

## ISNFF 2022 PROGRAMME AT A GLANCE

	2 Oct / Sun	3 Oct / Mon	4 Oct / Tue	5 Oct / Wed
All day		Registration	Registration	Registration
08:30 - 09:00		Opening Ceremony		
09:00 - 10:30		Hall A PL1 PL2 PL3	Hall A PL4 PL5 PL6	Hall A PL7 PL8 PL9
10:30 - 11:00		Nutrition Break / Poster Session	Nutrition Break / Poster Session	Nutrition Break
		Hall A Hall B Hall C	Hall A Hall B Hall C	Hall A Hall B Hall C
11:00 - 13:00		S1 S2 S3	S10 S11 S12	S19 S20 S21
13:00 - 14:00		Lunch provided	Lunch provided AGM Meeting	Lunch provided
14:00 - 16:00		S4 S5 S6	S13 S14 S15	S22 S23
16:00 - 16:30	Registration	Nutrition Break / Poster Session	Nutrition Break / Poster Session	Closing and Flash Talk Award Ceremony
16:30 - 18:30		S7 S8 S9	S16 S17 S18	Cultural Tour and Visiting of TÜBİTAK MAM
19:30 - 23:00	Free Time	Welcoming Reception	Congress Gala Dinner and Awards *	

\* ISNFF and Fellow Award Winners will be announced at the Congress Gala Dinner, which will be a ticketed event and be on the Bosphorus (Cruise Dinner).

**AGM:** Annual General Meeting of ISNFF (restricted to Professional Members of ISNFF).

**PL:** Plenary (30 min each presentation including questions)

**S:** Session (20 min each presentation including questions)

<b>Session No</b>	<b>Session Title</b>
<b>Session 1</b>	Functional Proteins and Biopeptides - 1
<b>Session 2</b>	Absorption, Bioavailability, Metabolism, and Health Effects of Bioactives
<b>Session 3</b>	Honey, Royal Jelly, and Bee Products in Health
<b>Session 4</b>	Functional Proteins and Biopeptides - 2
<b>Session 5</b>	Advances in Nano/Micro-Encapsulation for Bioavailability Improvement
<b>Session 6</b>	Nutraceuticals and Functional Food Ingredients from Co-products and Processing By-products
<b>Session 7</b>	The Mediterranean Diet and Health Benefits of Nuts and Dried Fruits
<b>Session 8</b>	Pre- and Probiotics, Gut Microbiom, and Gastrointestinal Health
<b>Session 9</b>	Processing and Bioprocessing of Functional Food Ingredients
<b>Session 10</b>	Bioavailability of Dietary Polyphenols
<b>Session 11</b>	Analysis of Nutraceuticals and Functional Food Ingredients
<b>Session 12</b>	Diabetes and Metabolic Syndrome, Obesity, and Weight Management
<b>Session 13</b>	Global Regulations, Traditional Therapeutic, and Fermented Foods
<b>Session 14</b>	Functional Beverages and Human Health
<b>Session 15</b>	Natural Antioxidants and Prooxidants (Phenolics, Carotenoids/Xanthophylls, etc.)
<b>Session 16</b>	Functional Food Ingredients and Nutraceuticals in Brain Health, Cancer Chemoprevention, and Cardiovascular Disease
<b>Session 17</b>	Marine and Algal Products and By-products
<b>Session 18</b>	Encapsulation of Functional Ingredients and their Bioactivity
<b>Session 19</b>	COVID-19 and Other Viral Diseases: Role of Phytochemicals and Traditional Remedies
<b>Session 20</b>	Exploring Medicinal Plants for Human Uses
<b>Session 21</b>	Bioavailability and Bioaccessibility of Functional Food Ingredients
<b>Session 22</b>	Functional Foods: From Farm and Lab Bench to the Market Place
<b>Session 23</b>	Flash Talks

## PLENARY SPEAKERS

### ***Moderators:***

Fereidoon Shahidi (Memorial University of Newfoundland, Canada)

Francisco A. Tomás Barberán (CEBAS-CSIC, Spain)

<b>PL1</b>	148	Food bioactives and functional foods: Facts and fallacies <b>Fereidoon Shahidi</b> – Memorial University of Newfoundland (Canada)
<b>PL2</b>	150	Gut microbiota and metabolism of bioactives <b>Francisco A. Tomás Barberán</b> - CEBAS-CSIC (Spain)
<b>PL3</b>	165	Nanoscience of tea <b>Pingfan Rao</b> - CAS.SIBS-Zhejiang Gongshang University (China)

### ***Moderators:***

Ronald B. Pegg (University of Georgia, USA)

Kazuo Miyashita (Obihiro University of Agriculture and Veterinary Medicine, Japan)

