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PROCEEDINGS BOOK

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14-16 OCTOBER 2022

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(Virtual participation)

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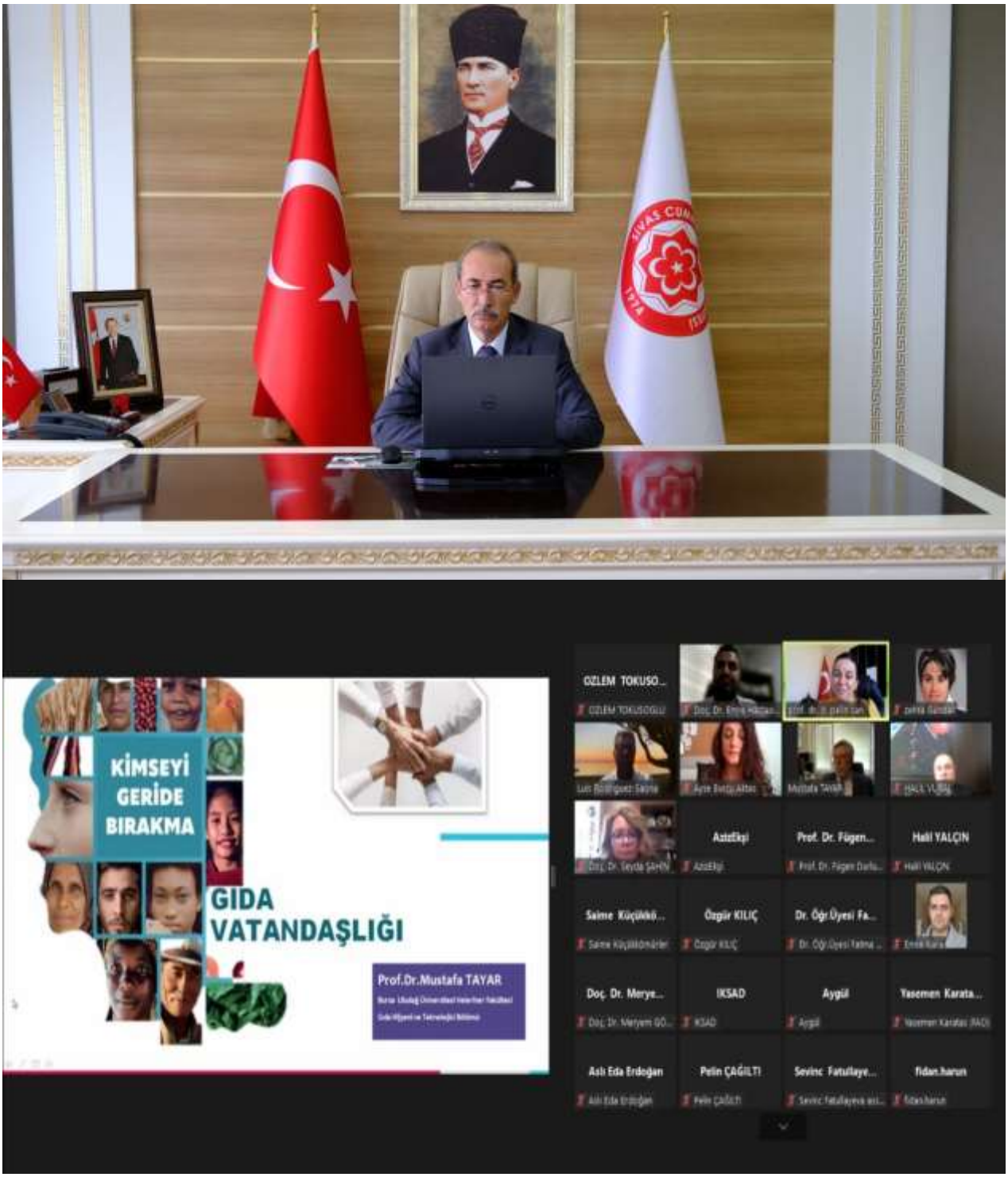
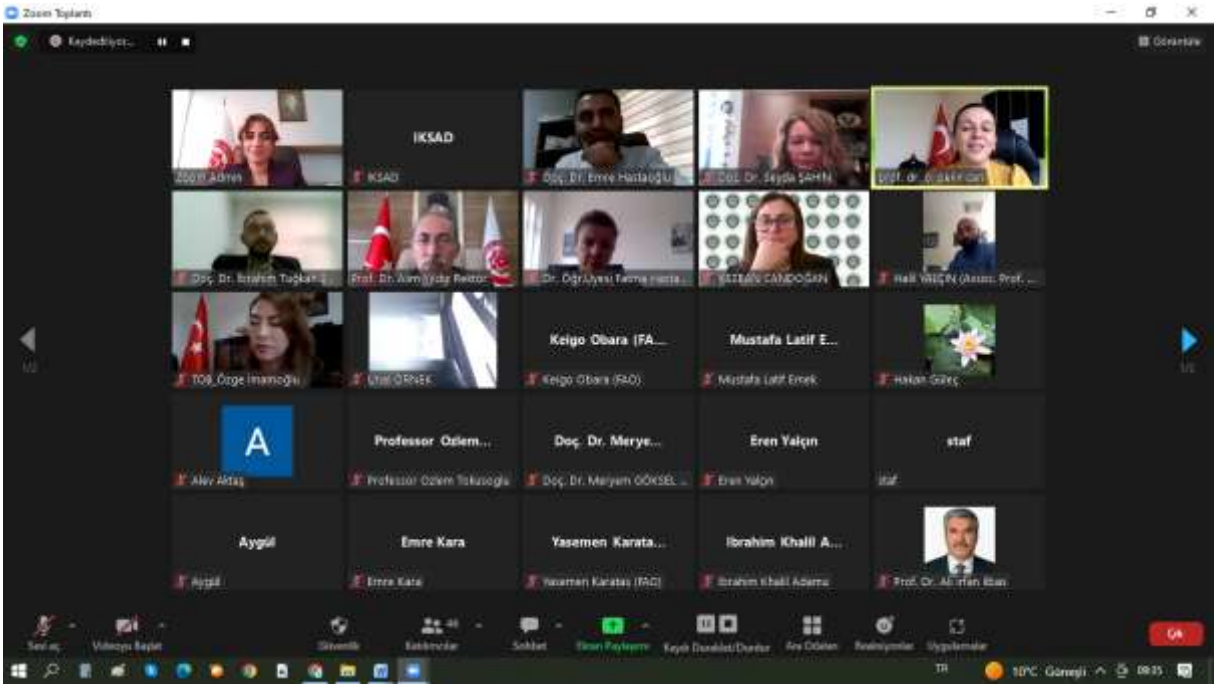


