



SCIENTIFIC PROGRAMME

18 April 2016, Monday			
09:00 - 12:00	HALL D	Megazyme Workshop Measurement of Polysaccharides and Enzymes in Cereal Grains and Cereal-Based Foods	
12:00 - 15:00	HALL E	DSM Workshop Frozen Dough (Frodo); Processing and Ingredients	
10:30 - 15:30	Registration		
Opening Ceremony			
16:30 - 18:30	Istanbul Metropolitan Municipality Orchestra		
	Hamit KÖKSEL, 15th ICBC Congress Chair		
	Ahmet ÜNAL - "You Shall Eat Bread and Drink Water!" The Significance of Cereals Through the Ages in Anatolia: An Archaeological, Paleobotanical and Historical Overview		
	The President of ICC: Fengcheng WANG		
	The President of Global Pulse Confederation: Hüseyin ARSLAN		
	The President of Turkish Flour Industrialists' Federation: Günhan ULUSOY		
	The Rector of Hacettepe University: Haluk ÖZEN		
	FAO Subregional Coordinator for Central Asia: Yuriko SHOJI		
	The Mayor of Istanbul Metropolitan Municipality: Kadir TOPBAŞ		
The Minister of Food Agriculture and Livestock: Faruk ÇELİK			
19:00 - 21:00	Welcome Reception		
19 April 2016, Tuesday			
Main Hall (Hall A) - Plenary Session			
Chairs: Fengcheng WANG - Michaela PICHLER			
09:00 - 09:30	Hans-Joachim BRAUN - CIMMYT - 100 years of Global Wheat Food Security: From Norman Borlaug to 2050		
09:30 - 10:00	Peter SHEWRY - Challenges for Improving Wheat Grain Quality		
10:00 - 10:30	Jan DELCOUR - Our Daily Bread: An Exciting and Socially Relevant Research Object		
Sand Art by Veysel ÇELİKDEMİR			
10:30 - 11:00	Coffee Break / Poster Session		
	Hall A	Hall B	Hall C
	Grain Storage - 1 Chairs: Shlomo NAVARRO Osman ALTUNTAŞ	Gluten-Free Food Products - 1 Chairs: Suzan WOPEREIS İsmail ÇAKMAK	Pasta & Extruded Products Chairs: Joel ABECASSIS Sedat SAYAR
11:00 - 11:30	Keynote Speaker Digvir JAYAS Preserving Grains for High Quality Processed Products	Keynote Speaker John R. N. TAYLOR Food-compatible Chemical Treatments to Improve Zein (Maize-Prolamin Protein) Functionality in Gluten-Free Dough Systems	Keynote Speaker Murat BOZKURT World Pasta Industry: A General Overview
11:30 - 12:00	Mevlüt EMEKCI Modified Atmosphere Storage of Grains	Kees VEEKE Emulsification in Cakes with Lipases: Their Functionality and Insights on Chemistry	M. Tugrul MASATCIOGLU Effects of Formulation and CO ₂ Injection Process on Physical Properties of Corn Based Extrudates
12:00 - 12:15	Ahmet Güray FERIZLI Stored Grain Fumigation: New Approaches	Jemima ADEPEHIN Development of Bread From Underutilized Gluten-Free Cereals Using Sourdough Technology	Nihal ŞİMŞEKLi A New Approach to Snack Foods: Fermented Wheat Chips
12:15 - 12:30	Hagit NAVARRO Organic Treatments of Stored Cereals and Grains	Gökçen KAHRAMAN Optimization of Gluten-Free Bread Formulation Containing Leblebi Flour and Evaluation of Dough and Bread Properties	Sultan Damla BİLGİLi Production of Nutritious Snack Foods by Extrusion of Fermented Faba Bean
12:30 - 13:30	Lunch / Poster Session		



