



15th INTERNATIONAL CEREAL AND BREAD CONGRESS

APRIL 18-21, 2016 ISTANBUL, TURKEY

April 19, 2016

ID	Board No	Presenter & Title
Bread and Other Cereal Foods		
443	1	Ayşe Nur TONAY Review: A Comparison of Arabic/African, Traditional Turkish Couscous and Pasta-Like Couscous
400	2	Maria PAPAGEORGIOU Effect of Green and Black Olive Pulp Incorporation on Quality Characteristics of Wheat Bread
395	3	Nermin BILGIÇLI Effect of Different Pre-Treatments on Colour Values and Phytic Acid Content of Taro Flour
389	4	Tülin EKER A New Sponge Cake With Dried Pomegranate: Physical and Sensory Properties
382	5	Onder YILDIZ Production of Par-Baked Gluten-Free Cakes Including Rice, Corn and Chestnut Flours
365	6	Raciye DOĞAN Antioxidant Activity and Phenolic Compounds of Bread Including Pomegranate Seed
363	7	Erkan YALÇIN Wheat Bread Preparations with the Flours of Turkish Buckwheat Cultivars
346	8	Mauro MARENGO Characterization of Ready-To-Eat Baby Foods Based on Fermented African Rice
345	9	Mauro MARENGO Production and Characterization of Enriched Pasta Based on African Rice
332	10	Selime MUTLU Improvement of Glutathione Content and Quality Properties of Cookies by Yeast (<i>Saccharomyces cerevisiae</i>) Enrichment
321	11	Miriam ZANOLETTI Effect of Buckwheat Bran Enrichment on Wheat Dough and Bread Properties
319	12	Hafsa DOĞAN Use of <i>Rheum ribes</i> as A Functional Component Gluten-Free Biscuit Production
318	13	Raciye MERAL Evaluation of Quality, Antioxidant Activity and Phenolic Composition of Bread Including onion Powder
313	14	Süleyman POLAT Effects of Emulsifiers and Lipolytic Enzymes on Pan Bread Properties
309	15	Naciye KUTLU Utilization of Response Surface Methodology To Optimize Process Conditions and Formulation of Microwave Baked Rice Cake



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297	16	Osman SAĞDIÇ Physical and Sensory Characteristics of Cake Enriched with Honeybee Pollen
296	17	Serap DURAKLI VELİOĞLU Sensory Evaluation and Total Phenolic Content of Cakes Enriched With Hazelnut Testa
293	18	Fernanda VANIN Production and Characterization of Functional French Breads Made From Corn and Wheat Flour
290	19	Sema DUVAN The Effect of Triticale (<i>Triticosecale wittmack</i>) Flour Addition on the Bread Composition
264	20	Burcu DUMAN Effect of concentrated and dephytinized oat bran on bread textural properties
262	21	Fernanda VANIN A New Use For Green Banana: Production and Characterization of Functional French Bread.
261	22	Lucija LUSKAR Carob Flour As Multifunctional Supplement Exhibits Also Antimicrobial Activity in Bread
258	23	Nermin BILGIÇLI Effect of Gluten Free Flour Blends on Physical and Sensory Properties of Cookie
256	24	Halef DIZLEK The Effects of Egg and Baking Powder on The Sponge Cake Characteristics
253	25	Ayşe Büşra MADENCİ Using of Modified Atmosphere Packaging Tecnique in Fresh Pasta and Similar Products
248	26	Amela DŽAFIĆ Physico-Chemical, Textural and Sensory Properties of Biscuits Enriched With Cornelian Cherry Pulp
241	27	Kristin WHITNEY Starch Composition and Staling Properties of Potato Bread
237	28	Hülya GÜL Flat Bread with Quinoa for Coeliac Patients
236	29	Hülya GÜL Consumer Acceptability of Breads Fortified With the Grape Pomace and Grape Seed Flours
234	30	Fatma HAYIT Effect of Whole Buckwheat Flour and Transglutaminase on The Textural Properties of Sourdough Bread
233	31	Dilek DULGER ALTINER Effect of the Addition of Oleaster Flour on the Quality Characteristics of Cookies