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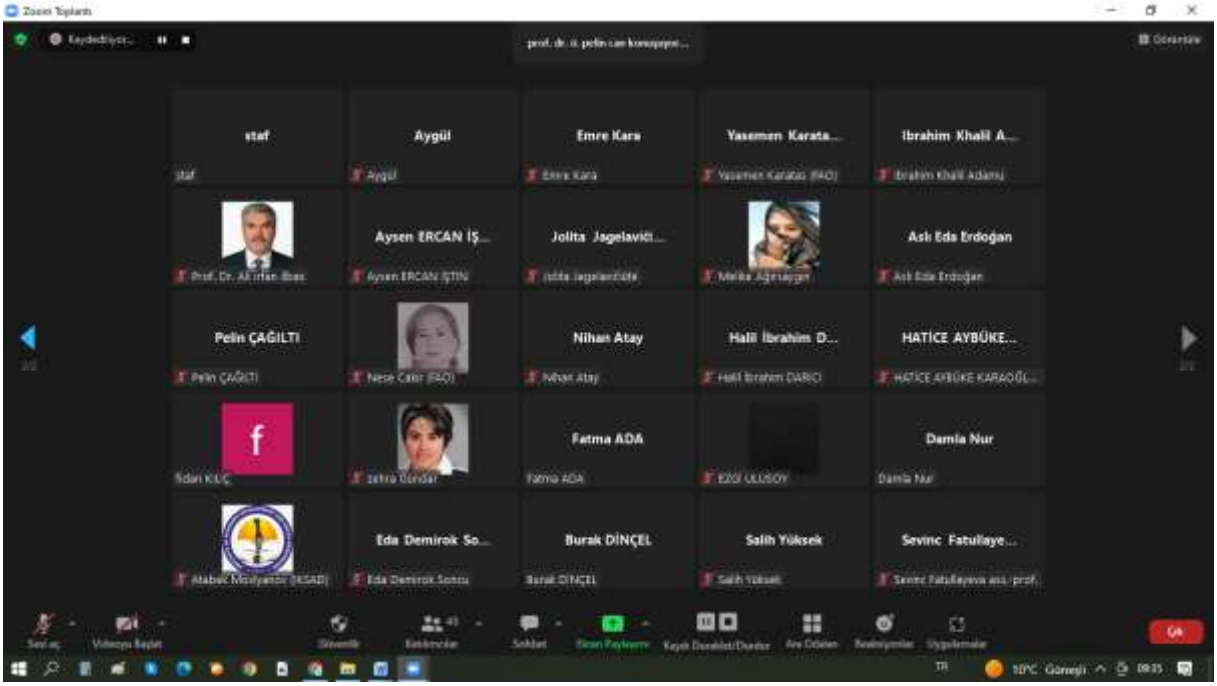
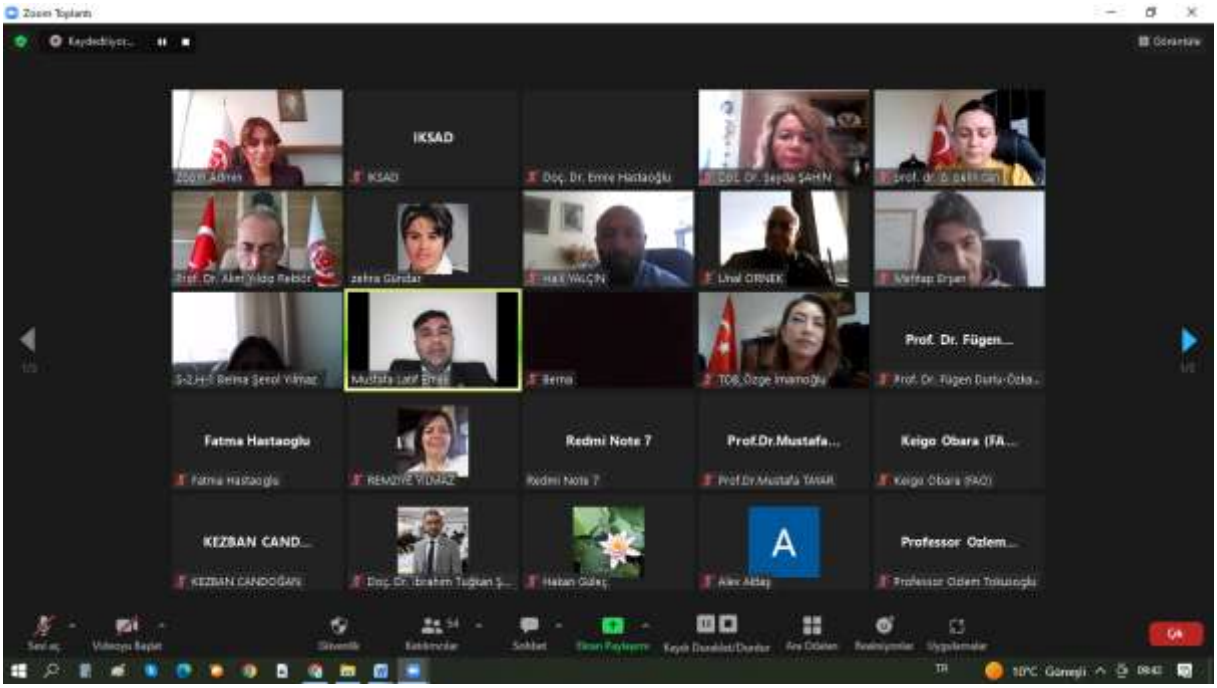


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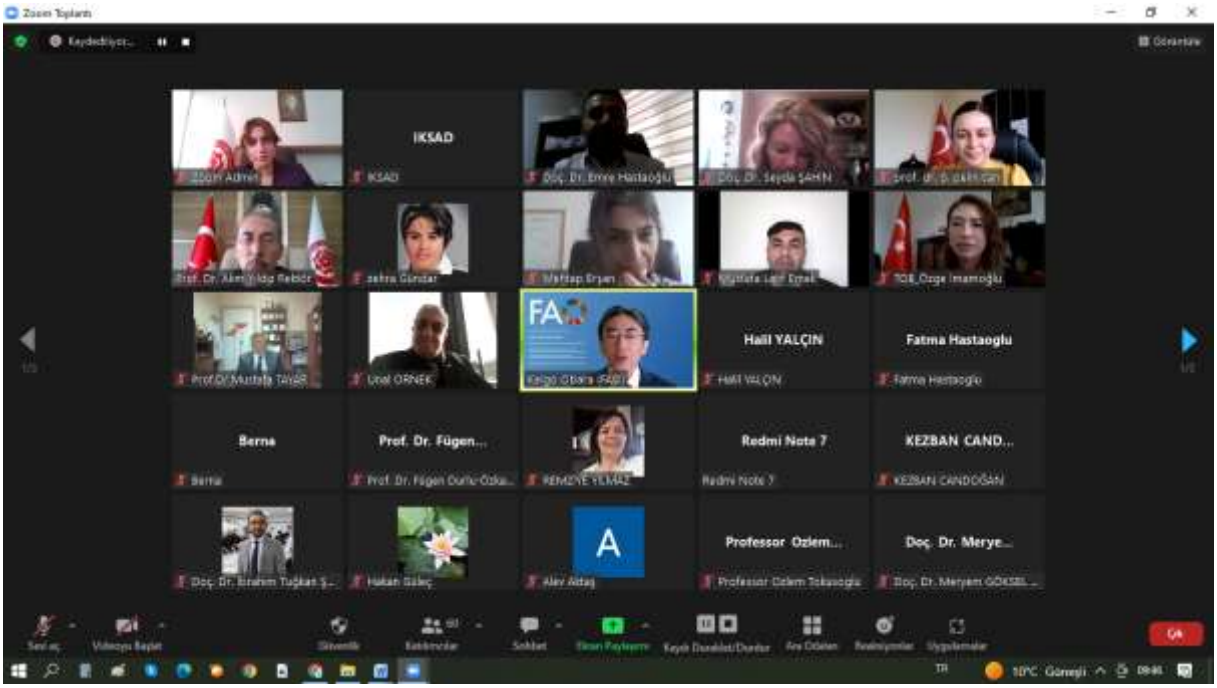


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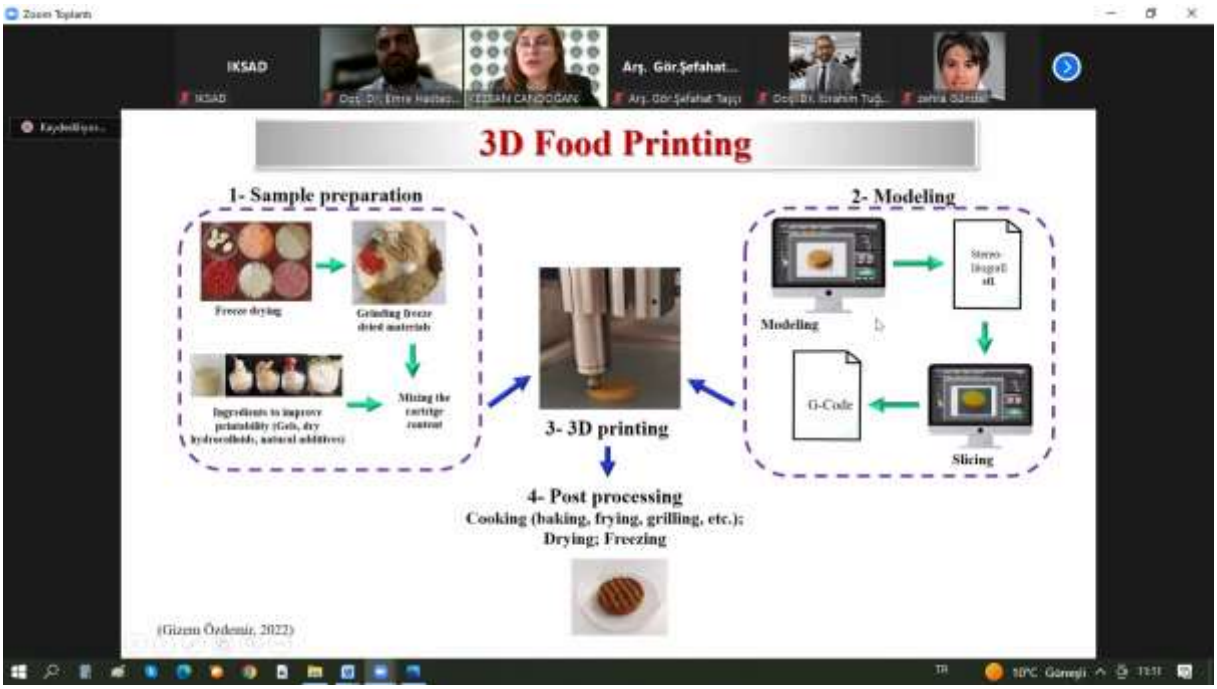
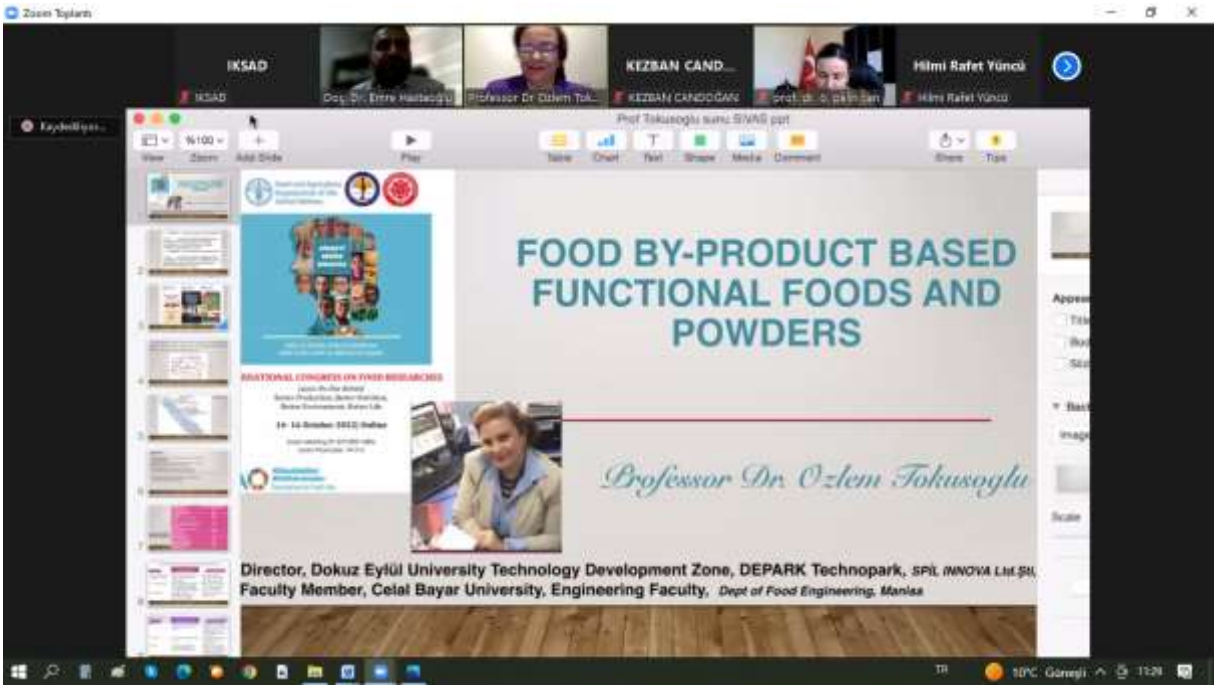