<b>PL4</b>	166	Spontaneous crude lecithin-based liposomes for encapsulation and delivery of hydrophobic bioactives <b>Alejandro Marangoni</b> - University of Guelph (Canada)
<b>PL5</b>	141	Beneficial health effect of sphingolipids via regulation of gut function <b>Kazuo Miyashita</b> - Obihiro University of Agriculture and Veterinary Medicine (Japan)
<b>PL6</b>	10	Functional foods and health: Essentiality of human evidences <b>Mauro Serafini</b> - Teramo University (Italy)

### ***Moderators:***

Cesarettin Alasalvar (TÜBİTAK MAM, Türkiye)

Paul Kroon (Quadram Institute, UK)

<b>PL7</b>	5	Five decades of lipid healthcare: Omega-3LCP story from marine oils to plant science - Natural supplements to medicine <b>Ian Newton</b> - CERES Consulting (Canada)
<b>PL8</b>	158	Metabolism and bioavailability of polyphenols and its importance in developing polyphenol nutraceuticals <b>Paul Kroon</b> - Quadram Institute (UK)
<b>PL9</b>	137	Mechanistic insights into nutrition and vascular-related diseases using multi-omics and integrative approaches: Machine learning as a next challenge in nutrition research <b>Dragan Milenkovic</b> - University of California Davis (USA)

## ORAL PRESENTATIONS

### Session 1: Functional Proteins and Biopeptides – 1

#### **Moderators:**

Rotimi Aluko (University of Manitoba, Canada)

Jianping Wu (University of Alberta, Canada)

<b>O1</b>	Tripeptide IRW protects MC3T3-E1 cells against Ang II stress in a AT2R dependent manner <b>Jianping Wu</b> - University of Alberta (Canada)
<b>O2</b>	Therapeutic potential of novel bio-peptides from non-bovine milk <b>Hisham R. Ibrahim</b> - Kagoshima University (Japan)
<b>O3</b>	Exploitation of olive ( <i>Olea europaea L</i> ) seed proteins as up-graded source of bioactive peptides with multifunctional properties: focus on antioxidant and dipeptidyl-dipeptidase - IV inhibitory activities, and GLP-1 improved modulation, and glucagon-like peptide 1 improved modulation <b>Carmen Lammi</b> - University of Milan (Italy)
<b>O4</b>	<i>In vitro</i> inhibition of acetylcholinesterase activity by yellow field pea ( <i>Pisum sativum</i> ) protein-derived peptides as revealed by kinetics and molecular docking <b>Nancy Asen</b> - University of Manitoba (Canada)
<b>O5</b>	Contribution of hydrolysis and drying conditions to whey protein hydrolysate characteristics and <i>in vitro</i> antioxidative properties <b>Richard Fitzgerald</b> - University of Limerick (Ireland)

### Session 2: Absorption, Bioavailability, Metabolism, and Health Effects of Bioactives

#### **Moderators:**

Rong Tsao (Guelph Research & Development Centre, Canada)

Chin-Kun Wang (Chung Shan Medical University, Taiwan)

<b>O6</b>	The improvement of bioavailability and health benefits by phytochemicals interactions <b>Chin-Kun Wang</b> - Chung Shan Medical University (Taiwan)
<b>O7</b>	Phenolics of green and yellow pea hulls: their composition, metabolism, antioxidant and anti-inflammatory activities and roles in intestinal health <b>Rong Tsao</b> - Guelph Research & Development Centre (Canada)
<b>O8</b>	Exploring the role of sulphur compounds derived from broccoli on prostate cancer metabolism <b>Gemma Beasy</b> - Quadram Institute Bioscience (UK)
<b>O9</b>	A comparative study on the absorption of chain- and cyclic-forms of food-derived prolyl-hydroxyproline after the ingestion of different-molecular-weight gelatin and gelatin hydrolysates <b>Yu Iwasaki</b> - Tokyo Kasei University (Japan)
<b>O10</b>	Absorption of balenine in human plasma after ingestion of opah muscle extracts <b>Yasutaka Shigemura</b> - Tokyo Kasei University (Japan)
<b>O11</b>	Impact of two novel plant bioactives on rescue of impaired gut barrier function using human primary cell intestinal epithelium <b>Doug Bolster</b> - Brightseed (USA)

### Session 3: Honey, Royal Jelly, and Bee Products in Health

#### Moderators:

Erdem Yeşilada (Yeditepe University, Türkiye)

Emel Damarlı (Altıparmak Food Industry and Trade Inc., Türkiye)