**15th INTERNATIONAL CEREAL
AND BREAD CONGRESS**
APRIL 18-21, 2016 ISTANBUL, TURKEY

19 April 2016, Tuesday

	Hall A	Hall B	Hall C
	Healthgrain Forum Chairs: Julie JONES Alexandra MEYNIER	Genetics, Breeding and Agronomy - 1 Chairs: Monika HAROS Duygu GÖÇMEN	Bread Making Technology - 1 Chairs: John TAYLOR Ayhan ATLI
13:30 - 14:00	Keynote Speaker Julie JONES Grains for Optimum Nutrition and World Food Supply Health	Keynote Speaker İsmail ÇAKMAK Agronomic Biofortification of Cereals with Micronutrients	Keynote Speaker Stanley CAUVAIN Meeting The Challenges of Developing Healthier Bakery Products
14:00 - 14:30	Suzan WOPEREIS Improving Resilience with Whole Grain Wheat	Keynote Speaker Phil WILLIAMS Influence of Growing Conditions and Protein Content on Wheat Kernel Texture	Johannes FRAUENLOB Influence of Wheat Flour Properties on Quality of Bread Made From Pre-Fermented Frozen Dough
14:30 - 14:45	Jan Willem VAN DER KAMP Cereal and Other Fibres, Definition, Dietary Recommendations, Health Effects and New Perspectives	Marie Françoise SAMSON Durum Wheat Pasta With a Good Quality and a Reduced Nitrogen Fertilization: Is it Possible?	Masaharu SEGUCH Hydrophobicity of Stored (15, 35°C), or Dry-Heated (120°C) Rice Flour and Deteriorated Breadmaking Properties Baked with These Treated Rice Flour/ Fresh Gluten Flour
14:45 - 15:00	Alastair ROSS A new definition for whole grain foods – the Healthgrain Forum guidance document for Whole-Grain Label Statements on food and beverage products	Behzad SADEGHZADEH Biotechnology: New Strategy in Breeding Micronutrient-Rich Cereals From Human Nutrition Perspective	Nand OOMS The Role of Wheat Gluten in Fermented Pastry Production
15:00 - 15:30	Coffee Break / Poster Session		
	Analytical and Rheological Methods - 1 Chairs: Phil WILLIAMS Turgay ŞANAL	Bread Making Technology - 2 Chairs: Stanley CAUVAIN Erkan YALÇIN	Cereal Technology Chairs: Peter KOEHLER Şebnem TAVMAN
15:30 - 16:00	Keynote Speaker Barry McCLEARY Challenges in The Measurement of Enzymes in Cereal Products	Nicole MAHER The Challenges and Opportunities in Reformulating Fibre Enriched Bread	Simon PENSON Vitamin D Fortification of Foods: Which Form is Most Effective?
16:00 - 16:30	Clothilde BAKER Development of A Small-Scale Wheat Testing Regime for Assessment of Bread-Making Quality	Anneleen PAULY Puroindoline Functionality in Bread Making and its Impact on Bread Quality	Marcin KUREK Optimization of Beta-Glucan and Water Content in Fortified Wheat Bread Using Response Surface Methodology According To Staling Kinetics
16:30 - 16:45	Ismail Hakkı BOYACI Rapid Elemental Analysis of Foods by Using Laser Induced Breakdown Spectroscopy	Markus SCHMID Isolation and Analytical Characterisation of High-Molecular-Weight Gliadin from Wheat Flour	Markus LOENS The Brabender® MetaBridge® The Software that Interconnects
16:45 - 17:00	Zeki DEMIRTASOGLU Some Factors Affecting The Wet Gluten Analysis in The Glutomatic Device	Lomme DELEU Use of 15N-Labeled Egg Protein in Pound Cake Making To Unravel The Participation of Proteins Originating From Different Ingredients in The Formation of A Product Quality-Determining Protein Network: A Focus on Egg White Protein and Wheat Flour Gliadin	Serap DURAKLI VELİOĞLU Optimization of The Production of β-Carotene By Blakeslea Trispora Using Bug Damaged Wheat
17:00 - 17:10	Coffee Break / Poster Session		