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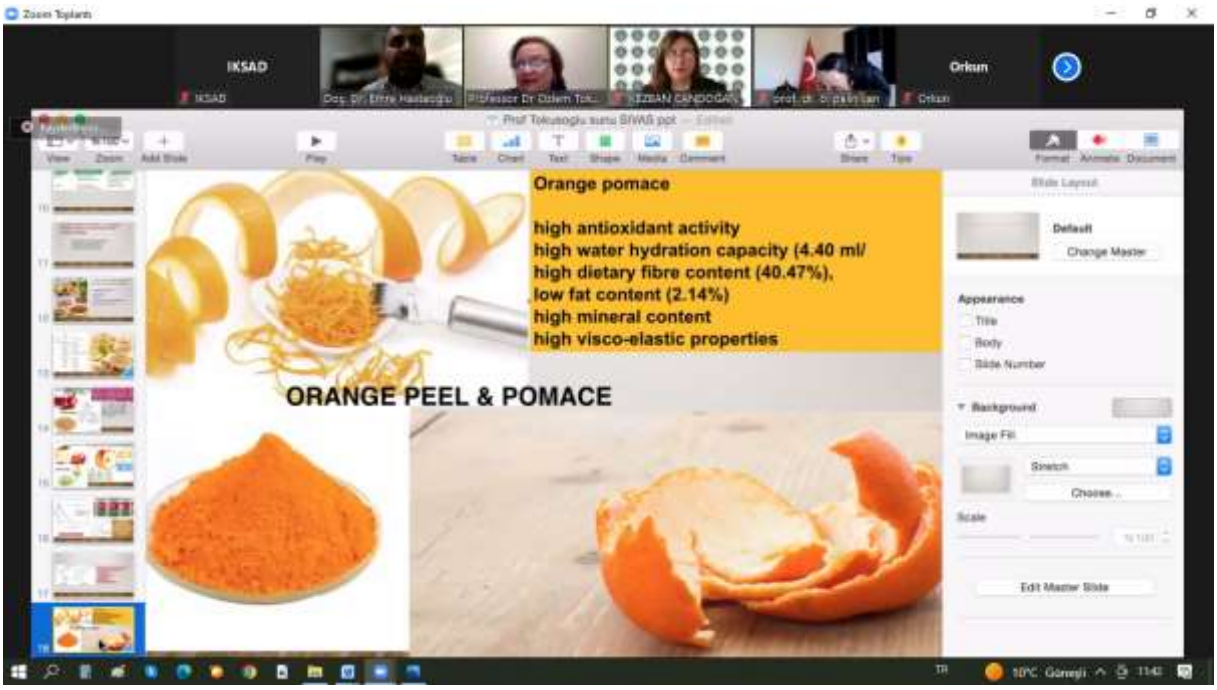
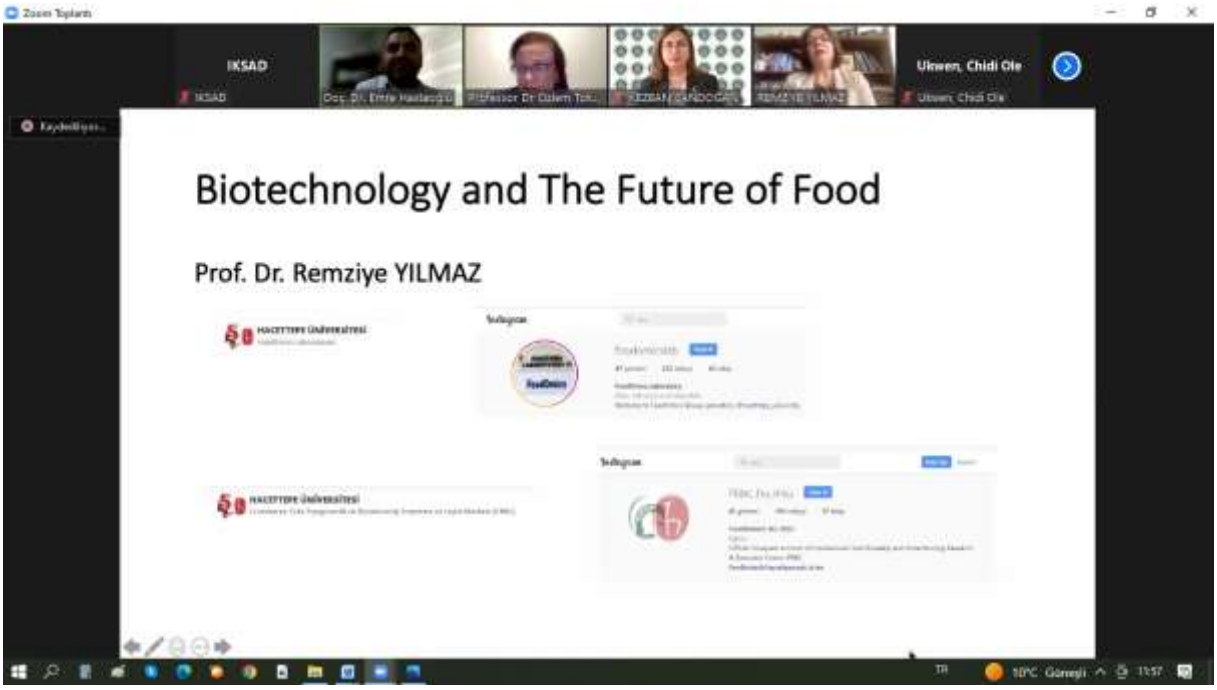


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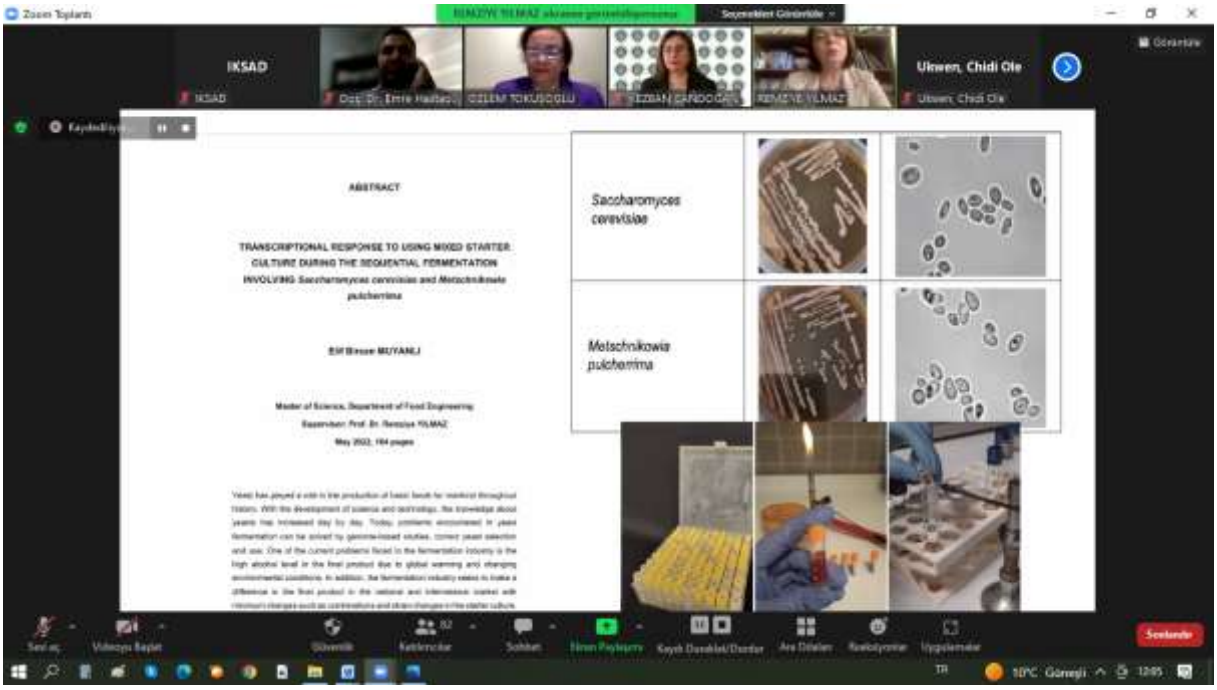