<b>O12</b>	A powerful collaboration from naturals: apitherapy + phytotherapy <b>Erdem Yeşilada</b> - Yeditepe University (Türkiye)
<b>O13</b>	An investigation of bioactive and physicochemical properties of Turkish pine honey <b>Emel Damarlı</b> - Altıparmak Food Industry and Trade Inc (Türkiye)
<b>O14</b>	Production of an artificial perga possessing high antioxidant activity <i>via</i> lactic acid fermentation of bee pollen <b>Nazlı Arda</b> - İstanbul University (Türkiye)
<b>O15</b>	Quantitation of the myo-inositol and D-pinitol levels as promising bioactive constituents of pine honey and elucidation of the pathway by analyzing sap of <i>Pinus brutia</i> and the secretion of aphid <i>Marchalina hellenica</i> <b>İsmail Emir Akyıldız</b> - Altıparmak Food Industry and Trade Inc (Türkiye)
<b>O16</b>	Changes in biochemical properties of royal jelly by different storage conditions and different packaging materials <b>İlknur Coşkun</b> - Altıparmak Food Co. Balparmak R&D Center (Türkiye)

### Session 4: Functional Proteins and Biopeptides – 2

#### Moderators:

Jianping Wu (University of Alberta, Canada)

Rotimi Aluko (University of Manitoba, Canada)

<b>O17</b>	Vegetable leaves as veritable sources of multifunctional protein hydrolysates <b>Rotimi Aluko</b> - University of Manitoba (Canada)
<b>O18</b>	Examination of physicochemical and functional properties of proteins isolated from local beans of Türkiye <b>Rukiye Gündoğan</b> - İstanbul Technical University (Türkiye)
<b>O19</b>	A cell-based assessment of the muscle anabolic potential of blue whiting ( <i>Micromesistius poutassou</i> ) protein hydrolysates <b>Niloofer Shekoochi</b> - University of Limerick (Ireland)
<b>O20</b>	Neutrase-alcalse combined hydrolysis of protein isolates from hazelnut meal: Transforming waste to functional food ingredient <b>F. Duygu Ceylan</b> - İstanbul Technical University (Türkiye)
<b>O21</b>	Antihypertensive effect of hydrolysates and peptides from aquacultured flounder fish for developing a health functional food <b>You-Jin Jeon</b> - Jeju National University (Republic of Korea)
<b>O22</b>	Casein-phenol interaction during <i>in vitro</i> digestion provides better bioactive peptide release and phenol delivery to colon <b>Aytül Hamzahoğlu</b> - Hacettepe University (Türkiye)

## Session 5: Advances in Nano/Micro-Encapsulation for Bioavailability Improvement

### Moderators:

Nandika Bandara (University of Manitoba, Canada)

Aslı Can Karaca (İstanbul Technical University, Türkiye)

<b>O23</b>	Formulation of a layered lipid-protein nanoemulsion system for the delivery of hydrophobic resveratrol <b>Nandika Bandara</b> - University of Manitoba (Canada)
<b>O24</b>	Encapsulation of food bioactives using plant proteins as wall materials <b>Aslı Can Karaca</b> - İstanbul Technical University (Türkiye)
<b>O25</b>	A new and green particle formation approach to increasing bioavailability of curcumin <b>Ozan Çiftçi</b> - University of Nebraska-Lincoln (USA)
<b>O26</b>	Increasing the bioaccessibility of tomato pomace bioactives by using excipient emulsion and potential food applications <b>Esra Çapanoğlu</b> - İstanbul Technical University (Türkiye)
<b>O27</b>	Thymoquinone-loaded core-shell nanoparticles: Bioaccessibility and transport across Caco-2 monolayers <b>Elif Atay</b> - Mersin University (Türkiye)

## Session 6: Nutraceuticals and Functional Food Ingredients from Co-products and Processing By-products

### Moderators:

Petras Rimantas Venskutonis (Kaunas University of Technology, Lithuania)

Amin Ismail (Universiti Putra Malaysia, Malaysia)

<b>O28</b>	Bioactives from small fruit processing by-products and waste for functional foods and nutraceuticals <b>Petras Rimantas Venskutonis</b> - Kaunas University of Technology (Lithuania)
<b>O29</b>	Microencapsulation of anthocyanins recovered from industrial wastes and usage in processed foods <b>Saliha Esin Çelik</b> - İstanbul University-Cerrahpaşa (Türkiye)
<b>O30</b>	Sequential extractions to maximize the valorisation of brewer's spent grains <b>Martina Minestrini</b> - Luxembourg Institute of Science and Technology (Luxembourg)
<b>O31</b>	Characterization of the nutritional profile of avocado by-product: The potential of avocado seed powder as a culinary additive <b>Nour Awad</b> - Ondokuz Mayıs University (Türkiye)
<b>O32</b>	Effects of <i>Cystoseira barbata</i> extracts as a novel seaweed-based biostimulant agent on various crops <b>Ümit Barış Kutman</b> – Gebze Technical University (Türkiye)

## Session 7: The Mediterranean Diet and Health Benefits of Nuts and Dried Fruits

### Moderators:

Cesarettin Alasalvar (TÜBİTAK MAM, Türkiye)

