

5th YABITED FATS AND OILS CONGRESS

7-9 NOVEMBER 2024, ANTALYA/TÜRKİYE

PROGRAMME

NOVEMBER 7TH

08:30 – 09:00 : REGISTRATION

09:00 – 09:30 : OPENING CEREMONY

Welcome Remarks

09:30 – 11:00 : KEYNOTE LECTURES

09:30 – 10:00 : 3-MCPD ISSUE: PROBLEMS AND SOLUTIONS

Karel Hrnčirik, Euro Fed Lipid, President (The Netherlands)

10:00 – 10:30 : LIPASES: FROM TARGETS IN THE CONTROL OF ENERGY INTAKE TO DRUGS IN ENZYME REPLACEMENT THERAPY

Frederic Carriere, Aix-Marseille University, CNRS (France)

10:30 – 11:00 : TARGETING INTERFACIAL LOCATION OF PHENOLIC ANTIOXIDANTS IN EMULSIONS: STRATEGIES AND RESULTING EFFECTS ON LIPID OXIDATION

Pierre Villeneuve, CIRAD/UMR QualiSud (France)

11:00 – 11:30 : TEA/COFFEE BREAK

11:30 – 12:55 : PROCESSING I

11:30 – 12:15 : REFINING CHALLENGES IN TURKISH MARKET & THE ROLE OF IMPROVED TONSIL BLEACHING EARTHS PORTFOLIO TO OVERCOME THEM

Jorge Herrero, Head of Technical Sales/Product Management Adsorbents EMEA, Clariant (Switzerland)

12:15 – 12:35 : SCREW PRESSING FOR OILSEEDS - THE APPLICATIONS AND OPERATION OF MECHANICAL SCREW PRESSES

Serkan Demir, HUM Oil & Fat Technologies (Türkiye)

12:35 – 14:00 : LUNCH

14:00 – 15:20 : PROCESSING II / OLEOCHEMISTRY

14:00 – 14:30 : INNOVATIONS IN REFINING: PROCESSING FOR MITIGATING HARMFUL PRODUCTS AND CONTAMINANTS IN DEODORIZATION

Arvind Kumar Singh, MECTECH Process Engineers (India)

14:30 – 14:50 : OLEOGEL TECHNOLOGY FOR WIDE TEMPERATURE RANGE STRUCTURANT IN CHOCOLATE SPREAD

*Norazura Aila Mohd Hassim¹, Sivaruby Kanagaratnam¹, Noor Soffalina Soffian Seng²;
¹Malaysian Palm Oil Board, ²Universiti Kebangsaan Malaysia (Malaysia)*

14:50 – 15:20 : NATURAL ESTERS AS REPLACEMENT FOR MINERAL BASED ESTERS IN THE FIELD OF LUBRICANTS AND COSMETICS

Bala Subramaniam, MECTECH Process Engineers (India)

15:20 – 15:50 : TEA/COFFEE BREAK

NOVEMBER 7TH

15:50 – 17:30 : ANALYTICAL / METHODOLOGY

- 15:50 – 16:10 : ANALYSIS OF 3-MCPD AND GLYCIDOL IN OILS USING GC-MS
Hacer Özkan, Ant Teknik (Türkiye)
- 16:10 – 16:30 : DETECTION OF ADULTERATION OF SUNFLOWER OIL WITH SAFFLOWER OIL USING FATTY ACIDS, TRIACYLGLYCEROLS AND STEROLS BY PRINCIPAL COMPONENT ANALYSES
Nevin Başaran¹, Özgür Anuk¹, Ferda Altuner¹, Murat Taşan², Aziz Tekin³, Onur Özdikicierler⁴; ¹Kerevitaş Gıda Kimya San ve Tic A.Ş., ²Tekirdağ University, ³Ankara University, ⁴Ege University (Türkiye)
- 16:30 – 16:50 : THE IMPACT OF 2-METHYLOXOLANE ON THE PERFORMANCE OF SOLVENT EXTRACTION OF EDIBLE OILS
Jan Kyselka Jan, Tomáš Hybner, Anna Macůrková; Blanka Vrchatová, Tereza Honzík, Radek Beneš; Vladimír Filip; University of Chemistry and Technology, Prague (Czech Republic)
- 16:50 – 17:10 : OPTIMIZATION OF ULTRASOUND-ASSISTED BLEACHING FOR SUNFLOWER OIL: A SUSTAINABLE APPROACH
Sedef Aydın¹, Halime Pehlivanoglu², Gulcan Ozkan¹; ¹Suleymen Demiral University, ²Tekirdag Namik Kemal University, (Türkiye)
- 17:10 – 17:30 : OPTIMIZATION OF EXTRACTION AND CHARACTERIZATION OF OIL FROM MIGRATORY LOCUST
Derya Deniz Şirinyıldız, Aslı Yorulmaz; Aydın Adnan Menderes University (Türkiye)
- 18:00 – 19:00 : **OLIVE OIL TASTING**
Renan Tunalıoğlu¹, Abidin Tatlı², Yasemin Mutlu²; ¹Aydın Adnan Menderes University, ²Olive Oil Academy, (Türkiye)

17:30 – 19:00 : POSTER SESSION

19:00 – 22:00 : GALA DINNER

NOVEMBER 8TH

09:00 – 10:30 : KEYNOTE LECTURES

- 09:00 – 09:30 : MULTISPECTROSCOPIC AND CHEMICAL-SENSORY STUDY OF THE OXIDATION AND PHOTOOXIDATION OF FOOD LIPIDS
Diego Luis Garcia Gonzales, Instituto de la Grasa (AECSIC) (Spain)
- 09:30 – 10:00 : SHAPE STABILIZATION OF LIPIDS FOR ENERGY STORAGE APPLICATIONS
Nurhan Turgut Dunford, Oklahoma State University (USA)
- 10:00 – 10:30 : FILTERS TO BE USED IN THE VEGETABLE OIL INDUSTRY
Bart Scholten, Envirogen Technologies (The Netherlands)