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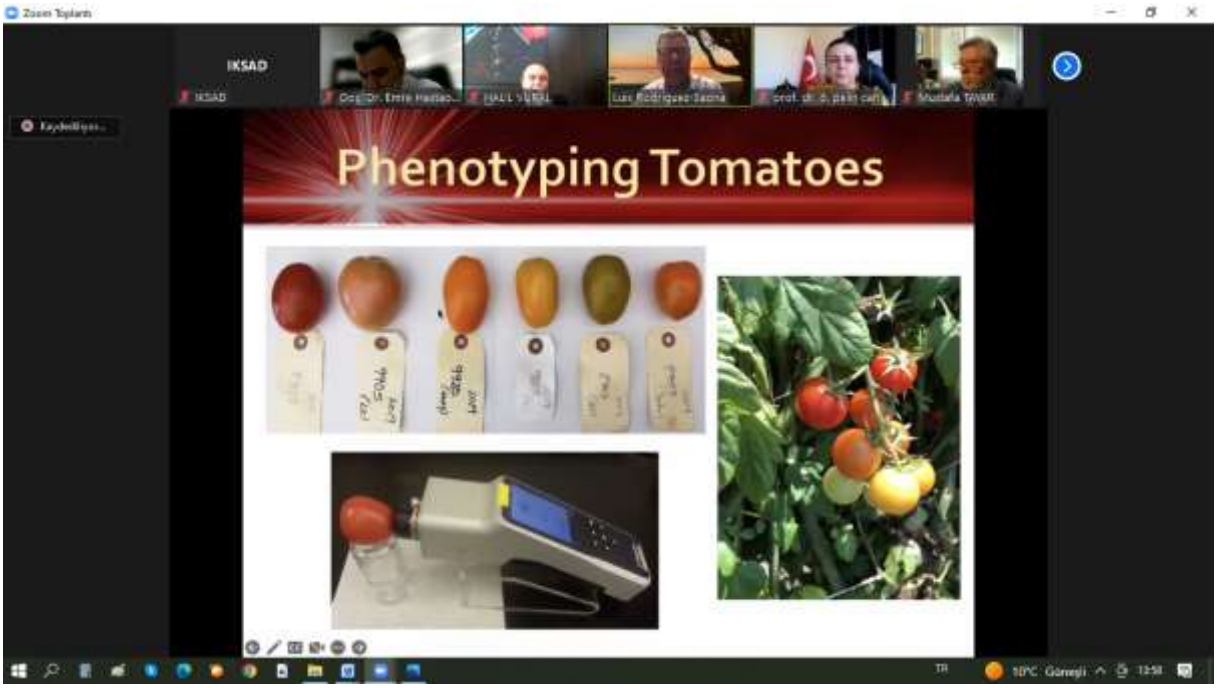


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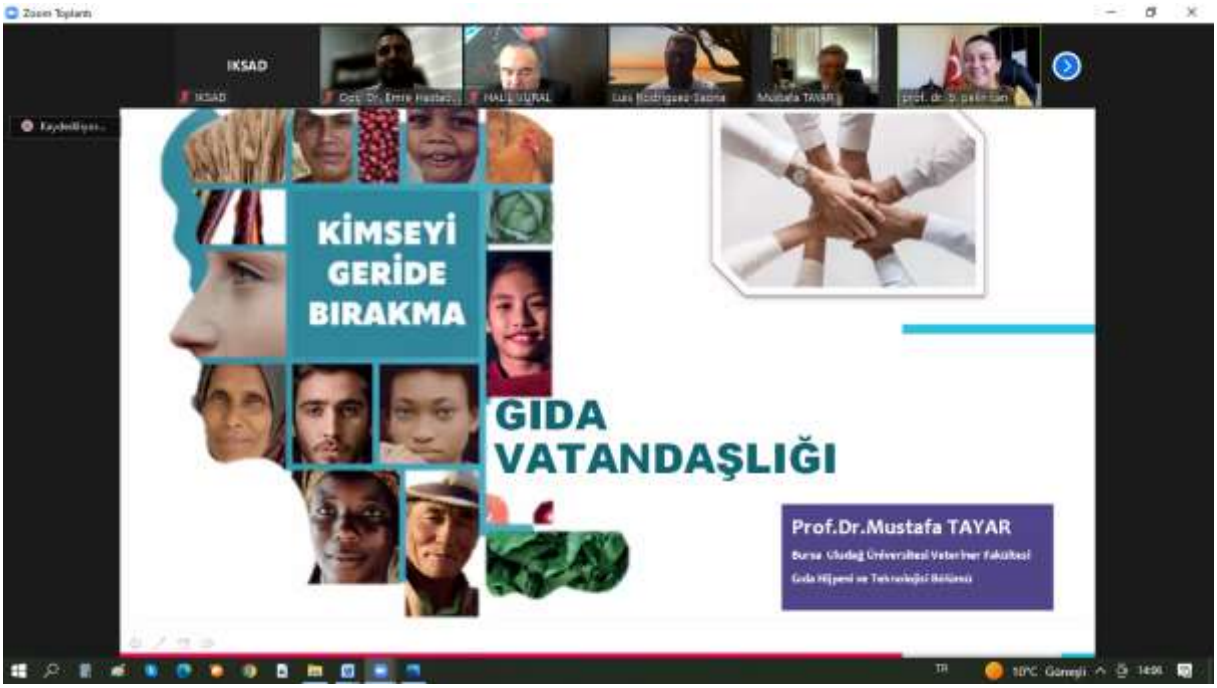


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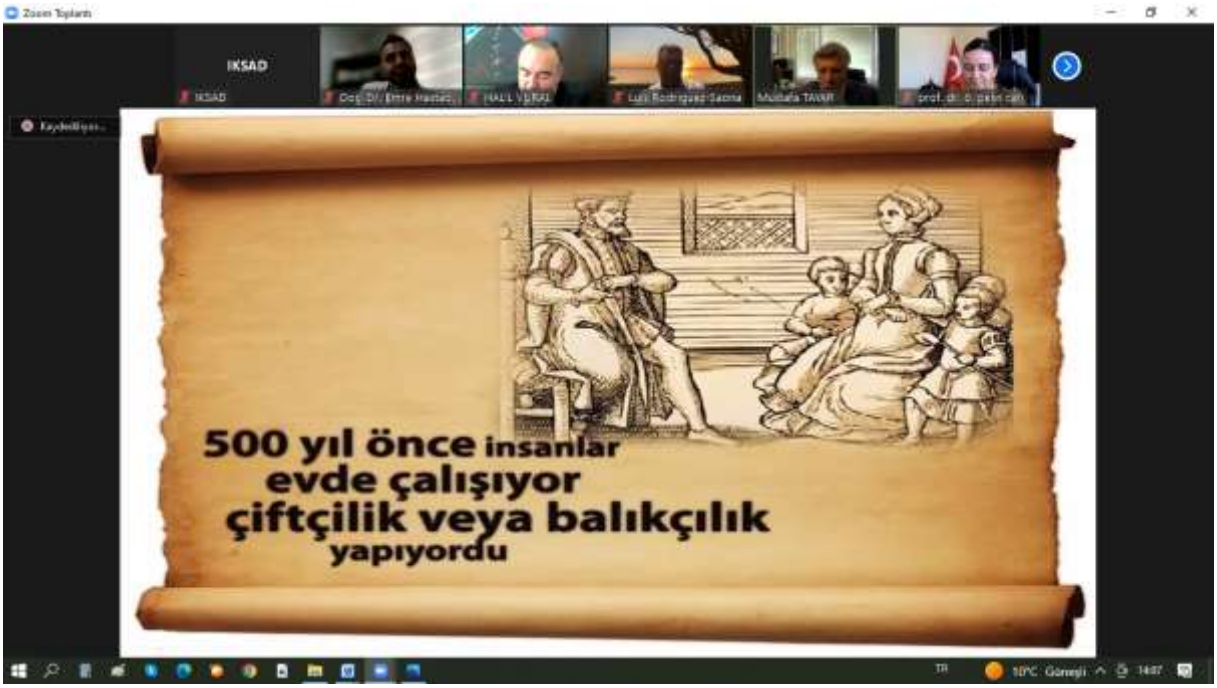