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231	32	Dilek DÜLGER ALTINER Crackers Supplemented With <i>Scolymus hispanicus</i> L. Flour
229	33	Larisa CATO Impact of Selected Enzymes on Bread Dough Rheology and Baked Bread Quality
205	34	Damla BARIŞIK Assessment of Thermo-Rheological Properties by Using Chickpea Flour and Brown Rice Flour as an Ingredient of Straight-Dough Gluten Free Bread
192	35	Tekmile CANKURTARAN Defitination of Unleavened Bran Bread with Phytase Enzyme
191	36	Ezgi KARADEMİR Effects of Psyllium Husk (<i>Plantago ovata</i>) on Wheat Bread and its Dough
179	37	Eliif KARAMAN Evaluation of Crackers Enriched with Dietary Fiber Extracted from Grapefruit Seeds
150	38	Yung-Ho CHANG Characteristics of Rice Flour on Quality of Oriental Noodle Made of Composite Flour
132	39	Yalçın COŞKUNER Evaluation of Wheat Quality and Sourdough Supplementation for The Baking of Two Layered Flat Breads
3	40	Ali CİNGÖZ Effect of Barley Flour on Quality Criteria of Noodle in Traditional Noodle Production
52	41	Hui SUN Development of Steam Bun with Wheat-Pea Flour Blend
453	42	Filiz KÖKSEL Salt Reduction in Non-yeasted CWRS Wheat Flour Doughs Investigated by FT-IR Spectroscopy and Ultrasonics
Cereal Processing Technologies		
440	43	Eliif YILDIZ Tarhana: Turkish Cereal Based Fermented Food
423	44	Burcu GÜNDÜZ ERGÜN Potential Applications of Transglutaminase Enzyme in Cereal Products
414	45	Behiç MERT Physical Properties of Extrudates After Microfluidized onion Skin Addition
396	46	Önder YILDIZ Production of Par-Baked Gluten-Free Cakes including Rice, Corn and Chestnut Flours
378	47	Nihal ŞİMŞEKLI New Processing Techniques To Improve Quality of Gluten-Free Products
334	48	Serpil ÖZTÜRK Production of Regular and Gluten-Free Stick Rusk Enriched With Dried Fruits



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Cereal Processing Technologies

333	49	Arzu BAŞMAN Thermal Properties of Infrared Heat-Moisture Treated Wheat and Corn Starch Samples
308	50	Naciye KUTLU Microwave Applications in Bakery Products: A Review
371	51	Hatice PEKMEZ Cereal Storage Techniques
281	52	Ali CİNGÖZ Functional Traditional Noodle Production Using Chickpea Flours
267	53	Burcu DUMAN Microfluidized Chickpea Bran as a Functional Ingredient
266	54	İrem ÖZKESER The Effect of Microfluidization Process on The Functional Properties of Bulgur Bran
227	55	Sinem TÜRK ASLAN Physical and Technological Characteristics of Some Imported and Local Turkish Bread Wheat Samples
190	56	Viktoria ZETTEL Heading for an Intelligent Proofing Chamber Through Process Analytics
188	57	Ayşenur ARSLAN Quinoa Wet-Milling: Effect of Steeping on Isolation, Pasting and Thermal Properties of Starch
163	58	Nadia SMIRANI Bulgur Modelling Drying Kinetic
149	59	Asuman ÇEVİK Using Flaxseed Gel To Improve Textural and Structural Quality of Gluten Free Erişte
72	60	Sándor TÖMÖSKÖZI Industrially Produced Aleurone Rich Healthy Flour: Composition, Functionality, Product Development

Feeds and Animal Feeding

326	61	Şems YÖNSEL Efficacy Determination of Feed Enzymes with in Vitro Simulation of Poultry Gastro Intestinal System
181	62	Monika HAROS Phytate Degradation During Maize Wet-Milling by <i>Bifidobacterium</i> Phytases