**15th INTERNATIONAL CEREAL
AND BREAD CONGRESS**
APRIL 18-21, 2016 ISTANBUL, TURKEY

19 April 2016, Tuesday

	Hall A	Hall B	Hall C
	Cereal Technology (Short Presentations) Chairs: Meinolf G. LINDHAUER Tuğrul MASATCIOĞLU	Healthy Cereal Foods - 1 (Short Presentations) Chairs: Sándor TÖMÖSKÖZ Yalçın COŞKUNER	Healthy Cereal Foods - 2 (Short Presentations) Chairs: Ahmed REGINA Abdulvahit SAYASLAN
17:10 - 17:20	Özge SÜFER Mathematical Modeling Researches Focused on Baking of Cereal Products	Debora GIORDANO Bioactive Compound Content in Special Pigmented Wheat Varieties: The Effect of Pearling, Environment and Agricultural Practices	Grace Oluwakemi BABARINDE Impact of Citrus Lime Juice on Nixtamalization-Like Process of Sorghum Ogi Chemical, Functional and Anti-Nutritional Properties
17:20 - 17:30	Buket ÇETINER A Study on The Effects of The Heat and Moisture Treatments on Wheat Quality	Bernadett LANGÓ Nutritional Values, Health Related Components and Technological Properties of Hungarian Triticale Genotypes	Asuman KAPLAN EVLICE Evaluation of Some Soft Wheat Genotypes for Cookie Quality and the Correlations Between Cookie Characteristics and Quality Parameters
17:30 - 17:40	Sinem TÜRK ASLAN Determination of Bread Characteristics of Some Local and Imported Bread Wheat Samples of Turkey	Sfayhi DORRA Optimization of Bulgur Process Using Central Composite Design Experiment	Joke BUGGENHOUT Redox Agents and N-Ethylmaleimide Affect Protein Polymerization During Laboratory Scale Dry Pasta Production and Cooking
17:40 - 17:50	Mine ÖZÇELİK Utilization of Durum Wheat Flour in Extrusion Cooking	Sertaç TEKDAL Durum Wheat Quality Parameters Affecting Bulgur Quality*	Seçil TÜRKSOY Microbiological Characteristics of Tortilla
17:50 - 18:00	Markus Nail SAMRAY Bread Crumb Extrudates	Enver KENDAL The Assessment of Some Durum Wheat Genotypes for Improving The New Varieties In Terms of Bulgur Quality By Gge Biplot Analysis	Eda AKTAS AKYILDIZ Modification of Cereal Brans by Mechanical, Thermal and/or Enzymatic Methods for Improved Use as Food Ingredient
18:00 - 18:10			

20 April 2016, Wednesday

	Hall A	Hall B	Hall C
	Bread Making Technology - 3 Chairs: Martin SCANLON Filiz KÖKSEL	Analytical and Rheological Methods - 2 Chairs: Jan DELCOUR Kevser KAHRAMAN	Gluten-Free Food Products - 2 Chairs: Roland Ernest POMS Arzu BAŞMAN
09:00 - 09:30	Keynote Speaker Christophe COURTIN Impact of Yeast Fermentation on Wheat Flour Dough Matrix Rheolog	Keynote Speaker Bin Xiao FU Test Baking: A New Method With Improved Discriminating Power	Keynote Speaker Peter KOEHLER Production of Gluten-Free Foods by Peptidases from Different Sources
09:30 - 10:00	Phil LATHAM A New Glucose Oxidase From Penicillium Chrysogenum and Its Benefits in Frozen Dough Applications	Alessandra MARTI Gluten Aggregation Kinetics As A Tool for Predicting Wheat Quality and End-Use	Keynote Speaker Sándor TÖMÖSKÖZI Development of Improved Reference Materials for Food Allergen and Gluten Analysis
10:00 - 10:15	Hui SUN Development of Steam Bun with Wheat-Pea Flour Blend	Maryke LABUSCHAGNE Dough Mixing Characteristics Measured By Mixsmart Sof tware As Possible Predictors of Bread Making Quality in Three Production Regions of South Africa	Suphat PHONGTHAI Improving Quality of Gluten-Free Bread By Addition of Protein Isolate from Rice Bran
10:15 - 10:30	Sofie LEYS Modification of The Secondary Binding Site of Xylanases Illustrates The Impact of Substrate Selectivity on Bread Making	Gregory VERICEL AmyLab: A New Method for Quick Determination of Hagberg Falling Number Values	Rachel HSU Gluten-Free Instant Rice With Slower Digestibility By Modifyingprocess Conditions
10:30 - 11:00	Coffee Break / Poster Session		



