGREDIENT: FULVIC ACID SUPPLEMENTED SPIRULINA PLATENSI S CULTURE FOR FUNCTIONAL ASPECTS
Sebnem Kurhan, M. Lutfu Cakmakci

P34  ANTICARCINOGENIC EFFECTS OF PROBIOTIC LACTIC ACID BACTERIA
Sebnem Kurhan, Ibrahim Cakir

P35  MULITNUCLEAR MAGNETIC RESONANCE AND SENSORIAL ANALYSIS OF COMPOSITIONAL CHANGES IN THE THERMAL TREATMENT OF SPANISH GARLIC UNDER PROTECTED DESIGNATION OF ORIGIN “PEDROÑERAS”
Andrés Moreno, Covadonga Lucas-Torres, Eva Sánchez-Palomó, Miguel Ángel González, Rubén Cano, Beatriz Cabañas

P36  ANALYSIS BY MULTINUCLEAR MAGNETIC RESONANCE OF SUBCUTANEOUS FAT FROM IBERIAN PIGS TO DETERMINE THE TYPE OF FEEDING
Andrés Moreno, Almudena Lorente, Covadonga Lucas-Torres, Antonio Rubio, M. Prado Sánchez-Verdú, Beatriz Cabañas

P37  BIOACTIVE COMPOUNDS FROM AROMATIC PLANTS: OPTIMIZATION OF THE EXTRACTION PARAMETERS
Antigoni Oreopoulou, Georgios Gousias, Dimitrios Tsimogiannis, Vassiliki Oreopoulou

P38  ENCAPSULATION OF B-PINENE BY COMPLEX COACERVATION BETWEEN SODIUM CASEINATE AND CARBOXYMETHYL CELLULOSE
Thomas Koupantis, Adamantini Paraskevopoulou
P39 EFFECT OF SOLID STATE FERMENTATION ON PHYSICOCHEMICAL AND BIOACTIVE PROPERTIES OF RICE AND BLACK GRAM DOUGH
Poonam Rani, Pavuluri Srinivasa Rao

P40 EFFECTS OF ARTICHOKE (CYNARA CARUNCULUS L.) LEAF POWDER ON THE QUALITY OF SHEEP DRY SAUSAGES
Souha Tibaoui, Samir Smeti, Ines Essid, Naziha Atti

P41 EFFECT OF DISTILLED LEAVES ROSEMARY DIET ON EWE COOKED SAUSAGE QUALITY
Yomna Ben Abdelmalek, Ines Essid, Samir Smetti, Naziha Atti

P42 AN INVESTIGATION ON DETECTION OF SHEEP OR GOAT MEAT ADULTERATION IN BEEF WITH FTIR SPECTROSCOPY
Ebru Deniz, Evrim Güneş Altuntaş, Beycan Ayhan, Duygu Özel Demiralp, Kezban Candoğan

P43 DETECTION OF FRAUDULENT POULTRY MEAT SPECIES IN RAW BEEF MIXTURES BY FTIR SPECTROSCOPY THROUGH SARCOSPLEMASIC AND MYOFIBRILLAR PROTEIN FRACTIONS
Ebru Deniz, Evrim Güneş Altuntaş, Özgür Özbey Subaşı, Beycan Ayhan, Duygu Özel Demiralp, Kezban Candoğan

P44 MICROWAVE DRYING OF SALTED AND NON-SALTED BEEF
Emine Çarkcioğlu, Kezban Candoğan

P45 BIOFILMS OF PROBIOTICS
Emine Mine Comak Gocer, Firuze Ergin, Gizem Yildiz, Ahmet Kucukcetin

P46 FRYSAFE: A NOVEL METHOD FOR THE DERMINATION OF FRYING OILS QUALITY
Eleni P. Kalogianni, Despoina Georgiou, Anna Marinopoulou, Stylianos Exarchopoulos, Georgia Dimitrieli, Calliope Karastogiannidou

P47 EFFECT OF SEPARATION AND MALAXATION VARIABLES ON OLIVE OIL QUALITY
Eleni P. Kalogianni

P48 THE ROLE OF CHICKEN MEAT IN TRANSMISSION OF STAPHYLOCOCCUS AUREUS AND SALMONELLA TYPHIMURIUM TO CONSUMERS
Nagwa Thabet Elshraway, Ahmed Ibrahim Youssef, Mohamed Shaker Abdel Hafez