Emilio Ros (Biomedical Research Institute August Pi Sunyer (IDIBAPS) and University of Barcelona, Spain)

<b>O33</b>	Health effects of nuts within the Mediterranean diet: Insights from the PREDIMED study <b>Emilio Ros</b> - Biomedical Research Institute August Pi Sunyer (IDIBAPS) and University of Barcelona (Spain)
<b>O34</b>	Health claims, nutrients, bioactives, and health benefits of dried fruits <b>Cesarettin Alasalvar</b> - TÜBİTAK MAM (Türkiye)
<b>O35</b>	Natural and roasted hazelnut ( <i>Corylus avellana</i> L.) dietary fibers differentially modulate the colonic microbiota in a sex-dependent way <b>Yunus Emre Tuncil</b> - Necmettin Erbakan University (Türkiye)
<b>O36</b>	Cardiovascular health benefits of hazelnuts consumption <b>Fulya Balaban Yücesan</b> - Karadeniz Technical University (Türkiye)
<b>O37</b>	Health-promoting compounds in Turkish hazelnut varieties <b>Neslihan Göncüoğlu Taş</b> - Hacettepe University (Türkiye)
<b>O38</b>	Cellular antioxidant activity of pecan phenolics after <i>in vitro</i> digestion <b>Ronald B. Pegg</b> - University of Georgia (USA)

## Session 8: Pre- and Probiotics, Gut Microbiom, and Gastrointestinal Health

### Moderators:

Anders Christensen (Apillet ApS, Denmark)

Beraat Özçelik (İstanbul Technical University, Türkiye)

<b>O39</b>	Roles of mechanosensitive ion channel Piezo1 in the dietary fiber-mediated Reg3β expression in the intestine of mice <b>Dina Mustika Rini</b> - Hiroshima University (Japan)
<b>O40</b>	Mutation strategies for glucansucrase E81 to produce novel glucans and gluco-oligosaccharides <b>Enes Dertli</b> - Yıldız Technical University (Türkiye)
<b>O41</b>	The development of an enteric capsule made from natural materials for oral delivery of probiotics / nutraceuticals <b>Anders Christensen</b> - Apillet ApS (Denmark)
<b>O42</b>	Novel approaches for probiotic encapsulation and R&D perspectives in designing functional fruit-based products <b>Gülce Ertek</b> - Işık Tarım Ürünleri A.Ş. (Türkiye)
<b>O43</b>	Optimization of galacto-oligosaccharides production method from lactose to maximize the prebiotic efficiency <b>Emine Aytunga Arık Kibar</b> - TÜBİTAK MAM (Türkiye)
<b>O44</b>	Novel edible films with probiotics and prebiotics <b>Kübra Sultan Özdemir</b> - Konya Food and Agriculture University (Türkiye)

## Session 9: Processing and Bioprocessing of Functional Food Ingredients

### Moderators:

Vural Gökmen (Hacettepe University, Türkiye)

Mecit Halil Öztop (Middle East Technical University, Türkiye)

<b>O45</b>	Reformulating traditional Mediterranean foods using alternative technologies <b>Mecit Halil Öztop</b> – Middle East Technical University (Türkiye)
<b>O46</b>	Formation of bioactive tyrosine derivatives during sprouting and fermentation of different whole grains <b>Ecem Evrim Çelik</b> - Hacettepe University (Türkiye)
<b>O47</b>	Use of lyophilised cornelian cherry ( <i>Cornus mas</i> L.) puree in functional food development by 3D food printing <b>Zeynep Tacer Caba</b> - Bahcesehir University (Türkiye)
<b>O48</b>	Bioprocessing of edible jelly mushroom to obtain long-chain glycolipids functional as food-grade antimicrobials <b>Tuğba Kabasakal</b> - Gebze Technical University (Türkiye)
<b>O49</b>	Degradation kinetic modelling of moisture, colour and textural properties in Dabai fruit ( <i>Canarium odontophyllum</i> Miq) during blanching treatment <b>Rosnah Shamsudin</b> - Universiti Putra Malaysia (Malaysia)

## Session 10: Bioavailability of Dietary Polyphenols

### Moderators:

Christine Morand (INRAE, France)

Antonio González-Sarriás (CEBAS-CSIC, Spain)