10:30 – 11:00 : TEA/COFFEE BREAK

11:00 – 12.30 : SUSTAINABILITY / APPLICATIONS

11:00 – 11:30 : THE IMPACT OF CLIMATE CHANGE ON SUSTAINABLE VEGETABLE OIL SUPPLY
Sonat Akat, Cargill Food META (Middle East, Türkiye & Africa)

11:30 – 11:50 : HEALTH BENEFITS AND APPLICATIONS OF CORN OIL
Mustafa Çalık, Elita Gıda San ve Tic A.Ş. (Türkiye)

11:50 – 12:10 : FUTURE PROJECTIONS OF FOOD INDUSTRY: OILS AND FATS MANUFACTURING PERSPECTIVE
Kübra Sümer, Fahri Yemiscioglu, IFFCO (Türkiye)

12:10 – 12:30 : OBTAINING HIGH VALUE-ADDED FRACTIONS FROM THE RAW LECITHIN REMAINING AFTER THE DEGUMMING PROCESS AND USING THEM IN CHOCOLATE PRODUCTION TECHNOLOGY
Necattin Cihat İçyer¹, Fatih Bozkurt² Halime Pehlivanoğlu³, Merve Duruk¹
¹Mus Alparslan University, ²Yildiz Technical University, ³Namık Kemal University (Türkiye)

12:30 – 14:00 : LUNCH

14:00 – 15.20 : OXIDATION / BIOTECHNOLOGY

14:00 – 14:20 : DETERMINATION OF VOLATILE OXIDATION COMPOUNDS IN FATS&OILS STORED AT HIGH TEMPERATURE
Özgür Anuk, Fatma Nevin Başaran, Kerevitaş Gıda Kimya San ve Tic A.Ş. (Türkiye)

14:20 – 14:40 : EFFECT OF PARTIAL GLYCERIDES ON THE VOLATILE COMPOUNDS OF VEGETABLE OILS DURING THERMAL TREATMENTS
Merve Akpınar Uzun, Behiye Ebru Sahiner, Aziz Tekin; Ankara University (Türkiye)

14:40 – 15:00 : EFFECTS OF SOME NATURAL PRESERVATIVES IN MARGARINES COMPARED TO POTASSIUM SORBATE
Fatma Nevin Başaran, Buse Berber Örçen, Özgür Anuk, Ferda Altuner, Orçun Çınar, Müslime Tanrıseven, Metin Çifci, Filiz Çavuş, Nurcan Ayşar Güzelsoy, Arda Örçen, Taylan Baran Yeşil, Gülaçtı Topçu; Kerevitaş Gıda Kimya San ve Tic A.Ş. (Türkiye)

15:00– 15:20 : NEW APPROACH IN EDIBLE OIL PRODUCTION: MICROORGANISMS
Elif Bircan Muyanlı¹, Gülşah Pekdemir², Remziye Yılmaz¹; ¹Hacettepe University, ²Abaloğlu Yağ Sanayi ve Ticaret A.Ş. (Türkiye)

15:20 – 15:50 : TEA/COFFEE BREAK

NOVEMBER 8TH

15:50 – 17:10 : OLIVE OIL

- 15:50 – 16:10 : THE USE OF FOURIER TRANSFORM INFRARED SPECTROSCOPY AND DIFFERENTIAL SCANNING CALORIMETER FOR DETECTION OF VIRGIN OLIVE OIL ADULTERATION WITH PLS-DA AND ARTIFICIAL INTELLIGENCE
Onur Özdikicierler, Ege University (Türkiye)
- 16:10 – 16:30 : DETERMINATION OF CHEMICAL AND SENSORY PROPERTIES OF OLIVE OILS OBTAINED FROM AYVALIK VARIETY USING DIFFERENT MALAXATION PARAMETERS
Müge Nebioğlu, Republic of Türkiye, Ministry of Agriculture and Forestry, Central Research Institute of Food and Feed Control, Bursa
- 16:30 – 16:50 : OPTIMIZATION, CHARACTERIZATION AND STABILITY OF OLIVE LEAF EXTRACT LOADED NANOPHYTOSOMES
Sümeyye Meryem Keskin¹, Aslı Zungur Bastioğlu¹, Derya Deniz Şirinyıldız¹, Cansu Ekin Gumus-Bonacina², Aslı Yorulmaz¹; ¹Aydın Adnan Menderes University, ²Ankara University (Türkiye)
- 16:50 – 17:10 : CHANGES IN SOME QUALITY CHARACTERISTICS OF OILS WITH DIFFERENT SOLUBLE POTASSIUM FERTILIZER APPLICATIONS TO AYVALIK OLIVE CULTIVAR DURING THREE CROP YEARS
Hanife Telli Karaman¹, Şenay Yaman¹, Tülin Pekcan¹, Erol Aydoğdu¹, Bihter Çolak Esetlili², Harun Diraman³; ¹Research Institute for Olive Culture, ²Ege University, ³Afyon Kocatepe University (Türkiye)

17:10 – 17:30 : CLOSING

NOVEMBER 9TH

09:00 – 18:00 : SOCIAL PROGRAMME

Full Day Exploring Ancient Pamphylia