P49 THE EFFECT OF OZONE TREATMENT ON THE INHIBITION OF SALMONELLA ENTERICA SEROVAR TYPHIMURIUM AND ESCHERICHIA COLI IN WASHING WATER
Esra Akkaya, Hilal Colak, Hamparsun Hampikyan, Omer Cetin, Enver Baris Bingol

P50 INCIDENCE OF CLOSTRIDIUM DIFFICILE IN MEAT ORIGINATED FOODS – A WORLDWIDE REVIEW
Esra Akkaya, Hilal Colak, Hamparsun Hampikyan, Omer Cetin, Enver Baris Bingol

P51 GREEK PDO FETA AUTHENTICATION THROUGH ELEMENTAL FINGERPRINTING
Georgios Danezis, Athanasios C. Pappas, Aristidis Tsagkaris, Eleni Tsiplakou, Eleni C. Pappa, Maria Zacharioudaki, George Zervas, Constantinos A. Georgiou

P52 IMPACT OF TEMPERATURE AND PRESENCE OF INDIVIDUAL ESSENTIAL OIL CONSTITUENTS ON THE ABILITY OF STAPHYLOCOCCUS AUREUS TO DEVELOP BIOFILM
Dimitra Arvanitaki, Maria Parakati, Manuel Simões, Efstadthios Giaouris
P53  THE SIGNIFICANCE OF CORRECT FOOD ALLERGEN LABELLING IN THE CREATION OF FOOD SAFE MENUS  
Kiriaki Gouta, Georgios Palisidis, Thomas Zafiriadis

P54  EFFECT OF PACKAGING CONDITIONS AND NISIN-EDTA COMBINATIONS ON THE SURVIVAL OF SALMONELLAENTERITIDIS IN TURKISH TYPE MEATBALLS  
Hilal Colak, Esra Akkaya, Omer Cetin, Hamparsun Hampikyan, EnverBaris Bingol

P55  EVALUATION OF THE QUALITY PARAMETERS IN TURKISH TYPE CHEESES  
Hilal Colak, Esra Akkaya, Omer Cetin, Hamparsun Hampikyan, EnverBaris Bingol

P56  AUTHENTICATION OF HYPERICUM PERFORATUM (ST. JOHN’S WORT) HERBAL PRODUCTS USING AMPLICON METABARCODING (AMB)  
Ancuta Cristina Raclariu, Mihael Cristin Ichim, Hugo de Boer

P57  ADVANCES IN MOLECULAR AUTHENTICATION OF COMPLEX HERBAL SUPPLEMENTS THROUGH DNA BARCODING AND BIOCHEMICAL FINGERPRINTING FOR FOOD QUALITY ASSURANCE AND SAFETY  
Mihael Cristin Ichim, Ancuta Cristina Raclariu, Madalina Oana Popa, Paula Paraschiva Sosoi, Elena Larisa Tomescu, Diana Elena Bucur, Elena Grosu, Carmen Tebrenca, Gianina Crisan, Hugo de Boer

P58  DETERMINATION OF PROTECTED GEOGRAPHICAL INDICATION (PGI) GREEK MARINE PRODUCTS WITH DNA METHODOLOGIES  
Athanasios Ferentis, Dimitrios Loukovitis, Evangelia Gouva, Achilleas Chatzopoulos, Ioannis Skoufos, Ioannis Paschos, George Minos, Anastasia Imsiridou

P59  A GIS-BASED INFORMATION SYSTEM FOR MONITORING FOOD VIOLATIONS AND CRIMES IN PUBLIC MANAGEMENT AND DECISION MAKING  
Georgios N. Kouziokas, Alexander Chatzigeorgiou, Konstantinos Perakis

P60  ARTIFICIAL NEURAL NETWORKS IN FORECASTING FOOD INDICATORS BASED ON THE ENVIRONMENTAL AND SOCIAL FACTORS IN PUBLIC MANAGEMENT  
Georgios N. Kouziokas

P61  STUDY OF THE MICROBIOTA OF GREEK P.D.O. SOFT CHEESES AND CHARACTERISATION OF ISOLATED LACTIC ACID BACTERIA  
Iro Anastasiou, Sofia Michailidou, Anagnostis Argiriou, Jonathan Rhoades, Eleni Likotrafiti

P62  STUDY OF KEFIR-TYPE PRODUCTS USING GOAT’S MILK FROM TWO DIFFERENT BREEDS WITH THE ADDITION OF PRO-, PRE- AND SYNBIOPTICS  
Marianthi Manavi, Georgia Dimitreli, Eleni Likotrafiti