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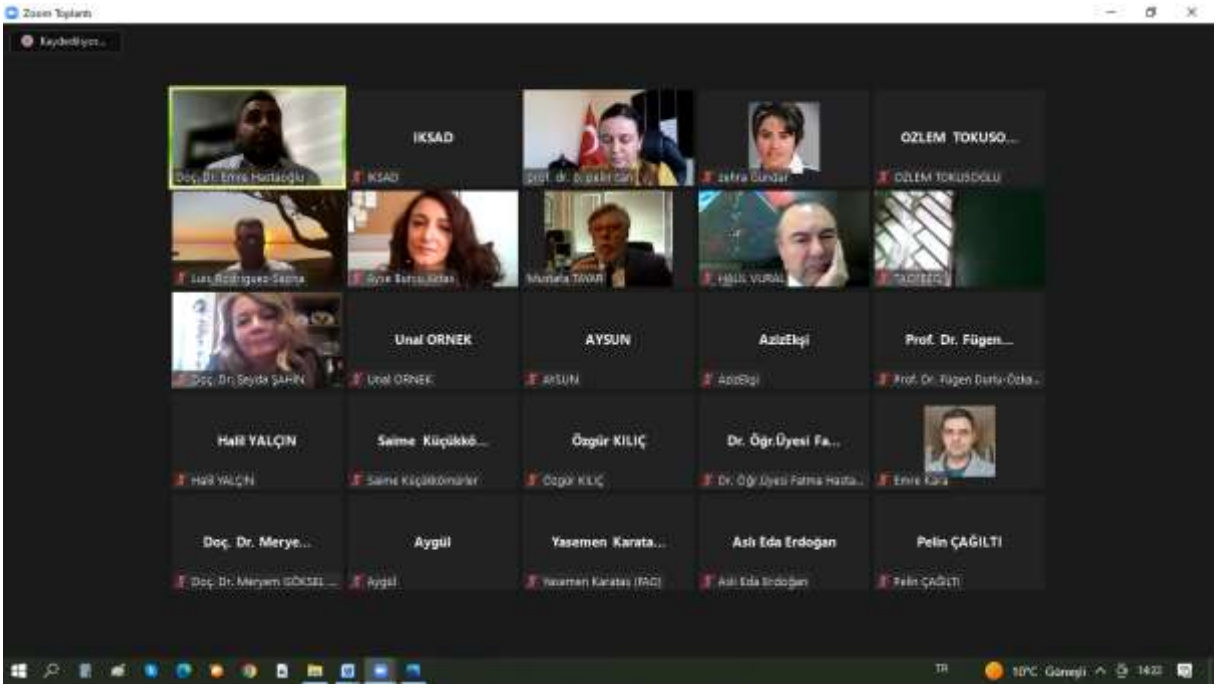


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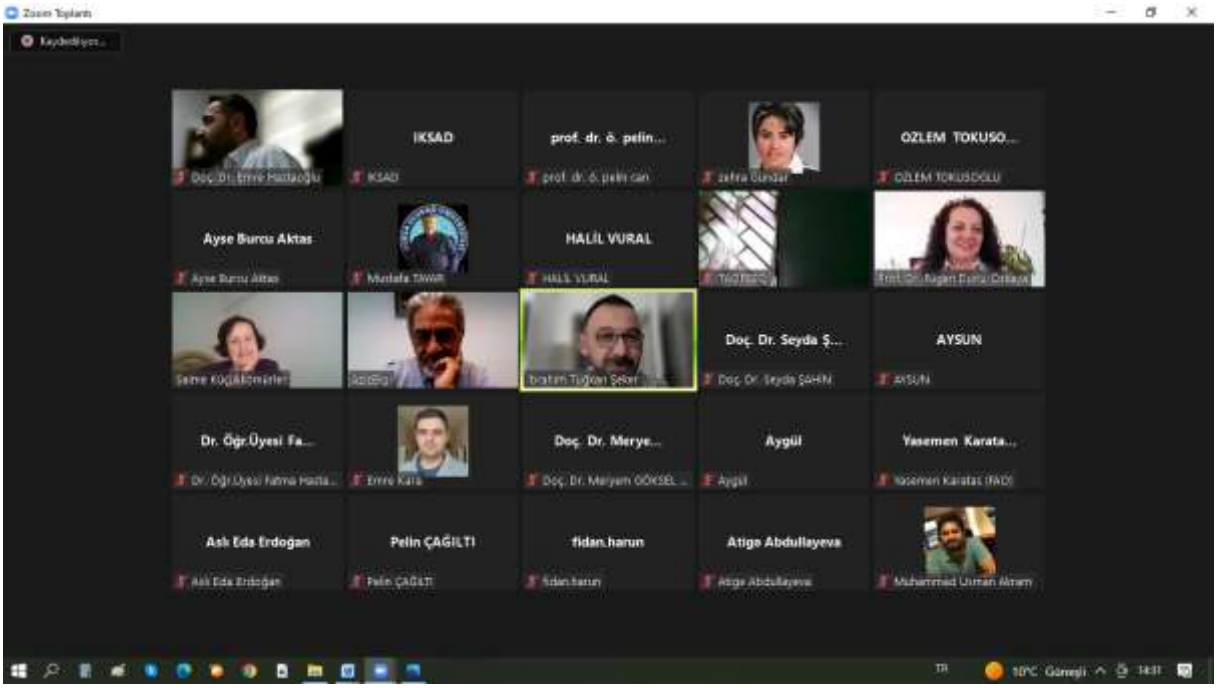
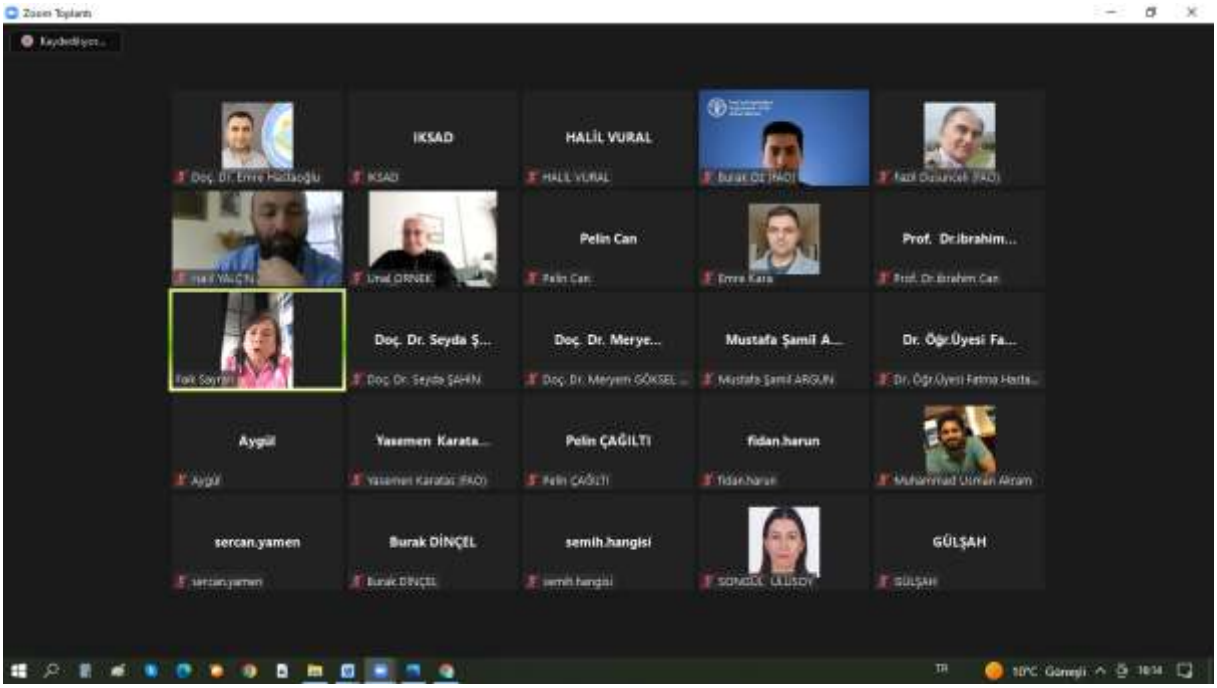




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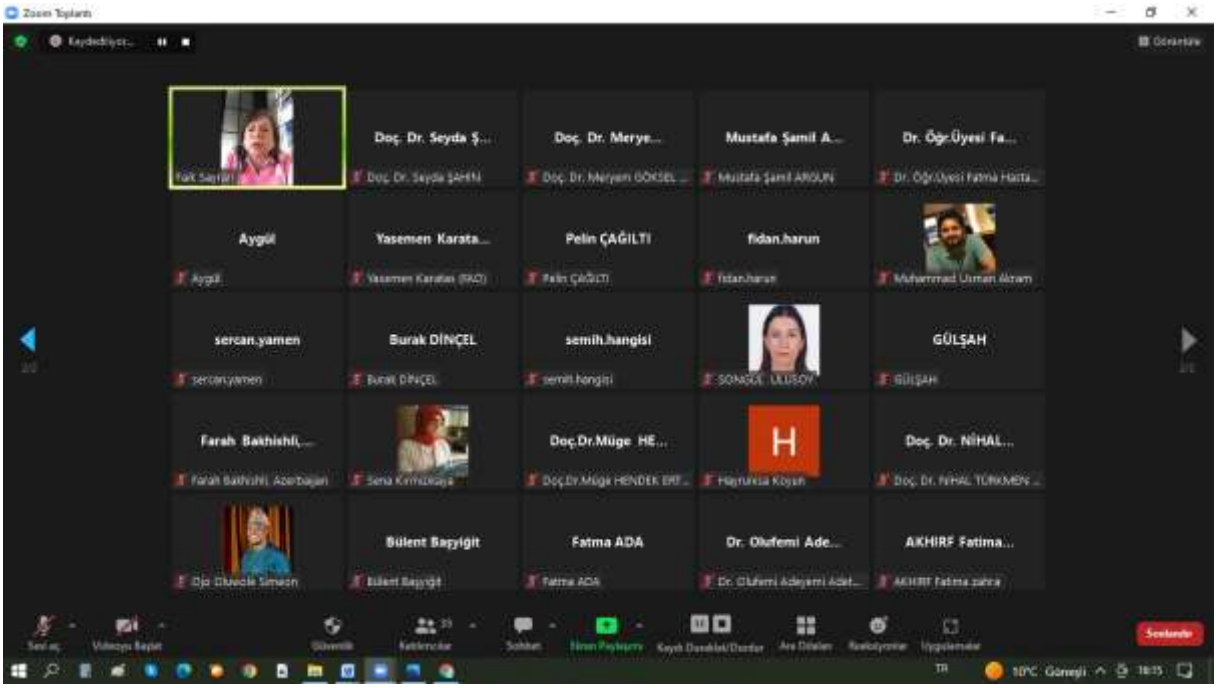