Sugar and Confectionery Products

447	63	Osman SAĞDIÇ Textural and Sensory Properties of Jellies: Effect of Glucose Syrup and Sucrose Concentration
445	64	Özge ÖZCAN Investigating the Usage Possibilities of Different Oils in Formulation of Compound Chocolate Considering Melting and Color Properties



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ID	Board No	Presenter & Title
Research on Genetics, Breeding and Agronomy to Enhance Global Cereal Production and Quality		
434	1	Mustafa ÇAKMAK Developing Bread Wheat (<i>Triticum aestivum</i> L. Em Thell) Genotypes Having Low-Amylose Content
428	2	Alma KOKHMETOVA Molecular Screening and Identification the Carriers of Yr And Lr-Genes in Wheat Germplasm of Central Asia
412	3	Irfan ÖZTÜRK Effect of Temperature during Shooting and Grain Filling Period on Yield and Some Quality Parameters of the Bread Wheat (<i>Triticum aestivum</i> L.) Cultivars
410	4	Irfan ÖZTÜRK Stability Parameters and Effect of the Drought Application in Different Growth Stage on Some Quality Characters of Bread Wheat (<i>Triticum aestivum</i> L.) Genotypes
398	5	Seydi AYDOĞAN Determining the Diversity of Bread Wheat Varities on Yield and Quality Traits at Rainfed and Irrigated Conditions
362	6	Alaettin KEÇELİ Rust Reactions of Some Selected Wheat Lines Having High Quality
361	7	Alaettin KEÇELİ Determination of Rust Reactions on Some Selected Bread Wheat Lines
358	8	Ayten SALANTUR Evaluation of Some Wheat Genotypes for Bread Quality and Grain Yield in Irrigated Conditions
331	9	Sevgi MARAKLI Investigations of Salinity And Brassinosteroid Hormone Effects on Barley
324	10	Nermin GOZUKIRMIZI Investigations of Houba (Tos5/Osr13), RIRE1, Hopi (Osr27) and Osr30 Retrotransposons Movements in Rice Germinated Under Herbicide Treatments
286	11	Hector GONZALEZ Influence of HMW and LMW Glutenin Subunits on Wheat Quality Parameters of CIMMYT Germplasm.
275	12	Sfayhi DORRA Evaluation of Egyptian Durum wheat varieties quality cultivated under supplementary irrigated system in Tunisia
273	13	Ismail NANELİ Response of the Quinoa Genotypes to Different Locations by Grain Yield and Yield Components



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268	14	Hajer BEN GHANEM Barley Germplasm Screening Under Favourable Condition in Tunisia
259	15	Barend WENTZEL Protein Fractions Explaining The Variation for Loaf Volume in South African Hard Red Wheat Cultivars
240	16	Saida SALAH - MLAOUHI Climate Change Impact on Bread Wheat in an Irrigated Area by Treated Waste Water in Medjerda's Lower Valley in Tunisia
230	17	Jong-Yeol LEE Comprehensive Identification of LMW-GS Genes and Their Protein Products in Common Wheat
222	18	Paul ARMSTRONG Instrumentation Development for Quantification of Single-Seed Traits Used for Quality Measurement and Seed Phenotyping
218	19	Seok-heol SUH Development of Rice Transformant with CryBP1 Gene for Resistance against Rice Water Weevil
214	20	Hyeonso JI Genome-Wide Detection of Single Nucleotide Polymorphisms (Snps) and Genetic Map Construction With Two Korean Japonica Rice Varieties
213	21	Mehmet Sertaç ÖZER Determination of Changes in The Fatty Acids of Durum Wheat Due To Spike Germination
202	22	Massimo BLANDINO Effect of Soil and Foliar Late-Season Nitrogen Application on Rheological Parameters and Gluten Content and Composition in High Protein Wheat.
201	23	Massimo BLANDINO Nitrogen Fertilization Strategies to Enhance the Rheological Parameters of Wheat for Biscuits.
184	24	Debora GIORDANO Changes in the Phenolic Acids Content and Antioxidant Activity in Colored Maize Grain During Kernel Development and Analysis of The Correlation With Mycotoxin Contamination at Harvest Maturity.
175	25	Muhammad ASLAM Efficient Screening Method Against Saline Conditions at Early Growth Stages in Maize (<i>Zea mays</i> L.)
173	26	Muhammad ASLAM Physiological, Morphological and Biochemical Quantification of Gamma Rays Induced Mutations in Maize (<i>Zea mays</i> L.)
171	27	Muhammad ASLAM Morphological and Physiological Based Biostimulant Activity in Genetically Distant Maize (<i>Zea mays</i> L.) hybrids.