P63  EVALUATING THE ALKALINE PHOSPHATASE INACTIVATION IN DONKEY MILK AS AN INDICATOR OF ADEQUATE PASTEURIZATION-CORRELATION TO PUBLIC HEALTH  
Eleni Malissiova, Orestis Tzanidis, Athanasios Chrysikos, Maria Alexandraki, Athanasios Manouras

P64  ISOLATION AND IDENTIFICATION OF STAPHYLOCOCCUS AUREUS IN SHEEP AND GOAT MILK, OF ORGANIC AND CONVENTIONAL ORIGIN - A COMPARATIVE STUDY  
Eleni Malissiova, Maria Michail, Irini Papadamou, Maria Alexandraki, Athanasios Manouras

March 18th 2017
P65 EFFECT OF HEAT TREATMENT ON ORGANOPHOSPHOROUS PESTICIDES IN MILK
Gizem Yildiz, Firuze Ergin, Emine Mine Comak Gocer, Ahmet Kucukcetin

P66 EVALUATION OF RAPID METHODS FOR FRYING OIL QUALITY DETERMINATION
Maria Romaidi, Despoina Georgiou, Stylianos Exarhopoulos, Eleni P. Kalogianni

P67 HACCP-ORIENTED APPROACH TO PREVENT PESTICIDE RESIDUE VIOLATIONS IN THE IMPORT BUSINESS OF AGRICULTURAL PRODUCTS
Chiaki Miura, Naoki Shinoda, Goichiro Yukawa, Naoko Hamada-Sato

P68 EGG SAFETY AND INNOVATION: A STUDY ABOUT ADVANCED HANDLING AND SAFETY METHODS IN THE MODERN EGG INDUSTRY. NUTRITIONAL VALUE VARIATION AND ENHANCEMENT
Efsevios Partheniou, Evangelia Papameletiou, Dimitra Malapani

P69 EVALUATION OF SCALLOP QUALITY
Hiroko Seki, Naoko Hamada-Sato, Nakazato Kaori

P70 MOLECULAR IDENTIFICATION OF LACTIC ACID BACTERIA ISOLATED FROM YOGHURT SAMPLES
Evrim Kaygusuz, Sedef Yuce, Ali Soyucok, Gulden Basyigit Kilic

P71 DETERMINATION OF EXOPOLYSACCHARIDE PRODUCTION PROPERTIES OF LACTIC ACID BACTERIA ISOLATED FROM YOGURT SAMPLES
Ebru Demir, Ali Soyucok, Sedef Yuce, Gulden Basyigit Kilic

P72 IMPACT OF THE INTEGRATED MANAGEMENT SYSTEMS ON THE ACHIEVEMENT OF STABLE QUALITY AND SAFETY OF BISCUIT PRODUCTS
Marieta Stefanova, Denka Zlateva, Antoaneta Stoyanova

P73 APPLICATION OF AN INTEGRATED FOOD QUALITY AND MANAGEMENT SYSTEM FOR THE PREVENTION OF ALLERGEN CROSS-CONTAMINATION IN BISCUIT PRODUCTION TECHNOLOGY
Marieta G. Stefanova, Velitchka Gotcheva, Temenuga Stoykova

P74 UV-VISIBLE SPECTROSCOPY OF PHENOLIC DERIVATIVES – PRELIMINARY FINGERPRINTING APPLICATION ON SOME ECHINACEA SPECIES
Carmen Elena Tebrencu, Elena Ionescu, Oana Teodora Ciuperca, Mihael Cristin Ichim

P75 THE FINGERPRINTING OF HERBAL SUPPLEMENTS–APPLICATION OF THE FT-IR TECHNIQUE
Carmen Elena Tebrencu, Elena Ionescu, Oana Teodora Ciuperca, Mihael Cristin Ichim

P76 INFLUENCE OF GROWTH CONDITIONS ON ADHESION OF CANDIDA SPP. AND PICHIA SPP. TO STAINLESS STEEL SURFACES
Ružica Tomić, Zorica Tomić, Ivana Čabarkapa, Peter Raspor

P77 BIOFILM FORMATION OF LISTERIA MONOCYTOGENES UNDER VARIOUS GROWTH CONDITIONS
Zorica Tomić, Ružica Tomić, Ivana Čabarkapa, Đuro Vukmirović, Olivera Đuragić, Jovanka Lević
P78 USE OF REAL TIME PCR IN THE DETECTION OF FRAUD IN GOAT’S DAIRY PRODUCTS
Dimitra Houhoula, Dimitris Livanios, Efstathia Tsakali, Nikolaos Solomakos, Vladimir Lougovois, Stamatis Koussis, Spyros Koulouris, Konstantinos Sfomos, John Tsaknis