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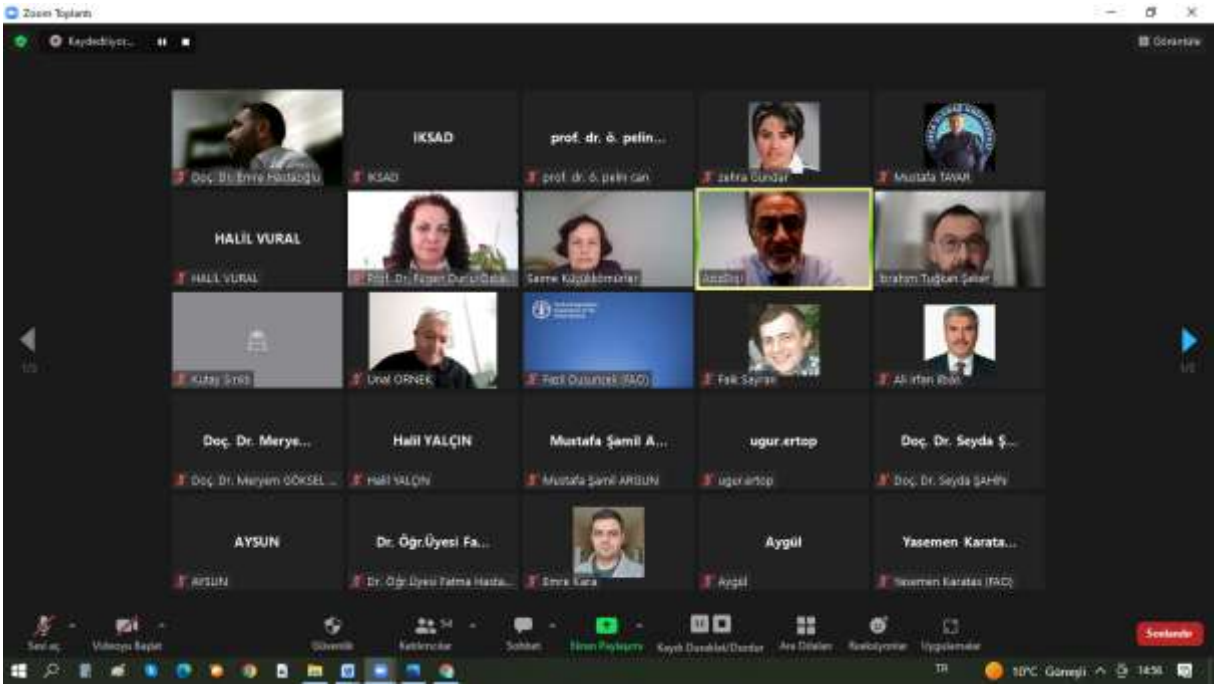


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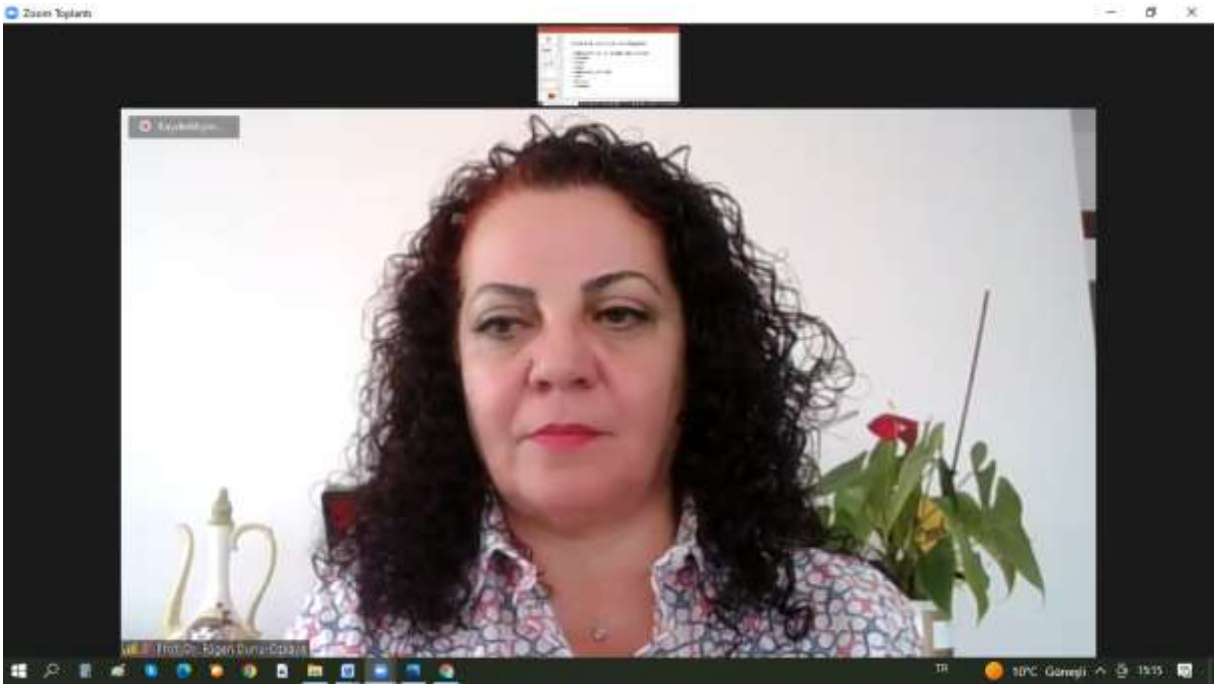
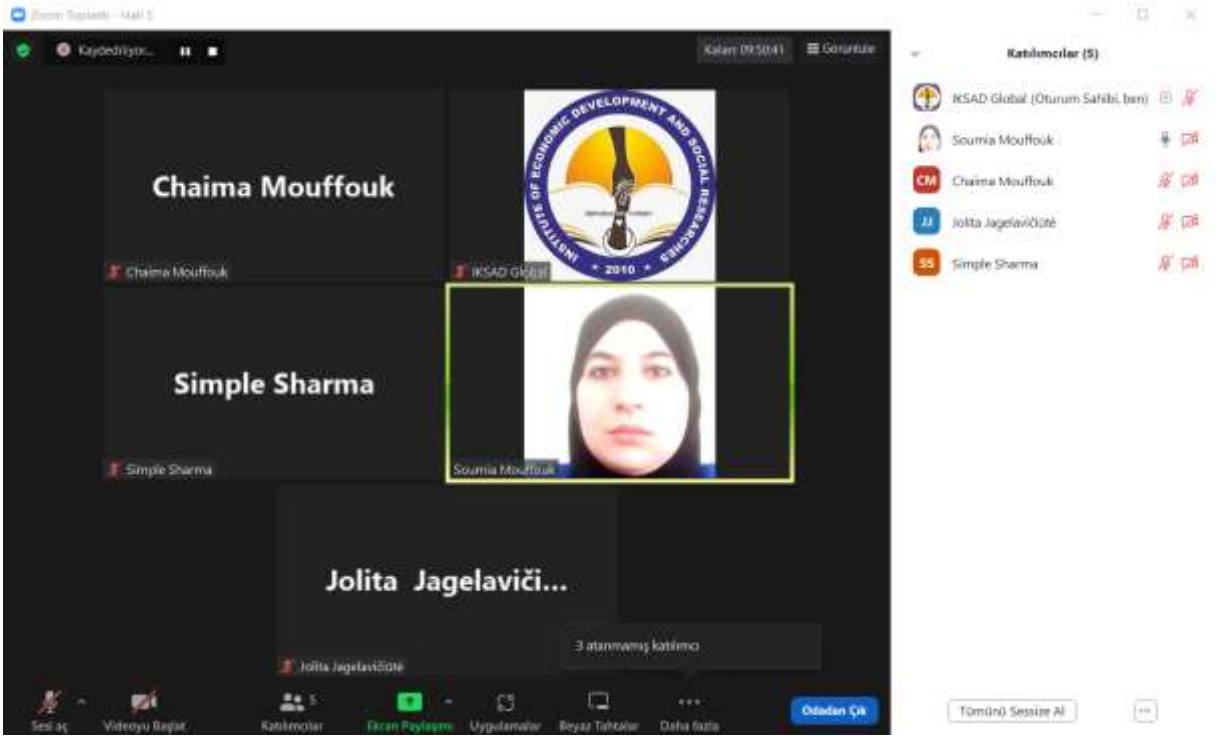




