

KALAMATA 2016 - 1st Intl. Multidisciplinary CONFERENCE on Nutraceuticals and Functional Foods PROGRAM

6th July 2016

Time		
19:30 - 21:30	Ice breaking meeting	Sponsored by Kosteas and Athinaiki Zythopoiia Main Building Lounge

7th July 2016

Time					
08:00 - 09:00	Late Registration				
09:00 - 09:30	Welcome Opening	Main Amphitheatre TEI Peloponnese			
09:30 - 10:00	<p align="center">Keynote Speaker 1</p> <p align="center">Prof. Dr. rer. Nat. Hesham A. El Enshasy - Assistant Director for Research and Innovation Institute of Bioproduct Development (IBD), University Teknologi Malaysia (UTM) "Integrated platform design for large scale production of immunomodulators using mushroom biofactory"</p>				
10:00 - 10:15	Health Break				
Session -Nutraceuticals-Main Amphitheatre TEI Peloponnese			Session -Processes-Amphitheatre D001		
Chairs: Barbaros Özer, Chorionopoulos			Chairs: Gulsun Akdemir Evrendilek, Kourkoutas		
Time	Title	Authors	Time	Title	Authors
10:20 - 10:40	Production of New Functional Probiotic Ice Creams with White and Dark Blue Fruits of Myrtus communis: The Comparison of the Physicochemical, Sensory and Functional Characteristics and Prebiotic Effects	<u>Hale İnci Öztürk</u> and Nihat Akın	10:20 - 10:40	Assessment of the antioxidant activity using molecular methods in ultrasound aqueous extracts of Greek origin goji berries.	<u>Prodromos Skenderidis</u> , Eleftheria Karkanta, Dimitrios Stagos, Demetrios Kouretas, Petrotos Kostantinos, Christos Hadjichristodoulou , Ioannis Giavasis , Andreas Tsakalof
10:40 - 11:00	Functional ingredients and food production in Russian Federation: state of art and future trends	T.V. Fedorova, A.A. Torkova, E.Yu. Agarkova, A.G. Kruchinin , E.A. Smirmova, <u>O.V. Koroleva</u>	10:40 - 11:00	Effect of freeze-drying conditions of broccoli on drying kinetics and sulforaphane content	<u>Andrea V. Mahn</u> , Juan I. Román, Alejandro E. Reyes
11:00 - 11:20	Plasma Cholesterol-Lowering Functional Foods	Zhen-Yu Chen	11:00 - 11:20	Production of traditional meat products of high added value, safety and extended shelf life through the use of natural antimicrobial systems and new technologies	<u>Anthoula A. Argyri*</u> , Nikos G. Chorionopoulos, Foteini G. Pavli and Chrysoula C. Tassou

11:20 - 11:40	Novel whey-based functional beverages supplemented with soy isoflavones and phytosterols: results of physical and sensory evaluations	Barbaros Özer	11:20 - 11:40	Effect of local herbs on the quality and safety of a traditional Cretan meat product	<u>Agapi I Doulgeraki</u> , Nikos G. Chorianopoulos
11:40 - 12:00	Innovation Developments of Functional Foods for the Millennium	<u>Labropoulos A.</u> , Anestis S. and Bratakos S.	11:40 - 12:00	Production of functional traditional Greek Anthotyros type cheese enriched with the probiotic strain <i>Lb. plantarum</i> T571 isolated from traditional Greek product	<u>Olga S. Papadopoulou</u> , Nikos G. Chorianopoulos
12:00 - 12:20	Production of Traditional Cheese Coagulant in Farmhouse and Coagulating Effect	<u>Dilek SAY</u> , Nuray GUZELER	12:00 - 12:20	Traditional fermentation of sausages with the use of three strains of the genus <i>Lactobacillus</i> with probiotic potential as co-starter cultures	<u>Pavli E.</u> , Argyri A.A., Tassou C.C., Chorianopoulos N.
12:20 - 12:40	Inactivation of E. coli O157:H7 by termosonication and commercial liquid spice extracts mix during blanching process of frozen french fries	<u>İsmail İşçi</u> and İbrahim Çakır	12:20 - 12:40	Rapid detection of microbial spoilage of ham slices treated with High Pressure Processing and packed with oregano essential oil edible films using Fourier Transform Infrared Spectroscopy	<u>Foteini Pavli</u> , Anthoula Argyri, Ioanna Kovaïou, Georgia Apostolakopoulou, Anastasia Kapetanakou, Panagiotis Skandamis, Chrysoula Tassou and Nikos Chorianopoulos
12:40 - 13:00	Probiotic viability and physicochemical characteristics of coconut water fermented with <i>Bifidobacterium longum</i> , with or without supplementation with inulin or fructooligosaccharide	Meghna Jahajeeah and <u>Wee Sim Choo</u>	12:40 - 13:00	The effects of quince puree on physicochemical, microbiological and sensory properties of low fat beef meatball	<u>G. Yildiz Turp</u> , I.Y. Sengun, I. Eryigit, M. Karagozlu
13:00 - 14:00	Lunch Break	Sponsored by Gefsinous and Athinaiki Zithopoiia	13:00 - 14:00	Lunch Break	Sponsored by Gefsinous and Athinaiki Zithopoiia
Session -Nutraceuticals-Main Amphitheatre TEI Peloponnese			Session -Processes-Amphitheatre D001		
Chairs: Andrea Mahn, ZY Chen			Chairs: Olga Koroleva, Roger Marchant		
14:00 - 14:20	Comparison of effects of mammalian transglutaminase and microbial transglutaminase on colon epithelial and fibroblast cells	<u>Nuray Yazihan</u> , Barbaros Özer	14:00 - 14:20	Monitoring of the shelf life of ham slices treated with High Pressure Processing and packed with probiotic edible films using Fourier Transform Infrared Spectroscopy	<u>Foteini Pavli</u> ¹ , Anthoula Argyri, Ioanna Kovaïou, Georgia Apostolakopoulou, Panagiotis Skandamis, George-John Nychas, Chrysoula Tassou and Nikos Chorianopoulos