P79 EVALUATION OF FOOD LABEL READING HABITS IN TURKISH FEMALES
Makbule Gezmen-Karadağ, Duygu Ağagündüz, Hilal Yıldıran, Feride Ayyıldız

P80 KNOWLEDGE, ATTITUDES AND BEHAVIORS IN ORGANIC FOODS OF TURKISH ADULTS
Efsun Karabudak, Duygu Ağagündüz

P81 DETERMINATION OF KNOWLEDGE, BEHAVIORS AND ATTITUDES OF THE TURKISH YOUTHS TOWARDS HEALTHY NUTRITION
Nevin Şanlıer, Duygu Ağagündüz

P82 DEVELOPMENT OF A NEW DAIRY PRODUCT (SEMI-HARD SHEEP CHEESE WITH OREGANO)-COMPARISON TO TRADITIONAL CHEESE “KASSERI”
Athanasios Manouras, Dimitrios Pedis, Theodosis Valkaniotis, Maria Alexandraki, Eleni Malissiova

P83 MEAT CONSUMPTION HABIT OF UNDERGRADUATE STUDENTS IN AFYON HEALTH SCHOOL
Merve İnce Palamutoğlu, Kübra Nur Bozkurt, Recep Palamutoğlu, Cemal Kasnak

P84 APPROACHES TO EXTEND THE SHELF-LIFE AND IMPROVE THE QUALITY OF UNVALVED MUSSEL PRODUCTS STORED AT 4±1°C
Panayotis D. Karayannakidis, Dimitris Petridis, Sofia Galinou-Mitsoudi, Lamprakis Avdelas, Leonidas Papaharisis, Spyridon Tsiaras

P85 DETERMINATION OF CONSUMER HABITS AND KNOWLEDGE LEVELS ON NUTRIENT PRODUCTS
Merve Çulha, Cemal Kasnak, Recep Palamutoğlu

P86 INVESTIGATION OF A THREE WAY INTERACTION AMONG AMYLOSE, MYRISTIC ACID AND ZEOLITE POWDER
Anna Marinopoulou, Efthimios Papastergiadis, Maria Papageorgiou, Stylianos N. Raphaelides

P87 EFFECT OF GREEN COFFEE CONSUMPTION ON RESTING METABOLIC RATE AND SOME METABOLIC PARAMETERS
Büşra Ayhan, Duygu Ağagündüz, Nilüfer Acar Tek

P88 KEFIR ADDITION IN PRODUCTION OF WET TARHANA
Cihadiye Candal, Ceren Mutlu, Sultan Arslan Tontul, Mustafa Erbas

P89 DETERMINATION OF RHEOLOGICAL PROPERTIES OF DIFFERENT EMULSIONS FOR MICROENCAPSULATION OF PALM OIL
Hasan Yalcin, Kutlu Çevik

P89A EFFECT OF FEEDING SYSTEM ON PHYSICOCHEMICAL PARAMETERS OF THE SICILIO-SARDE EWE’S MILK AND CHEESE IN TUNISIA
Nasri Waâd, Massouras Theofilos, Smeti Samir, Mekki Ilyes, Papakitsos Gerasimos, Benabdelmalek Yomna, Atti Naziha
P90 Industrial vs. Artisanal Maroilles Cheese: Does the Type of Cheese Affect the Microbiological Profile and the Physicochemical Properties of the Final Product?  
Chrysanthi Champidou, Menouar Nacef, Leandro Galvan D’Alessandro, Christophe Flahaut, Sylvie Chollet

P91 Different Cacao Concentration and Storage Temperature Affect Dark Chocolates Hardness and Colour  
Baria Anastasia, Persephoni Giannouli

P92 Diastatic Power of Barley Genotypes Grown in Different Locations of Turkey  
Safure Gülşen, Aşiş Seis Subasi, Dönüş Ermiser, Turgay Şanal, Taner Akar, İsmail Sayım, Sinan Aydogan, Namuk Ergün

P93 Determination of the Total Amount of Phenolic Compounds, Flavonoids and Antioxidant Activities of Wild Edible Macrophungi Species  
Hevidar Alp, Abdunalis Yıldız, Nurten Özsoy, Güzel Hasbali

P94 Monitoring Weekly Changes of Element Levels in the Milk Using FAAS  
Muharrem Ince, Olcay Kaplan Ince, Eren Asam, Ali Önal