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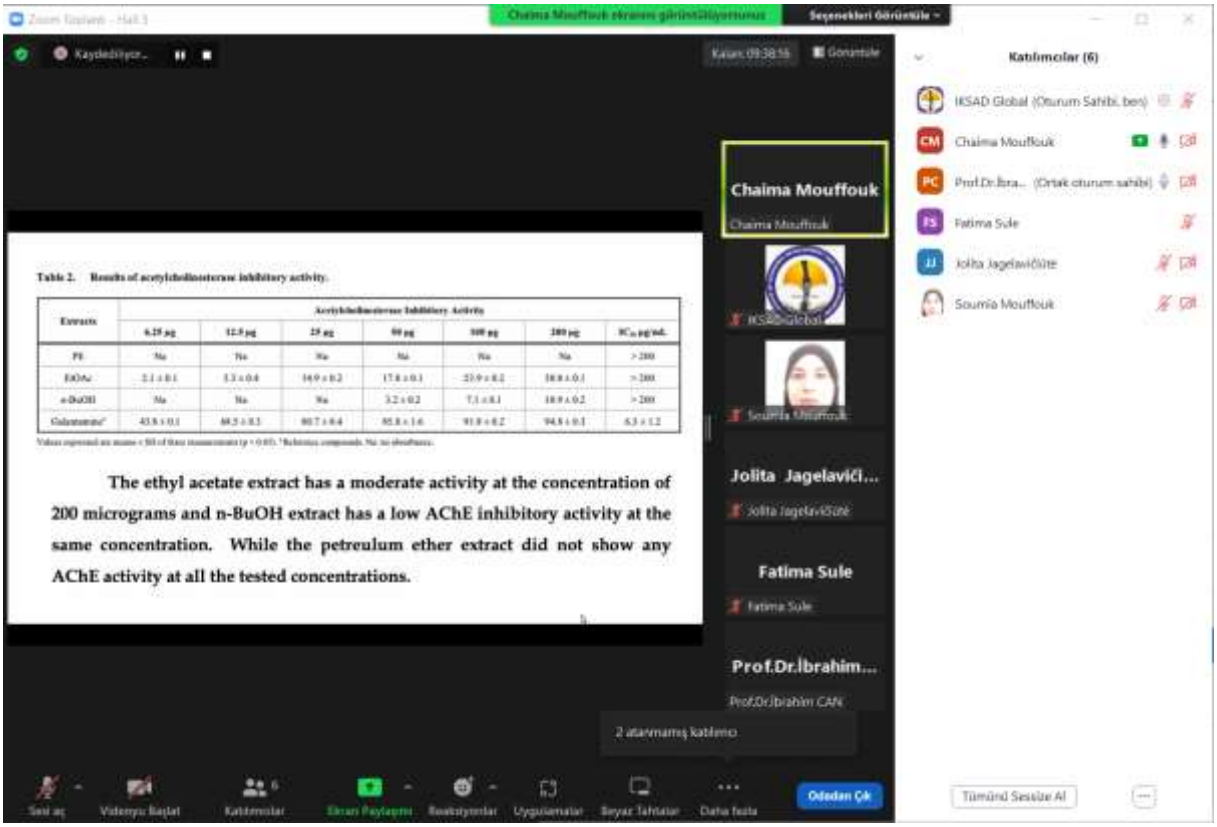
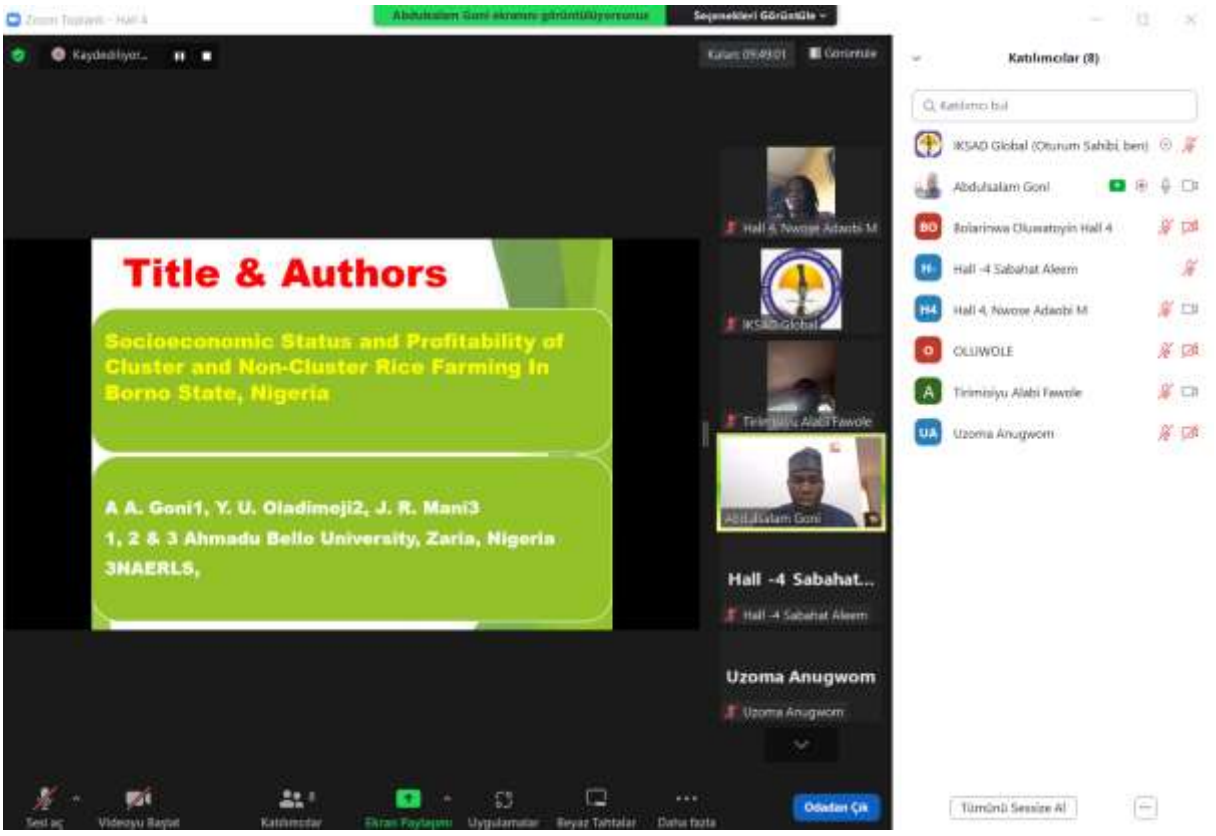


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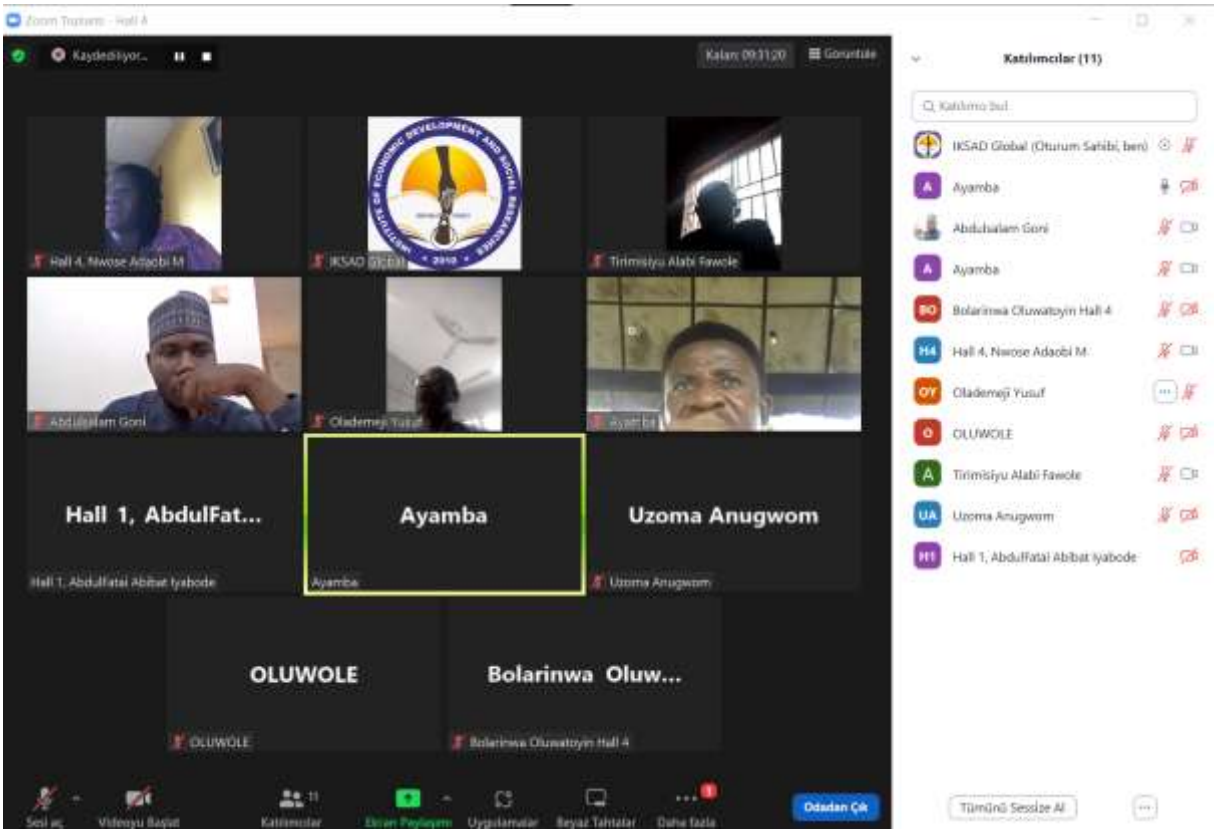