<b>O50</b>	Clinical evidence of the vascular effects of grapefruit flavanones and underlying molecular mechanisms <b>Christine Morand</b> - INRAE (France)
<b>O51</b>	<i>In vitro</i> anti-angiogenic activity of circulating phenolic-derived metabolites <b>Antonio González-Sarriás</b> - CEBAS-CSIC (Spain)
<b>O52</b>	Interactions of single nucleotide polymorphisms in SULT1A1, SULT1C4, ABCC2, APOA1, LPL, APOE and orange juice intake with flavanone metabolism and cardiometabolic outcomes in humans <b>Dragan Milenkovic</b> - University of California Davis (USA)
<b>O53</b>	Dietary anthocyanins and their metabolites: Molecular mechanisms underlying the health effects <b>Irena Krga</b> - University of Belgrade (Serbia)
<b>O54</b>	The protective potential of astaxanthin in endothelial cells exposed to uremic serum samples of hemodialysis patients <b>Abolfazl Barzegari</b> - Université Sorbonne Paris Nord (France)
-	Introduction of PhenolAcTwin Project - Horizon Europe <b>Ebru Pelvan</b> - TÜBİTAK MAM (Türkiye)

## Session 11: Analysis of Nutraceuticals and Functional Food Ingredients

### Moderators:

Reşat Apak (İstanbul University-Cerrahpaşa, Türkiye)

Bradley Bolling (University of Wisconsin-Madison, USA)

<b>O55</b>	Oxidants, antioxidants, their analytical chemistry and trends - a perspective with reference to the CUPRAC method <b>Reşat Apak</b> - İstanbul University-Cerrahpaşa (Türkiye)
<b>O56</b>	Nutraceuticals from plant-based yogurts as inhibitors of angiotensin-converting enzyme 2 (ACE2) <b>Bradley Bolling</b> - University of Wisconsin-Madison (USA)
<b>O57</b>	Nutritional components, antioxidative and anti-inflammatory properties of <i>Schizophyllum commune</i> (fries) mushroom <b>Amin Ismail</b> - Universiti Putra Malaysia (Malaysia)
<b>O58</b>	Antidegenerative agent from Indonesian food sources: <i>In vitro</i> and <i>in vivo</i> studies <b>Rumiyati Rumiyati</b> - Universitas Gadjah Mada (Indonesia)
<b>O59</b>	Analysis of endocannabinoids in fermented foods of animal and plant origin <b>Tolgahan Kocadağlı</b> - Hacettepe University (Türkiye)
<b>O60</b>	Comparative study on physicochemical properties of tomato juices with non-irradiated and irradiated supplements: olive powder and sugar-beet leaves protein <b>Sanda Pleslic</b> - University of Zagreb (Croatia)

## Session 12: Diabetes and Metabolic Syndrome, Obesity, and Weight Management

### Moderators:

Debasis Bagchi (Texas Southern University, USA)

Bernard W. Downs (Victory Nutrition International Inc., USA)

<b>O61</b>	A novel technological breakthrough in body recomposition and weight management: A clinical investigation <b>Debasis Bagchi</b> - Texas Southern University (USA)
<b>O62</b>	Obesity: A genetically induced metabolic survival defense due to unhealthy food habits and sedentary life style: Aerobic vs anaerobic metabolic events <b>Manashi Bagchi</b> - Dr. Herbs LLC (USA)
<b>O63</b>	A patented blend of <i>Sphaeranthus indicus</i> and <i>Garcinia mangostana</i> extracts for weight management and improving cardiac health. <b>Trimurthulu Golakoti</b> - Laila Nutraceuticals (India)
<b>O64</b>	Hypoglycemic effect of bread from purple sweet potato flour, starch, and fiber-rich flour in streptozotocin induced diabetic rats <b>Elisa Julianti</b> - Universitas Sumatera Utara (Indonesia)
<b>O65</b>	Pulse bread as a functional food to reduce blood glucose <b>Dan Ramdath</b> - Guelph Research and Development Centre (Canada)
<b>O66</b>	The inhibition of insulin/IGF-1 signaling pathway plays a crucial role in the myo-inositol-alleviated aging in <i>Caenorhabditis elegans</i> <b>Nae-Cherng Yang</b> - Chung Shan Medical University (Taiwan)

## Session 13: Global Regulations, Traditional Therapeutic, and Fermented Foods

### Moderators:

Apostolos (Paul) Kiritsakis (International Hellenic University, Greece)

Jerzy Zawistowski (University of British Columbia, Canada)

<b>O67</b>	Global regulations of functional foods/nutraceuticals and health claims <b>Jerzy Zawistowski</b> - University of British Columbia (Canada)
<b>O68</b>	Olive oil as an important functional food: The role of its polyphenols <b>Apostolos (Paul) Kiritsakis</b> - International Hellenic University (Greece)
<b>O69</b>	Current status and future developments in lipid-based therapeutics <b>Jaroslav Kralovec</b> - Apollo Health Sciences (Canada)
<b>O70</b>	Effects of environmental stresses on neuroactive compounds produced by <i>Saccharomyces cerevisiae</i> in fermented foods <b>Cemile Yılmaz</b> - Hacettepe University (Türkiye)
<b>O71</b>	The production of fermented dairy product supplemented with <i>Spirulina platensis</i> <b>Levent Yurdaer Aydemir</b> - Adana Alparslan Türkeş Science and Technology University (Türkiye)