14:20 - 14:40	Antioxidant, Antimicrobial, Activity And Phytochemical Analysis Of <i>PISTACIA VERA L SKIN</i>	Ömer Şermet, Gülçin Sağdıçoğlu Celep, <u>Faruk Bozoğlu</u>	14:20 - 14:40	Control of enological yeasts for improving the organoleptic qualities of wines: Expression of genes involved in PDH by-pass and glycerol-pyruvic fermentation in <i>Saccharomyces cerevisiae</i> co-cultured with <i>Metschnikowia pulcherrima</i> in a Sauvignon Blanc must	Mohand Sadoudi, Sandrine Rousseaux, Vanessa David, Hervé Alexandre, Raphaëlle Tourdot-Maréchal*
14:40 - 15:00	Nuclear magnetic resonance spectroscopy applications in foods	<u>Yeliz Parlak</u> , Nuray Güzeler	14:40 - 15:00	Enhancement of the antioxidant activity of aqueous lemon pomace extracts by applying microwave irradiation	Konstantinos Papoutsis, Quan V. Vuong, Penta Pristijono, John B. Golding, Christopher J. Scarlett, Michael C. Bowyer and <u>Costas E. Stathopoulos</u>
15:00 - 15:20	Differentiation of wines based on grape variety by Fourier Transform Infrared Spectroscopy	Basalekou, M., Pappas, C., Kotseridis, Y., Tarantilis, P., Strataridaki, A., <u>Kallithraka, S.</u>	15:00 - 15:20	Emerging Immobilization Technologies of Probiotic Bacteria in Industrial Food Production	Yiannis Kourkoutas
15:30 - 15:45	Health Break		15:30 - 15:45	Health Break	
15:50 - 16:10	Optimizing the production of a probiotic icecream	Panagiotis V. Manasian, Natalija Kozarevska, Tryfon Adamidis, Kyriaki G. Zinoviadou, Evagelos Vergos, <u>Nikolaos Chatziliias</u>	15:50 - 16:10	Pulsed electric field processing: system definition, food processing, recent applications and future trends	GULSUN AKDEMİR EVRENDİLEK
16:10 - 16:30	Evaluation of the antioxidant activity of phenolic extracts from olive leaves and kernel	P. Siamandoura, <u>S. Chanioti</u> and C. Tzia			
17:30	Tour to the Labs of Dept. Food Technology				
18:30	Dinner				