15th INTERNATIONAL CEREAL AND BREAD CONGRESS

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20 April 2016, Wednesday

	Hall A	Hall B	Hall C
	Food Structure Chairs: Bin Xiao FU Osman SAĞDIÇ	Special Session: 60th Anniversary of CIMMYT Chairs: Hans-Joachim BRAUN Mesut KESER	Gluten-Free Food Products - 3 Chairs: Nese SREENIVASULU Behiç MERT
11:00 - 11:30	Keynote Speaker Martin SCANLON Understanding Dough's Processing Behaviour From Low-Intensity Ultrasonic Investigations	Keynote Speaker Roberto Javier PEÑA Wheat Quality Improvement Considering The Influence of Genetic and Environmental Factors	Keynote Speaker Joel ABECASSIS Durum Wheat vs Gluten-Free Pasta: Sensory and Nutritional Properties
11:30 - 12:00	Hubert CHIRON Design and Processing of Wheat Breads with Soluble & Insoluble Fibres Using Rheology and Imaging	Velu GOVINDAN Progress in Breeding for Grain Zinc and Iron Concentrations in Wheat	Sebnem TAVMAN Gluten-Free Sourdough Bread Properties and Dough Rheology
12:00 - 12:15	Filiz KOKSEL The Use of Synchrotron X-Rays and Ultrasonics for Investigating the Bubble Size Distribution and Its Evolution in Dough	Carlos GUZMAN Sources of the Highly Expressed Novel Wheat Bread Making (Wbm) Gene in CIMMYT	Peter RASPOR Carob Enriched Buckwheat Bread – A New Alternative in The Gluten-Free Diet
12:15 - 12:30	Stefano RENZETTI Food Structuring Approaches in Reformulation of Bakery Products	Sarah BATTENFIELD Applying Genomic Selection for Prediction of Processing and End-Use Quality Traits in CIMMYT Spring Bread Wheat Breeding Program	Seher KUMCUOGLU Influence of Quinoa Flour on Rheological Properties of Gluten-Free Cake Batter and Cake Properties
12:30 - 13:30	Lunch / Poster Session		
	Cereals & Health - 1 Chairs: Fred BROUNS Hikmet BOYACIOĞLU	Bread Making Technology - 4 Chairs: Carlos GUZMAN Sertaç ÖZER	Genetics, Breeding and Agronomy Chairs: Hélène LUCAS Murat KARAOĞLU
13:30 - 14:00	Keynote Speaker Roland Ernest POMS iFAAM - Integrated Approaches to Food Allergen and Allergy Risk Management - An update	Keynote Speaker Susanne DÖRING AIBI presentation on bread and cereal issues including EU Project "FLOURplus"	Keynote Speaker Nese SREENIVASULU Design Healthier and High Quality Grains Using Systems-Genetics Approach
14:00 - 14:30	Ahmed REGINA High Amylose Wheat: A Delivery Platform for Health Benefits	Gürsel ERBAP Creating A Huge World From A Single Wheat Kernel	Şems YONSEL Microbial Seed Dressing To Increase Grain Yield and Quality
14:30 - 14:45	Jairo LINDARTE Beta-Glucans From Ganoderma Lucidum: Effective Biomolecules for Replacing Fat in Cakes	Pieter JACOBS The Impact of Toasting and Milling on Wheat Bran Hydration Properties and Its Relevance Towards Optimal Dough Development and Water Absorption in Bread Making	Sebastian MICHEL Genomic Selection for Baking Quality in Applied Bread Wheat Breeding
14:45 - 15:00	Ismail Sait DOĞAN Functional Flours for a Healthy Nutrition.	Nore STRUYF The Share of Damaged Starch and Fructan As Source of Fermentable Sugars in Dough and The Effect of A-Amylase Addition Thereon	Bahar YILDIZ KUTMAN Glyphosate Residues in Soils Harm Corn Plants
15:00 - 15:30	Coffee Break / Poster Session		
	Innovative Cereal Products (Short Presentations) Chairs: İsmail Hakkı BOYACI Marie Françoise SAMSON	Cereal Technology (Short Presentations) Chairs: Janet TAYLOR Barış TUNCEL	Breeding (Short Presentations) Chairs: Alptekin KARAGÖZ Zeynep TECER CABA
15:30 - 15:45	Nese BASARAN AKGUL Production of Gliadin Nanoparticles Using Electrospray Deposition System	Abdulvahit SAYASLAN Effects of Chickpea Yeast on Whole-Wheat Bread Quality	Safure GÜLER Determination of High Quality Winter Malting Barley Genotypes for Rainfed Condition of Central Anatolia
15:45 - 16:00	Mohammad Naushad EMMAMBUX Production, Isolation and Application of Amylose Lipid Nanomaterials From Cereal Starches	Mahmoud ABUGHOUSH Enhancing Arabic Bread Quality and Shelf Life Stability Using Bread Improvers	Ismail NANELİ In Terms of HMW-GS Characterization of Some Bread Wheat Genotypes