## Session 14: Functional Beverages and Human Health – TÜGİP Sponsored Industry Session Organized in Cooperation with Turkish Fruit Juice Industry Association (MEYED)

### Moderators:

Mehmet Pala (Haliç University, Türkiye)

Melis Yasa (AROMSA, Türkiye)

<b>O72</b>	Mineral water: Macro minerals in mineral water and functional benefits of magnesium-rich mineral waters <b>Tuğba Şimşek</b> - Kızılay Beverage (Türkiye)
<b>O73</b>	The elephant in the room: The central role of fiber in our health and longevity <b>Khosro Ezaz Nikpay</b> - International Fruit and Vegetable Juice Association (UK)
<b>O74</b>	Functional and health transformation in juice drinks <b>Melis Yasa</b> - AROMSA (Türkiye)
<b>O75</b>	Whey based functional beverage with psychobiotic potential <b>Zeynep Ağırbaşı</b> - İzmir Institute of Technology (Türkiye)
<b>O76</b>	Determination of vitexin content in hawthorn ( <i>Cretaceous orientalis</i> ) and development of vitexin enriched capsul and powder products <b>Hilal Akın</b> - TUNAY Food (Türkiye)
<b>O77</b>	Innovation and consumer trend in functional drinks <b>Ceren Kutlu Hasgüçmen</b> - FERSAN Fermentation Products (Türkiye)

## Session 15: Natural Antioxidants and Prooxidants (Phenolics, Carotenoids/Xanthophylls, etc.)

### Moderators:

Ryszard Amarowicz (Institute of Animal Reproduction and Food Research, Poland)

Hamit Köksel (İstinye University, Türkiye)

<b>O78</b>	Cereals and legumes as a source of phenolic and polyphenolic compounds <b>Ryszard Amarowicz</b> - Institute of Animal Reproduction and Food Research (Poland)
<b>O79</b>	Antioxidant capacity and profiles of phenolic acid in various genotypes of purple wheat <b>Hamit Köksel</b> - İstinye University (Türkiye)
<b>O80</b>	Relationship between color and antioxidant capacity of fruits and vegetables <b>Burçe Ataç Mogol</b> - Hacettepe University (Türkiye)
<b>O81</b>	The effects of basic ingredients on moisture and carotenoid contents, physical properties, emulsion stability, and organoleptic preference of red fruit ( <i>Pandanus conoideus</i> ) oil mayonnaise rich in natural antioxidants <b>Zita Letviany Sarungallo</b> - Papua University (Indonesia)
<b>O82</b>	Effect of food combinations and their co-digestion on total antioxidant capacity <b>Ezgi Doğan Cömert</b> - Hacettepe University (Türkiye)
<b>O83</b>	Antioxidant and antimicrobial activities of kebar grass leaf extract <b>Meike Lisangan</b> - Papua University (Indonesia)

## Session 16: Functional Food Ingredients and Nutraceuticals in Brain Health, Cancer Chemoprevention, and Cardiovascular Disease

### Moderators:

Kenji Sato (Kyoto University, Japan)

Seung Ho Shin (Gyeongsang National University, Republic of Korea)

<b>O84</b>	Efficacy and safety of a novel dietary pyrroloquinoline quinone disodium salt on brain functions in healthy volunteers: A randomized, double-blind, placebo-controlled study <b>Yoshiaki Shiojima</b> - Ryusendo Co., Ltd., Research & Development (Japan)
<b>O85</b>	Discovery of a phytochemical that targets RUVBL1/2 for synthetic lethality <b>Seung Ho Shin</b> - Gyeongsang National University (Republic of Korea)
<b>O86</b>	Functional food ingredients for brain health and cancer chemoprevention <b>Gulacti Topcu</b> - Bezmialem Vakıf University (Türkiye)
<b>O87</b>	Alleviation of high-fat diet-induced mouse liver damage by chlorella extract and its phenethylamine <i>via</i> regulating generation of methylglyoxal <b>Kenji Sato</b> - Kyoto University (Japan)
<b>O88</b>	Pain and inflammation in human subjects: A clinical investigation of HerboJoint <b>Binoy Bordoloi</b> - Bordoloi Biotech LLC (India)
<b>O89</b>	A proprietary combination of <i>Punica granatum</i> fruit rind and <i>Theobroma cocoa</i> seed extracts boosts serum Testosterone levels in men <b>Kiran Bhupathiraju</b> - Laila Nutraceuticals (India)
<b>O90</b>	Efficacy of a novel <i>Trigonella foenum-graecum</i> seed extract in premenopausal women with polycystic ovary syndrome (PCOS): A double-blind, placebo-controlled clinical investigation. <b>Pawan Kumar</b> - Chemical Resources (CHERESO) (India)