8th July 2016

Main Amphitheatre TEI Peloponnese		
Time		
09:00 - 09:30	<p align="center">Keynote Speaker 2 Roger Marchant-Emeritus Professor of Microbial Biotechnology School of Biomedical Sciences, University of Ulster "Microbial biosurfactants – bioactive molecules with potential for use in food formulations"</p>	
09:30 - 10:00	<p align="center">Invited Speaker Prof. Dr. Tito Fernandes - Director for Research Mycology Research Laboratories Ltd. "Mushroom Nutrition. Biomass versus Extract: Clinical Implications of β-Glucans and Enzymes"</p>	
10:00 - 10:15	Health Break	
Session -Nutraceuticals		
Chairs: Gulen Yildiz Turp, Kondili		
Time	Title	Authors
10:20 - 10:40	Assessment of the functionality of fermented donkey milk	<u>Maria Aspri</u> , Gianni Galaverna, Photis Papademas
10:40 - 11:00	Effect of enrichment of bovine milk with whey proteins on biofunctional and rheological properties of low fat yoghurt - type products	Dimitris Roumanas, Golfo Moatsou, Evangelia Zoidou, Lambros Sakkas, <u>Ekaterini Moschopoulou</u>
11:00 - 11:20	DNA-Bioprotective Effects of Lactic Acid Bacteria against Aflatoxin B1	<u>Şebnem KURHAN</u> and İbrahim ÇAKIR
11:20 - 11:40	Effect of green banana peel flour substitution on physical characteristics of gluten-free cakes	Burcu Türker, Nazlı Savlak , <u>Müzeyyen Berkel Kaşıkçı</u>
11:40 - 12:00	CREAM ZAHTER : A Functional Food	Bulent BAŞYİĞİT <u>İbrahim HAYOĞLU</u> Gülseren HAYOĞLU A.Ferit ATASOY

Session -Processes		
Chairs: Stoforos, Tito Fernandes		
Time	Title	Authors
14:00 - 14:20	Encapsulated olive polyphenol-based formulations as novel natural antimicrobials and antioxidants in vitro, in dairy and meat products	Chrysanthi Mitsagga, Marios Kandyllakis, Maria Ioakimidou, Dimitrios Sylivridis, Alexandros Ntontos, Konstantinos Petrotos and <u>Ioannis Giavasis</u>
14:20 - 14:40	Effects of Alternative Technologies on both Disinfection of Carrot Surface and Quality Parameters	Pinar Özdemir and <u>Gülsün Akdemir Evrendilek</u>
14:40 - 15:00	Effect of blanching and in vitro gastrointestinal digestion on the bioavailability of phenolic compounds in chicory	Neriman Bağdatlıoğlu, <u>Müzeyyen Berkel Kaşıkçı</u> , Merve Arslan
15:00 - 15:20	Thermal process design with Computational Fluid Dynamics	<u>Nikolaos G. Stoforos</u> and Stavros Yanniotis
15:30 - 15:45	Health Break	

12:00 - 12:20	Chemical migration of metals and metalloids in canned foods	<u>Charalampos Proestos</u> , George Petropoulos, Ioannis Pasias, N. S. Thomaidis	15:50 - 16:10	Evaluation of different approaches for thermal inactivation kinetic parameter determination	<u>Maria C. Giannakourou</u> and Nikolaos G. Stoforos
12:20 - 12:40	Suitability of Beer as an Alternative to Classical Fitness Drinks	Klaus Krennhuber, <u>Heike Kahr</u> , Alexander Jäger	16:10 - 16:30	Determination of the potential of alternative technologies on decomposition of sulphur dioxide and improvement of quality characteristics	Gülsün Akdemir Evrendilek, Sebnem Kurhan, İsmail İşçi, Melike B. Bayramoğlu and <u>Sibel Uzuner</u>
12:40 - 13:00	Probiotic strawberry yogurts: Probiotic properties and microbiological, chemical and sensory qualities	<u>Tamer TURGUT</u> , Songül ÇAKMAKÇI, Bülent ÇETİN	16:30 - 16:50	The effects of harvesting period on the antioxidant activity of table olives	<u>Hüseyin TÜRKOĞLU</u> , Gülsen TEL, Selçuk KÜÇÜKAYDIN, Mehmet Emin DURU
13:00 - 14:00	Lunch Break	Sponsored by Gefsinous and Athinaiki Zithopoia			
16:50 - 17:20	Keynote Speaker 3 Prof. Leandros Skaltsounis - University of Athens, School of Pharmacy "Olive Bioactives: Possibilities and Applications"				
17:25 - 18:10	Round Table : Olive oil as nutraceutical Prof. Hesham A. El Enshasy, Prof. Leandros Skaltsounis, Prof. Roger Marchant, Prof. Tito Fernandes, Prof. Sflomos, Prof. Theodoros Varzakas, Prof. Georgios Zakynthinos and Dr. Cleanthes Israilides				
18:30 - 19:00	Closing ceremony				
20:30	Gala dinner	Akti Taygetos resort			

9 July 2016

<p>One day Technical Excursion- FREE OF CHARGE-Conf.Offer All participants are welcome. Visits to Olive oil and winery plants. Visits to Tourists sites of the SW Peloponnese. There will be a lunch break with Greek delicacies of the Mani area.</p>	<p>Sponsored by Bougas schools and Scientact</p>
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