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20 April 2016, Wednesday

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	Innovative Cereal Products (Short Presentations) Chairs: İsmail Hakkı BOYACI Marie Françoise SAMSON	Cereal Technology (Short Presentations) Chairs: Janet TAYLOR Barış TUNCEL	Breeding (Short Presentations) Chairs: Alptekin KARAGÖZ Zeynep TECER CABA
16:00 - 16:15	Lore REDANT Extractability and Chromatographic Separation of Rye Flour Proteins	Ceren BAYRAÇ A reliable assay for the detection and quantification of adulteration in Wheat Flour Based Composite Breads	Sinan AYDOĞAN Use of Index Selection Methods for Determination of High Yielding and Quality Feed Barley Genotypes
16:15 - 16:30	Heleen OLAERTS Study of Starch, Protein and Arabinoxylan Properties in Pre- Harvest Sprouted Wheat	Halef DIZLEK Improvement Bread Characteristics of High Level Sunn Pest (<i>Eurygaster integriceps</i>) Damaged Wheat By Using Transglutaminase and Some Additives	Alma KOKHMETOVA Molecular Screening and Identification The Carriers of Yr and Lr-Genes in Wheat Germplasm of Central Asia
16:30 - 16:45	Gamze YAZAR Effect of Mixing on LAOS Properties of Hard Wheat Flour Dough	Oguz ACAR Quality Evaluation of Flour Milling Streams in Laboratory Milling	Israr AHMAD Association Mapping of Root Traits for Drought Tolerance in Bread Wheat
16:45 - 17:00	Zeliha YILDIRIM Interlaboratory Comparison Standardization of Proximate Analyses of Cereals Through Collaborative Studies	Emine AYDIN Chemical, Physical and Sensorial Properties of Cookie Supplemented with Oven Dried Pumpkin Flour	Yaşar KARADUMAN Relationships Between Some Quality Parameters and Particle Size Index Hardness Value In Soft Wheat (<i>Triticum aestivum</i> L.)
17:00 - 17:15	Chek HASSAN Sensory and Rheological Properties of White Bread Made From Different Commercial Brands of High Gluten Flours	Aslıhan ÜNÜVAR Optimisation of Modified Sedimentation Test with Interlaboratory Comparison	Banu SEZER A New Advanced Method for Ash Analysis of Cereal Products by Using Laser Induced Breakdown Spectroscopy
17:15 - 17:30	Coffee Break / Poster Session		
20:00 - 00:00	Gala Dinner		

21 April 2016, Thursday

	Hall A	Hall B	Hall C
	Grain Storage - 2 Chairs: Hagit NAVARRO Bora GÖKDENİZ	Analytical and Rheological Methods - 3 Chairs: Sam MILLAR Dilara NILUFER ERDİL	Functional Cereal Foods Chairs: Christophe COURTIN Mehmet HAYTA
09:00 - 09:30	Keynote Speaker Shlomo NAVARRO Emerging Global Technological Challenges in The Reduction of Post-Harvest Grain Losses	Keynote Speaker Larisa CATO Defining Bread Dough Rheology and End Product Quality	Keynote Speaker Monika HAROS Effect of Ancient Latin-American Crops in Bread Formulations on Glycaemic Response
09:30 - 10:00	Keynote Speaker Jordi RIUDAVETS Dna Based Detection Methods of Insect Pests in Stored Grain Cereal	Mark BASON Modified Falling Number for Rapid Assessment of Sprout Damage in Cereals	Lyudmila LYUBENOVA Antioxidant Capacity of Selected Minor Cereals
10:00 - 10:15	Ozgur SAGLAM Potential of Novel spinosyn Insecticide, Spinetoram for Control Stored Grain Insects	Arnaud DUBAT Getting More of Yourlab Results, Strategies To Increase Prediction of Final Product From Analytical values	Alan CONNOLLY Identification of Dipeptidyl Peptidase IV (DPP-IV) Inhibitory Peptides From a Brewers' Spent Grain Protein Isolate Hydrolysate
10:15 - 10:30	Ali Arda IŞIKBER Potential of Turkish Diatomaceous Earth Formulations as Natural Grain Protectants for Control of Stored Grain Insects	Chris KELLEY Improving Accuracy and Precision in Dietary Fiber Analysis	Janet TAYLOR Asorghum Based Nutraceutical As A Potential Therapeutic Approach for The treatment of Type 2 Diabetes (T2d)