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Research on Genetics, Breeding and Agronomy to Enhance Global Cereal Production and Quality

137	28	Men-Chi CHANG Efficient DNA Fingerprinting Systems for Authentication, Adulteration Prevention, and Genetic Purities Monitoring of Taiwan Rice
128	29	Behzad SADEGHZADEH Mapping Qtls Regulating Morpho-Physiological Traits and Grain Yield in Barley
126	30	Aigul ABUGALIYEVA The Wild and Synthetic Wheat Classification on Mineral Composition: Resources and Donors
125	31	Aigul ABUGALIYEVA Evaluation of Wild and Synthetic Wheat by Protein Content and Quality for Bread-Making.
119	32	Behzad SADEGHZADEH Soil-Zinc Application Alleviates Drought Stress to Improve Bread and Durum Wheat Production Under Cold Rainfed Conditions
11	33	Awais RASHEED Development and validation of KASP assays for functional genes underpinning key economic traits in bread wheat
464	34	Iman YOUSEFI JAVAN Amplification Profiles of the SSR and SNP Markers in Cultivars of hexaploid Wheat

Nutrition and Health

442	35	Merve ARIBAŞ Functional Foods For Phenylketonuria Patients: An Update
416	36	Ahmet Sabri ÜNSAL Determination of Dietary Fiber Content of Different Bread and Flours Produced in Sanliurfa
409	37	Gizem ÖZATA Cereal Based Nutrition in Turkey
407	38	Gülşah ŞAHİN Gluten Introduction To Infant Feeding and Risk of Celiac Disease
406	39	Gizem ÖZATA Whole Grain and Weight Management
404	40	Gülşah ŞAHİN Beta Glucan in Hypercholesterolemia Managment
388	41	Sedat SAYAR Estimated Glycemic Index of The Traditional Bread Types In Turkey
381	42	Hafsa DOĞAN Functional Properties of Sprouted Wheat
350	43	Mustafa ERBAS Some Properties of Wheat Sprouts
328	44	Anwaar AHMED Harvesting The Nutritional Potential of Buckwheat Supplemented Cookies
322	45	Seçil TÜRKSOY Cereal-Based Fermented and Non-Fermented Food and Beverages
312	46	Esin ORHAN Cereals as a Functional Food