## Session 17: Marine and Algal Products and By-products

### Moderators:

Berat Haznedaroğlu (Boğaziçi University, Türkiye)

Jimin Hyun (Jeju National University, Republic of Korea)

<b>O91</b>	An integrated algal biorefinery concept for carbon-negative functional food components <b>Berat Haznedaroğlu</b> - Boğaziçi University (Türkiye)
<b>O92</b>	Reversibility of sarcopenia by <i>Ishige okamurae</i> and its active derivative diphloroethoxyhydroxycarmalol: aging rodent and human clinical study <b>Jimin Hyun</b> - Jeju National University (Republic of Korea)
<b>O93</b>	Optimising cultivation of the Giant Kelp for bioproduct production <b>Diane Purcell</b> - Teagasc   Agriculture and Food Development Authority (Ireland)
<b>O94</b>	Composition, properties, and bioactive absorption of functional foods prepared from undervalued marine resources: Case-studies with algae <b>Carlos Cardoso</b> - Instituto Português do Mar e da Atmosfera (Portugal)
<b>O95</b>	Effects of baking duration on vitamin B complex of <i>Chlorella vulgaris</i> microalgae <b>Engin Bayram</b> - Boğaziçi University (Türkiye)
<b>O96</b>	Monitoring the freshness of fish samples by enzymatic hypoxanthine measurement using the CUPRAC colorimetric sensor <b>Sema Demirci Çekiç</b> - İstanbul University-Cerrahpaşa (Türkiye)
<b>O97</b>	Waste bread in the production of single cell protein from microalga <b>Furkan Türker Sarıcaoğlu</b> - Bursa Technical University (Türkiye)

## Session 18: Encapsulation of Functional Ingredients and their Bioactivity

### Moderators:

Fatma Yeşim Ekinci (Yeditepe University, Türkiye)

Nurhan Turgut Dunford (Oklahoma State University, USA)

<b>O98</b>	Effect of encapsulation techniques on physical properties and shelf stability of fish oil-whey protein microcapsules <b>Nurhan Turgut Dunford</b> – Oklahoma State University (USA)
<b>O99</b>	Enhancement the tumoricidal activity of bamlet complexes by enzymatic treatment and encapsulation by double emulsion (WOW) method <b>Reyhan Koyuncu</b> - İstanbul Technical University (Türkiye)
<b>O100</b>	Development of liposomes with interdigitated bilayers from a combination of symmetrical phosphatidylcholines and assessment of their stability during storage <b>Nabil Adrar</b> - İstanbul Technical University (Türkiye)
<b>O101</b>	Microencapsulated functional hydrophilic extract from black rosehip: characterization, antioxidant properties, and <i>in vitro</i> gastrointestinal digestion <b>Kadriye Kasapoğlu</b> - İstanbul Technical University (Türkiye)
<b>O102</b>	Encapsulation of omega-3 fatty acids into starch nanoparticle stabilized pickering emulsions <b>Kevser Kahraman</b> - Abdullah Gul University (Türkiye)

## Session 19: COVID-19 and Other Viral Diseases: Role of Phytochemicals and Traditional Remedies

### *Moderators:*

Hanny Wijaya (IPB University, Indonesia)

Ebru Pelvan (TÜBİTAK MAM, Türkiye)

<b>O103</b>	Polyphenolic compounds isolated from marine algae: attenuate the replication of SARS-CoV-2 in the host cell through multi target approach of 3CLpro and PLpro <b>Dineth Pramuditha Nagahawatta</b> - Jeju National University (Republic of Korea)
<b>O104</b>	Empowering the transformation of renewable forest product cajuput essential oil as functional flavor for recovery from COVID-19 pandemic <b>Christofora Hanny Wijaya</b> - IPB University (Indonesia)
<b>O105</b>	Development of chewable tablet formulation with propolis and plant based extracts against SARS-CoV-2 infection <b>Öznur Karaoğlu</b> - TÜBİTAK MAM (Türkiye)
<b>O106</b>	Prebiotic and probiotic knowledge and consumption during COVID-19 <b>Merve Seylan</b> - İstanbul Nişantaşı University (Türkiye)
<b>O107</b>	Development of throat spray against SARS-CoV-2 infection <b>Ebru Pelvan</b> - TÜBİTAK MAM (Türkiye)

## Session 20: Exploring Medicinal Plants for Human Uses - TÜGİP Sponsored Industry Session

### *Moderators:*

İffet İrem Çankaya (Hacettepe University, Türkiye)

Erdem Yeşilada (Yeditepe University, Türkiye)