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21 April 2016, Thursday			
10:30 - 11:00	Coffee Break / Poster Session		
	Hall A	Hall B	Hall C
	Genetics, Breeding and Agronomy - 3 Chairs: Roberto Javier PEÑA Vehbi ESER	Food Legumes Chairs: Anneleen PAULY Mahir TURHAN	BioPRot Chairs: Kati KATINA Nesli SÖZER
11:00 - 11:30	Keynote Speaker Hélène LUCAS The Wheat Initiative – An International Partnership for Wheat Improvement	Keynote Speaker Sedat SAYAR Chickpea quality, processing and utilization: an overview	Keynote Speaker Kati KATINA Bioprocessing induced changes in nutritional and technological quality of wheat bran proteins
11:30 - 12:00	Keynote Speaker Mesut KESER Wheat Landraces; Valuable Sources for Enriching The Quality and Nutritional Values of Modern Germplasm	Necati Barış TUNCER The Effect of Ultrasound Assisted extraction on Yield and Some Properties of Legume Starches	Nesli SOZER Faba Beans: An Ancient Crop for New Use
12:00 - 12:15	Miguel SANCHEZ-GARCIA ICARDA's Contribution To Food Security Enhancement in The Dry Areas	Yalçın ÇOŞKUNER Effect of Pre-Blanching Process on The Hydrothermal Properties of Mung Bean (<i>Vigna radiata</i> L.)	Rossana CODA Sourdough Fermentation of Faba Bean Flour: How to Enhance The Nutritional Properties of Wheat Bread
12:15 - 12:30	Alptekin KARAGÖZ Native Wheat Relatives and Current Status of Wheat Landraces in Turkey	Özge KURT GÖKHİSAR Myopy in the Legume World	Ilkka KAJALA Clean-Label Faba Bean Ingredients Through Bioprocessing
12:30 - 13:30	Lunch / Poster Session		
	Cereals & Health - 2 Chairs: Jan Willem VAN DER KAMP Rint AKYÜZ	Chocolate and Confectionery Products Chairs: Nevzat ARTIK Nese BASARAN AKGUL	Food Safety & Authenticity Chairs: Stefan WAGENER Seçil TÜRKSOY
13:30 - 14:00	Keynote Speaker Fred BROUNS Our Daily Bread: Much More Good Than Bad!	Keynote Speaker Nevzat ARTIK Recent Developments in Chocolate Science and Technology	Roland Ernest POMS Authenticity and traceability testing by compound specific stable isotope analysis – What has Vanillin to do with Rice
14:00 - 14:30	Martijn NOORT Whole Grain and High Fibre Breads With Optimized Textural Quality	Nevzat KONAR Functional Chocolate and Chocolate Products: Reality or Fiction	Yannick WEESEPOEL Wheat Authentication: Protocatechuic Acid Levels Discriminate Between Organic and Conventional Wheat from Denmark.
14:30 - 14:45	Emine YASSIBAŞ Can Whole Wheat Bread Consumption Decrease Colorectal Cancer Risk?	Şirin OBA Production of Sugar-free Milk Chocolate using β -V Seed Crystals	Dace KLAVA Grain Germination As Microbiological Risk Factor in Breakfast Flakes Technology
14:45 - 15:00	Erkan YALÇIN The Phenolic Compound Contents and Antioxidant Activity of Common Buckwheat Cultivars Bred in Turkey	Ayşe Neslihan DUNDAR Potential Utilization of Chestnut Flours in Low-fat Cookies	Tareq OSAILI Inactivation of Stressed Escherichia Colio157:H7 in Tahini (Sesame Seeds Paste) By Gamma Irradiation
15:00 - 15:30	Coffee Break / Poster Session		
Sand Art by Veysel ÇELİKDEMİR			
15:30 - 18:30	Closing Ceremony		
22 April 2016, Friday			
09:00 - 15:00	Technical Tour		