P95 Some Chemical and Physical Parameters of Kefir  
Haydar Eryilmaz, Olcay Kaplan Ince, Esra Yuksel, Muharrem Ince, Ali Önal, Eren Asam

P96 Determination of Some Vital Elements in Traditional Food by FAAS: A Case of Siirt Herby Cheese  
Olcay Kaplan Ince, Muharrem Ince, Nesim Aydın, Bahar Demir, Şeyma Kökcü, Eren Asam

P97 Antioxidant Activity of Mardin Assyrian Wines  
Nesrin Karaca Sanyurek, Olcay Kaplan Ince, Gulnur Çelik, Ali Önal

P98 Investigation of Mineral Contents of Some Legumes Which Grow in Tunceli  
Nagihan M. Karaaslan, Muharrem Ince, Eren Asam

P99 Determination of Antioxidant Capacity and Phenolic Substance Content of Tunceli Garlic Extracts (Allium Tuncelianum) Obtained by Different Methods  
Emrah Karakavuk

P100 Determination of Some Physical and Chemical Properties of Tunceli Garlic (Allium Tuncelianum)  
Emrah Karakavuk, Olcay Kaplan İnce

P101 Effect of UV-C Radiation on Physicochemical Properties of Wheat Flour  
Amit Kumar, Pavuluri Srinivasa Rao

P102 Antioxidant Activity of Bioactive Peptides Derived from Egg White Proteins  
Recep Palamutoğlu, Merve Ince Palamutoğlu, Cemal Kasnak

P103 Water Absorption and Gelatinization Kinetics of Non-Issuable Rice and Its Characterization  
Soumya Ranjan Purohit, Pavuluri Srinivasa Rao
P104  PICEATANNOL IN WINE: A METABOLIC DERIVATIVE OF RESVERATROL WITH STRONG ANTIOXIDANT, ANTICANCER AND ANTI-INFLAMMATORY ACTIVITY
Eygenia Stamatelopoulou, Sofia Agriopoulou, Vassilis Dourtoglou

P105  MUFFIN WITH GOJI BERRY
Cansu Topkaya, Fatma Işık, Fatmanur Büyüksaraç

P106  APPLICATION OF ULTRASOUND IN FOOD DRYING AND ITS EFFECTS ON SOME CHEMICAL PROPERTIES OF FOODS
Sadiye Akan, Özgül Özdestan Ocağ

P107  DETERMINING THE EFFECTS OF ENCAPSULATED POLYPHOSPHATES ON QUALITY PARAMETERS AND OXIDATIVE STABILITY OF COOKED GROUND BEEF DURING STORAGE
Damla Bilecen, Birol Kilič

P108  EFFECTS OF ENCAPSULATED AND UNENCAPSULATED POLYPHOSPHATES ON SHELF LIFE AND QUALITY CHARACTERISTICS OF COOKED CHICKEN PATTTIES DURING REFRIGERATED STORAGE
Birol Kiliç, Azim Simsek, James R. Claus, Esra Karaca, Damla Bilecen

P109  RAPID DETERMINATION OF SPOILAGE BACTERIA BY MALDI-TOF MASS SPECTROMETRY OF GREEK MUSSELS STORED AT 4°C
Foteini F. Parlapani, Sotirios I. Ekonomou, Maria Kiritsi, Christos Hadçîrchistodoulou, Ioannis S. Boziaris

P110  THE USE OF THERMAL IMAGING IN OHMIC THAWING OF MINCED BEEF SAMPLES
Mutlu Çevik, Deniz Döner, Ömer Faruk Çokgezme, Filiz İçier, Hasan Yıldız

P111  OHMIC THAWING OF FROZEN SOUR CHERRY JUICE CONCENTRATE: PERFORMANCE EVALUATION
Ömer Faruk Çokgezme, Filiz İçier

P112  ANALYTICAL METHODS FOR DETERMINATION OF Nε-(CARBOXYMETHYL)LYSINE IN FOOD SAMPLE
Vasfiye Hazal Özyurt, Semih Ötleş

P113  OSMOTIC DEHYDRATION OF BEEF MEAT WITH MALTODEXTRIN, NaCL AND LIQUID SMOKE: MASS TRANSFER KINETICS AND STORAGE STABILITY
Dafni Dimakopoulou-Papazoglou, Eugenios Katsanidis