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Nutrition and Health		
282	47	Zeynep TACER-CABA Effect of Hydrothermal Treatments on The Physicochemical Properties and Resistant Starch Content of Buckwheat Starch
278	48	Aslı KAYA Rice Bran Bioactive Peptides
217	49	Urs STALDER Survey on the Salt Content of Frequently Consumed Handcraft Breads in Switzerland
203	50	Dilek DÜLGER ALTINER Nutritional and Functional Properties of <i>Scolymus Hispanicus</i> L. Flour
160	51	Nicole MAHER Developing Healthy Cereal Products Based on Understanding of structure and Function
93	52	Attila BAGDI Structural and Functional Characterization of Oxidized Feruloylated Arabinoxylan
48	53	Cansu PEHLIVAN Production of Bread For Celiac Sufferers Using of Taro Tuber(<i>Colocasia esculenta</i> L. Schott)
24	54	Iga RYBICKA Minerals in Grain Gluten-Free Products
20	55	Tasleem ZAFAR Effect of Parboiled Rice on Postprandial Blood Glucose Levels and Satiety In Healthy Subjects
279	56	H. Özgül UÇURUM Dietary Fibre and Mineral Contents of Organic and Conventional Wheat Flour
458	57	Ahmet Sabri ÜNSAL Determination of Dietary Fiber Content of Different Bread and Flours Produced in Sanliurfa
Innovating with Plant Proteins, Protein Functionality, Protein Rich Foods		
317	58	Seçil TÜRKSOY Protein Isolates of Grain Legumes: Extraction Methods and Applications In Food and Other Industries
180	59	Emine Buket KARABIBER Functional Properties of Proteins Extracted from Orange Seed Presscakes
81	60	Aysun YURDUNUSEVEN Effect of Mahlep on Molecular Weight Distribution of Cookie Flour Gluten Proteins
36	61	Emine AYDIN Physicochemical and Techno-Functional Properties of Pumpkin Flour Which Can Be Used Instead of Wheat Flour In Bakery Products
193	62	Fang LI Rheological and physical properties of soy protein emulsion gels



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Food Legumes

373	63	Kevser KAHRAMAN Change In Some Nutritional Characteristics of Legume Based Flour Mixtures After Cooking
314	64	Dilara NILUFER ERDİL Increasing The Resistant Starch Content of Black Chickpea (<i>Cicer Arietinum</i> L.) Starch by An Enzymatic Method
287	65	Dilara NILUFER ERDİL Characterization of Brown Lentil Starch and Investigation of Resistant Starch Type V Formation Using Different Types of Lipids
277	66	Sinem TÜRK ASLAN A Functional Seed: Mung Beans
272	67	Sultan Damla BİLGİLİ Production of Nutritious Snack Foods by Extrusion of Fermented Faba Bean
257	68	Özge DURKAN Mean Degree of Polymerisation of The Extractable and Non-Extractable Proanthocyanidins in Plant-Based Foods
249	69	Nurcan Aşşar GÜZELSOY Proximate and Mineral Composition of Cowpea (<i>Vigna Unguiculata</i> (L.) Walp) Landraces In Turkey
195	70	Necati Barış TUNCEL The Effect of Ultrasound Treatment On Physical Properties of Some Legume Starches
153	71	Monika HAROS Nutrient Composition, In Vitro Digestibility and Mineral Availability Estimation of Fresh Cicatelli Pasta Enriched With Vicia Faba

Global Grain and Cereal Products Market

283	72	Handan KAVAKOGLU Benefits of Commodity Market and Licensed Warehouse System Cooperation
242	73	Nelly SALOMON Effects of Climate Change In Wheat Production and Quality In The Southwest of Buenos Aires Province, Argentina
209	74	Martha Beatriz CUNIBERTI Grain Production, Quality and Marketing of Argentine Wheat



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Cereals and Cereal Product Quality Evaluation/ Quality Management