<b>O108</b>	Plants used as dietary supplements and their regulations applied in Türkiye <b>İffet İrem Çankaya</b> - Hacettepe University (Türkiye)
<b>O109</b>	Importance of the quality and standardization in natural products <b>Yiğit Ege Çömlekçi</b> - Bionorm (Türkiye)
<b>O110</b>	Innovation capability in medicinal and aromatic plants: Competitive advantages in Türkiye and the Pilot Business Model of LUK Botanic <b>Lütfü Küçük</b> - LUK Botanic (Türkiye)
<b>O111</b>	Production process and product quality in food supplements in Türkiye <b>Aytekin Pasha</b> - TAB Nutraceuticals (Türkiye)
<b>O112</b>	The importance of medicinal and aromatic plants in human health and Talya's role in the sector <b>Elife Özkan</b> - Talya Herbal (Türkiye)
<b>O113</b>	Holistic approach in health and quality standards of natural supplements <b>Deniz Dedeoğlu</b> - Zade Vital (Türkiye)

## Session 21: Bioavailability and Bioaccessibility of Food Ingredients

### Moderators:

Koen Venema (Maastricht University, The Netherlands)

Esra Çapanoğlu Güven (İstanbul Technical University, Türkiye)

<b>O114</b>	How inter-individual microbiota composition complicates outcomes of functional food trials or does it? <b>Koen Venema</b> - Maastricht University (The Netherlands)
<b>O115</b>	Investigation of the metabolism of black chokeberry ( <i>Aronia melanocarpa</i> ) polyphenols by the human gut microbiota in a computer controlled dynamic colonic fermentation model (TIM-2) <b>Gizem Çatalkaya</b> - İstanbul Technical University (Türkiye)
<b>O116</b>	Evaluation of <i>in vitro</i> bioaccessibility and ACE inhibition properties of faba bean proteins obtained by ultrasound assisted alkaline extraction <b>Zehra Mertdinç</b> - İstanbul Technical University (Türkiye)
<b>O117</b>	Production of metabolite content using bioreactors in opium poppy <b>Deniz Köm</b> - TÜBİTAK MAM (Türkiye)
<b>O118</b>	Germination of selected radish ( <i>Raphanus sativus</i> L.) seeds and investigation of changes in total phenolic content and antioxidant activity of the radish sprouts during <i>in vitro</i> gastro-intestinal digestion <b>Aysun Yücestepe</b> - Aksaray University (Türkiye)

## Session 22: Functional Foods: From Farm and Lab Bench to the Marketplace

### Moderators:

Ahmet Ceyhan Goren (Gebze Technical University, Türkiye)

Hicret Aslı Yalçın (TÜBİTAK MAM, Türkiye)

<b>O119</b>	The role of behavioral economy in the future of functional food market <b>Ebru Akdağ</b> - MUMSAD (Türkiye)
<b>O120</b>	Certification of neurotoxic amino acids, $\beta$ -cyanoalanine and $\gamma$ -glutamyl- $\beta$ -cyanoalanine, in red lentil <b>Ahmet Ceyhan Goren</b> - Gebze Technical University (Türkiye)
<b>O121</b>	Does drought stress only affect kale ( <i>B. oleracea</i> ) negatively? Or should there be another reason for calling it “Superfood”? <b>Hicret Aslı Yalçın</b> - TÜBİTAK MAM (Türkiye)
<b>O122</b>	Current perspectives on sugar reduction in fruit products <b>Sinem Arğün</b> - Yeditepe University (Türkiye)
<b>O123</b>	The potential risk in fruit products <b>Işıl Gürsul Aktağ</b> – Hacettepe University (Türkiye)
<b>O124</b>	Using molecular gastronomy for diet of older adults to meet their special nutrient needs: hydrocolloids and phenolic compounds <b>Özge Seçmeler</b> - Altınbaş University (Türkiye)
<b>O125</b>	Changes in biochemical and angiotensin-I-converting enzyme (ACE) inhibitory properties of Spirulina products fermented by <i>Lactobacillus helveticus</i> , <i>Kluyveromyces marxianus</i> , and their mixed culture <b>Müge İşleten Hoşoğlu</b> - Gebze Technical University (Türkiye)

## Session 23: Flash Talks

### ***Moderators:***

Fereidoon Shahidi (Memorial University of Newfoundland, Canada)

Ronald B. Pegg (University of Georgia, USA)

**Notes:** Selected students from oral and poster sessions will advance to the flash talk session upon invitation. Therefore, all student presenters are expected to be prepared for giving a 5 min (3 min talk with 3 slides + 2 min questions) talk. There will be a maximum of 20 awards to be presented for the first (one awardee), second (two awardees), and the rest as third place (17 awardees); the latter one depends on meeting the required quality. Awards consist of a certificate and cash. All invited finalists must be a member of ISNFF, so applications fees for 2022 will be deducted from the cash payment to ensure membership compliance (please have your membership application completed if you are invited and are not an ISNFF member already).