P114  CHEMICAL, PHYSICAL AND SENSORY EVALUATION OF BISCUIT SUPPLEMENTED WITH DATE POWDERS
Mohamed Kenawi, Fawzy El Sokkary, Mohamed Kenawi, Mostafa Assous, Zeinab Abd El galil

P115  PRODUCTION AND EVALUATION OF DATE POWDER

P116  THE ACID ADAPTATION OF BIFIDOBACTERIUM BIFIDUM DSM 20456 AND BIFIDOBACTERIUM ANIMALIS SUBSP. LACTIS BB12
Firuze Ergin, Emine Mine Comak Gocer, Gizem Yıldız, Muammer Demir, Ahmet Kucukcetin
P117 THE EFFECTS OF DIFFERENT DRYING METHODS AND PHYSIOLOGICAL STATES OF THE CELLS ON VIABILITY OF DRIED PROBIOTIC MICROORGANISMS  
Firuze Ergin, Emine Mine Comak Gocer, Gizem Yildizl, Muammer Demir, Ahmet Kucukcetin

P118 HEALING CHAMBERS – BASIC KEY FOR SURVIVAL OF GRAFTED VEGETABLES  
Ionel-Lucian Dumitrescu, Adrian-Gabriel Ghiaus

P119 WINE MAKING BY CELLS IMMOBILIZED ON STARCHY SUPPORTS  
Panagiotis Kandylis, Dimitra Dimitrellou, Athanasios Koutinas

P120 OPTIMAL ALLOCATION OF RAW MATERIALS AND FINAL PRODUCTS IN A CHEESE FACTORY THROUGH LINEAR PROGRAMMING  
Elissavet Lampridi, Alexandros Koulouris

P121 EFFECTS OF WHEY PROTEIN ISOLATE BASED COATING ENRICHED WITH ZINGIBER OFFICINALE AND MATRICARIA RECUTITA ESSENTIAL OILS ON COLOR PARAMETERS OF RAINBOW TROUT  
Pınar Oğuzhan Yıldız, Filiz Yangılar

P122 EFFECT OF CHITOSAN COATINGS ENRICHED WITH CLOVE OIL ON CHEMICAL PROPERTIES OF RAINBOW TROUT FILLETS  
Pınar Oğuzhan Yıldız

P123 PROCESS OPTIMIZATION OF CAKE PRODUCT BY USING TAGUCHI TECHNIQUE  
Marina Pouliou, George Besseris

P124 FOAM MAT DRYING AND ITS UTILIZATION IN FRUIT POWDER PRODUCTION: A REVIEW  
Semih Yıldız, Hakan Sarıkaplan, Sebahattin Serhat Turgut, Erdoğan Küçüköner

P125 HIGH PRESSURE PROCESS DEVELOPMENT AND OPTIMIZATION FOR COLD PASTEURIZATION AND NOVEL APPLICATIONS  
Petros Taoukis, George Katsaros, Marianna Giannoglou, Eleni Gogou, Maria Tsevdou

P126 PULSED ELECTRIC FIELDS AND HIGH PRESSURE PROCESSING FOR INCREASING PRODUCTIVITY IN OLIVE OIL AND TOMATO INDUSTRY  
Varvara Andreou, George Dimopoulos, George Katsaros, Petros Taoukis

P127 IMPLEMENTATION OF NOVEL METHODS IN ORGANIC FOOD PRESERVATION AND PROCESSING  
Thomas Zafiriadis, Vasilios Kailianis, Efstatios Chronis

P128 BENCHMARKING BETWEEN VEGETABLE SUPPLIERS IN GREECE  
Andreas Souliotis, Aikaterini Giazitzi, Georgios Boskou

P129 EFFECT OF OSMOTIC DEHYDRATION VARIABLES ON TOTAL POLYPHENOLS AND TOTAL ANTHOCYANIN CONTENT IN OSMOTIC DEHYDRATED SWEET CHERRIES  
Svetoslav Aleksandrov, Ivan Bakalov, Todorka Petrova, Milena Ruskova, Velitchka Gotcheva, Nikolay Penov
CONGRESS INFORMATION

Congress Venue
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Official Language
English is the official language of the Congress

Poster Session
<table>
<thead>
<tr>
<th>Saturday, March 18th</th>
<th>P01 - P64</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday, March 19th</td>
<td>P65 - P129</td>
</tr>
</tbody>
</table>

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Congress Secretariat Opening Hours
<table>
<thead>
<tr>
<th>Saturday, March 18th</th>
<th>08:30 - 18:30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday, March 19th</td>
<td>08:30 - 18:30</td>
</tr>
</tbody>
</table>

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