438	1	Hüseyin GÜNGÖR Assessment of Common Durum Wheat Cultivars Growing In Turkey In Terms of Some Quality Traits Under Kahramanmaraş Conditions
437	2	Hasan GEZGINÇ Some Bread-Making Quality Related Trait Performances of Bread Wheat Cultivar Grown Under Mediterranean Conditions
436	3	Ceren BAYRAC A Reliable Assay For The Detection and Quantification of Adulteration In Wheat Flour Based Composite Breads
426	4	Turhan KAHRAMAN Determination of The Quality Parameters On Some Bread Wheat Genotypes In Trakya-Marmara Region of Turkey
418	5	Selami YAZAR A Comparison of Macro and Micro Element Contents In Some Grains
415	6	Turgay Şanal Using Mixograph For Evolution In Bread Wheat Breeding Material
413	7	Emel ÖZER Evaluation of different Features For Grain and Hay of Selected Some Triticale Lines and varieties
399	8	Yekta GEZGINÇ Determination of Lactic Acid Bacteria and Metabolite Contents In Traditional Tarhana Produced From Home Made Yoghurt
394	9	Arzu AKIN Development of Near Infrared Spectroscopy (Nirs) Calibration Equations For Determining Some Barley Quality Parameters
393	10	Behiç MERT Characterization of Rice Bran Wax Based Oleogels and Utilization as Shortening Alternative
387	11	Ferda ÜNSAL Effects of Location on Some Quality Traits In Durum Wheat (<i>Triticum durum</i>) Varieties
379	12	Nihal ŞİMŞEKLI Instrumental Methods of Texture Measurements In Gluten-Free Products
374	14	Kevser KAHRAMAN Textural and Pasting Properties of Wheat Flour Doughs Enriched With Buckwheat and Coconut Flours
372	15	Sinem TÜRK ASLAN Bread Wheat Quality: Rheological Characteristics of Some Local and Imported Bread Wheat Samples of Turkey
368	16	Yağmur ERİM KÖSE Cereal Based Dairy Products
366	17	Kürşad ÖZBEK Nutrient Composition of Siyez (<i>Triticum monococcum</i> L.) Landraces in Turkey



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Cereals and Cereal Product Quality Evaluation/ Quality Management

357	18	Bin Xiao FU Mass Spectrometric Analysis of Intact High and Low Molecular Weight Glutenin Subunits in Canadian Wheat Varieties
353	19	Aliye PEHLIVAN The Comparison of Flour Milling Methods for Determination of Quality in Early Stages of Durum Wheat Breeding Program
343	20	Seda YALCIN Quality characteristics of crackers containing ground yellow poppy seed
342	21	Seda YALCIN Tocopherol contents of near infrared-treated soybean cultivars
327	22	Aslı CİHAN Effects of Corn Starch and Water Addition Levels on The Quality Characteristics and Estimated Glycemic Index Values of Gluten-Free Rice Bread
305	23	Roland Ernest POMS Assuring Reliable Results in Rapid Food Analysis
304	24	Roland Ernest POMS The Identification of Origin and Production Practices of Dinkel/Spelt Grains By Stable Isotope Analysis
298	25	Osman SAĞDIÇ Impact of γ -Irradiation on Pasting Properties of Pea Starch
294	26	Marina CARCEA Traditional cereal products in Italy
291	27	Sema DUVAN Comparison of Some Properties of Triticale (<i>Triticosecale wittmack</i>) and Wheat Grains (<i>Triticum</i> spp)
285	28	Sevgin DIBLAN The Influence of Moisture/Water Activity/ Storage Relative Humidity on Quality of Cereal Products
280	29	Sinem TÜRK ASLAN The Importance of Cold Chain Logistics in Bakery Products
276	30	Sinem TÜRK ASLAN The Importance of Geographical Indication in Cereal Products
269	31	Lena BOSCH-BIERNE Predicting two types of bread making results thanks to the Mixolab
254	32	Mehmet HAYTA Ultrasound and Microwaveassisted Extraction of Bioactive Compounds From Rice Bran
251	33	Bin TAN In vitro digestibility and antioxidant activity of noodles prepared by substituting wheat flour with different content of extruded brown rice flour



