



**CONSUMER AND SENSORY
SCIENCES CONFERENCE**
2-3 October 2024

İTÜ



POSTER PROGRAM

2-3 October

10:00-16:00

TUR	11	Yer Fıstığı ve Yer Fıstıklı Mamül Profilinin Çıkarılması	Büşra Hançer
ENG	2	Effects of Packaging Type on the Sensory and Sustainability Attributes of Cone Butter	Burhan Akiner
ENG	7	Effective Using of Sensory Science in Product Development	Sinem Ece Bekdemir
ENG	10	3D-Printing Technology and Effects on Sensory Properties of Confectionery Products	Atefeh Karimidastjerd Arezou Habibzadeh Khiabani Nevzat Konar Mehran Moradi Omer Said Toker
TUR	14	Sensory Comparison of Oil-Reduced Functional Noodles: Evaluating Sustainability and Quality Improvements	Mehmet Tunahan Çelebi Hakan Başdoğan
ENG	16	A review: Using dynamic sensory methods by mimicking consumer experience for better examination of long lastingness	Merve İşlek Eronat
ENG	22	Enhancement of Milk Alternatives and Effective Use of Sensory Science	Derya Arslan Ayşenur Yakdi
TUR	23	Farklı Peynir Altı Suyu Tozunun Pastacılık Kremasında Duyusal ve Fiziksel Özelliklerinin Tüketici Üzerindeki Etkileri	Gizem Çiftci

2-3 October

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ENG

24

Sensory and Color Properties in New Product Development: Chokeberry ({Aronia melanocarpa}) sour concentrate and fruit leather (pestil)

Hatice Sena Olcay
Tuğçe Ceyhan
Meral Yıldırım Yalçın

TUR

25

Sürdürülebilir Peynir Üretimi: Su ve Enerji Tüketimi, Atık Yönetimi ve Tarımsal Etkiler Üzerine Çözüm Önerileri

Başak Gürbüz Tüzen
Elif Aliman

TUR

26

Labne Ürünü Geliştirmede Duyusal Bilimin Etkin Kullanımı

Elif Aliman
Başak Gürbüz Tüzen

ENG

27

Consumer Preference Research On Strawberry Nectar Made With Organic And Conventional Strawberry Puree

Gülşah Gözde Şarapcioğlu
Yasemin Şengül
Oğulcan Aras

ENG

29

Effects of Different Coffee Brewing Methods on Antioxidant Capacity and Sensory Properties

Hilal Öztürk

ENG

32

Understanding The Consumer Journey: From awareness to acceptance of upcycled foods in sustainable markets

Eda Nur Ayar Sümer
Beraat Özçelik

TUR

37

Aroma-Gıda Bileşenleri Etkileşimleri ve Gıdaların Duyusal Özelliklerine Etkisi

Anı Kuşcu
Merve Kahraman

ENG

67

Application of Artificial Intelligence in Food Formulation

İlayda Şanlı
Gülay Özkan
Esra Çapanoğlu Güven

ENG

19

Impact of Oleogel Application on Bakery Products' Sensory Properties

Arezou Habibzadeh Khiabani
Atefeh Karimidastjerd
Nevzat Konar
Omer Said Toker
Mehran Moradi

TUR

20

Endüstride Yan Ürün Olarak Çıkan Siyah Havuç Posasından Biyoaktif Bileşiklerin Ultrason Destekli Ekstraksiyonunun Tepki Yüzey Yöntemi ile Optimizasyonu

Rabia Şeyma Mengi
Hilal Akın
Şerafettin Yazıcı

ENG

33

Production of Olive Containing Crackers Using 3D Food Printer

Beyza Saricaoglu Zeynep Tacer Caba
Gülay Özkan
Meral Kılıç-Akyılmaz
Esra Capanoğlu Güven

ENG

55

The Sensorial Evaluation of Edible Insects as Sustainable Food Sources: Challenges and Prospective Solutions

Fırat Özcan
Banu Bayram

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TUR

56

Bitkisel Protein ile Zenginleştirilmiş Yumuşak Şeker Ürünlerinin Geliştirilmesi

Dilara Daştan
Feyza Delal
Özlem Berkün Olgun

ENG

58

Gelatin-based Jelly Candies Enriched with Purple Basil Leaf Anthocyanin-Loaded Emulgel Beads

Basak Ebru Ozcan
Oznur Saroglu
Canan Yagmur Karakas Ayse Karadag

ENG

59

Cake Formulation with Spray-dried Lecithin Powder Enriched with Olive Mill Wastewater Phenolics

Oznur Saroglu
Rusen Metin Yıldırım
Ayse Karadag

TUR

60

Şeker Asit Kaplı Yumuşak Şeker Ürünlerinde Raf Ömrü Kalitesinin Artırılması

Feyza Delal
Dilara Daştan
Özlem Berkun Olgun

ENG

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Sustainable Utilization of Brewed Coffee Ground As Waste in Food Industry

Cansu Topkaya
Beraat Özçelik

ENG

62

The Role of Plasma and Surface Treatments in Packaging: Preserving Sensory Quality in Food Products

Feride Sonverdi

TUR

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3D Gıda Baskısının Yolculuğu Nasıl İlerliyor?

Beyza Gülmez
Merve Şentürk
Zeynep Tacer Caba

ENG

67

Application of Artificial Intelligence in Food Formulation

İlayda Şanlı
Gülay Özkan
Esra Çapanoglu Güven

ENG

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Assessment Of Alternative Replacers In Novel Gluten Free And Vegan Formulations

Senem Suna

ENG

69

Digitalization in Gastronomy and its Reflection on Consumer Preferences

Bige İncedayı

ENG

71

Optimisation of Polyphenol Recovery from Plant-Based Food Wastes

Yagmur Ucar, Ozlem Bulat,
Gizem Catalkaya, Esra Capanoglu

ENG

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Use of Encapsulation Strategies for Enhancing Beetroot Phytonutrient Stability and Consumer Appeal

Finn Goulson, Stephania Aragón Rojas, **Gizem Catalkaya**, Francisco Goycoolea, Christine Bösch

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