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250	34	Marko JUKIĆ Use of solvent retention capacity test method for prediction of quality of cookies produced from wheat flour with the addition of apple pomace, brewers' spent grains and sugar beet pulp
247	35	Mara BLEIDERE Variation and relationships between covered and pearled grain physicochemical properties for various spring barley genotypes
246	36	Markus LOENS Using the GlutoPeak to benchmark ontario winter wheat
245	37	Mehmet HAYTA Optimization of ultrasound Assisted Extraction of Rice Bran Proteins
243	38	Aslı YILDIRIM Effect of Lipases on the Quality of Cereals and Cereal Products
239	39	Mehmet ŞAHİN Evaluation of farinograph parameters in bread wheat genotypes grown in irrigated and rainfed
238	40	Gabriela PEREZ Baking quality of Argentinean wheat damaged by <i>Nyctelia simulans</i>
235	41	Elisabeth SCIURBA Comparison of the results of different baking tests
232	42	Fatma HAYIT Effect of Whole Buckwheat Flour on Loaf Volume and Textural Properties of Partially Baked Frozen Bread
228	43	Khairunizah-hazila KHALID Impact of bran components on the quality of whole wheat bread
224	44	Marie Françoise SAMSON Autofluorescence multispectral image analysis at the macroscopic scale for tracking tissues from plant sections to particles. Wheat grain as a case study
215	45	Daiga KUNKULBERGA Suitability of Latvian-grown rye varieties for bread making
210	46	Kerbouche LAMIA Identification of toxigenic species in wheat and detection of the production of aflatoxin by chromatographic methods
208	47	Martha Beatriz CUNIBERTI Use of Alveograph and Solvent Retention Capacity Methods to predict Soft Wheat Quality
200	48	Esra Zeynep ARSLAN Utilization of NIR and MIR Spectroscopy with Different Chemometric Techniques for The Prediction of Wheat Flour Quality Parameters
197	49	Arzu ÜNAL Determination of Optimum Medium for Production of Fungal Amylase for Enhancing the Quality of Bread



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Cereals and Cereal Product Quality Evaluation/ Quality Management

196	50	Necati Barış TUNCEL The effect of ultrasound treatment on phenolics and antioxidant capacity of some legume brans
162	51	Yaemin OKUR Investigation of Bread Wheat Quality Based on Chemical and Physical Analysis
155	52	Omran YOUSSEF Detection of stripe rust disease (Yellow) <i>Puccinia striiformis</i> f. sp. triticon wheat in the north eastern of Syria during the period 2011-2014 and to identify physiological strains
148	53	Nilgün ERTAŞ Effects of Apricot Kernel Flour on Technological and Sensorial Properties of Biscuits
123	54	Chris KELLEY Automation & Innovation in Food Science
79	55	Mirjana MENKOVSKA Associations between nutritional composition and farming type with organically and conventionally grown cereals
51	56	Raoudha KHALDI Behavior of the Tunisian consumers facing the quality of the bread in the context of the problem of the bread wasting
21	57	Ali Erbili BODUR Ingredient: An Investigation of this Magical Word on Cereal and Dairy Products
13	58	Ceren YAPAREL The Sensory Evaluation of Sodium Reduced Wheat Bread with Mahaleb (<i>Prunus mahaleb</i> L.)
360	59	Hatice PEKMEZ Production and Properties of Yufka Used in Baklava Making
133	60	Ferid AYDIN Determination of Bread Producers Problems and Producer Solutions
459	61	Özge YILDIZ Development of Naked Oat Cultivar Adapted to Coastal Area of Aegean Region: Nutrition Characteristics
466	62	Saad Ibrahim YOUSIF Bulgur Process And Techenolog

Storage and Packaging

340	63	Ali Arda IŞIKBER Potential of Using Ozone Gaseous For Controlling Stored Grain Insects
330	64	Murat KARAOĞLU Effect of Storage Types on Germination and Emergence in Wheat



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Food Safety and Security

351	65	Krimat SOUMEYA Essential Oil of <i>Origanum glandulosum</i> as a Natural Antimicrobial Food Additive
336	67	Yağmur ERİM KÖSE Evaluation of Cereals for Extraneous Materials
288	68	Seçil TÜRKSOY Mycotoxins in cereals – a review
252	69	Claudia OELLIG Screening for total ergot alkaloids in rye flour by planar solid phase extraction coupled to fluorescence detection and mass spectrometry
206	70	Çağlar GÖKIRMAKLI Global warming and climate change effects on future of agriculture and food industries
39	71	Tareq OSAILI Feasibility of using gamma irradiation for inactivation of starvation, heat and cold stressed <i>Salmonella</i> in tahini
22	72	Ali Erbili BODUR Making of Traditional Turkish Desserts with Cheese and Cereal Products Around Ida Mountains