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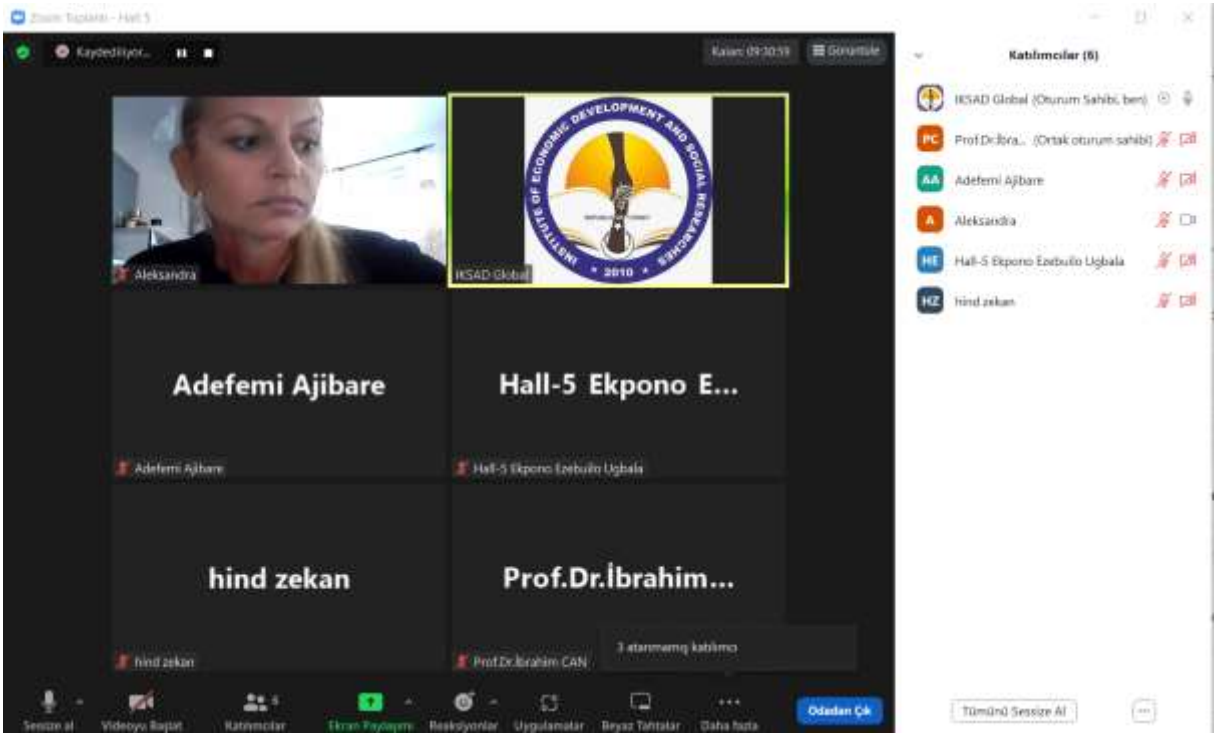




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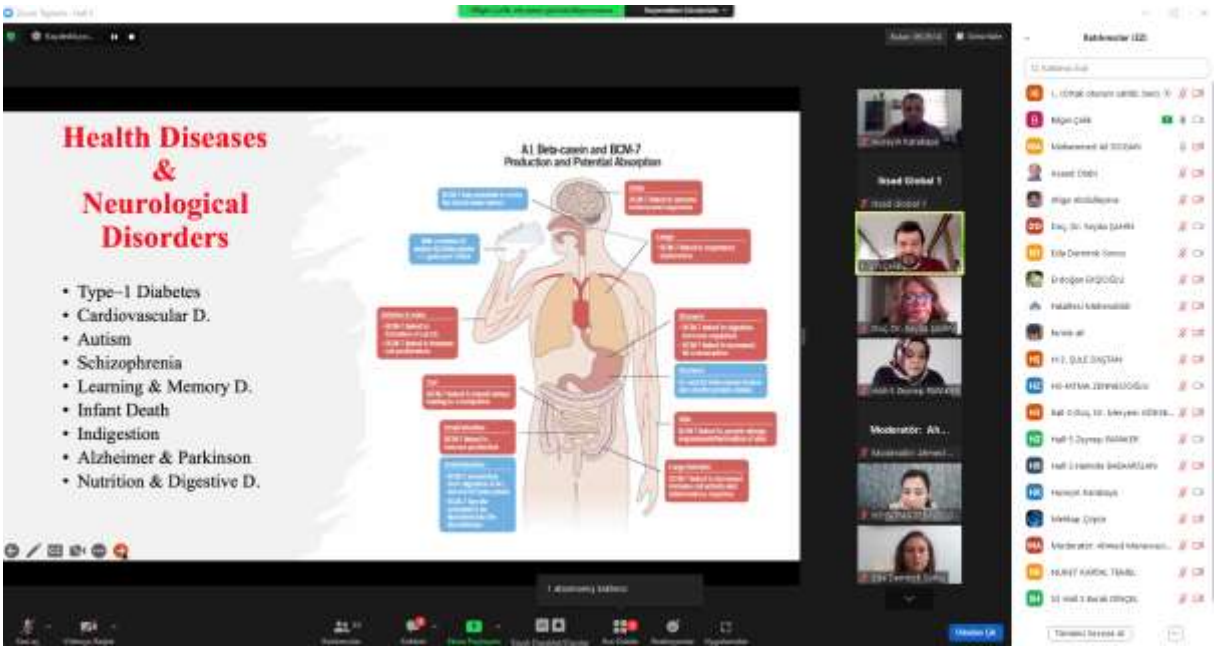




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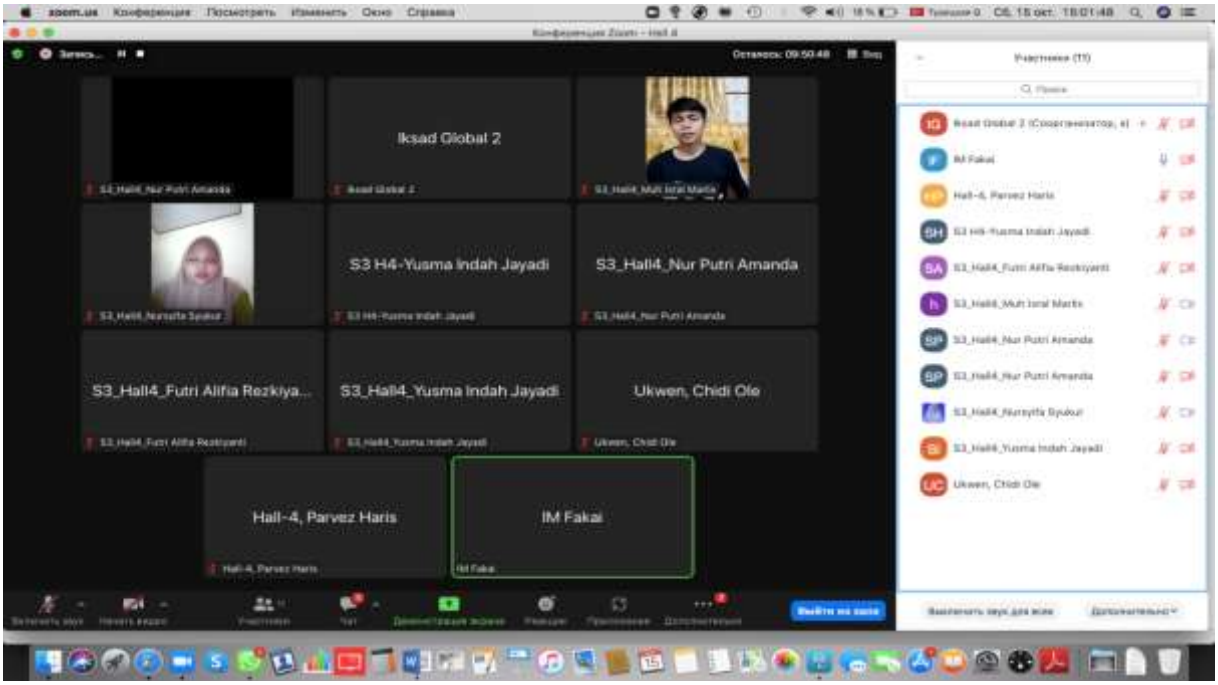
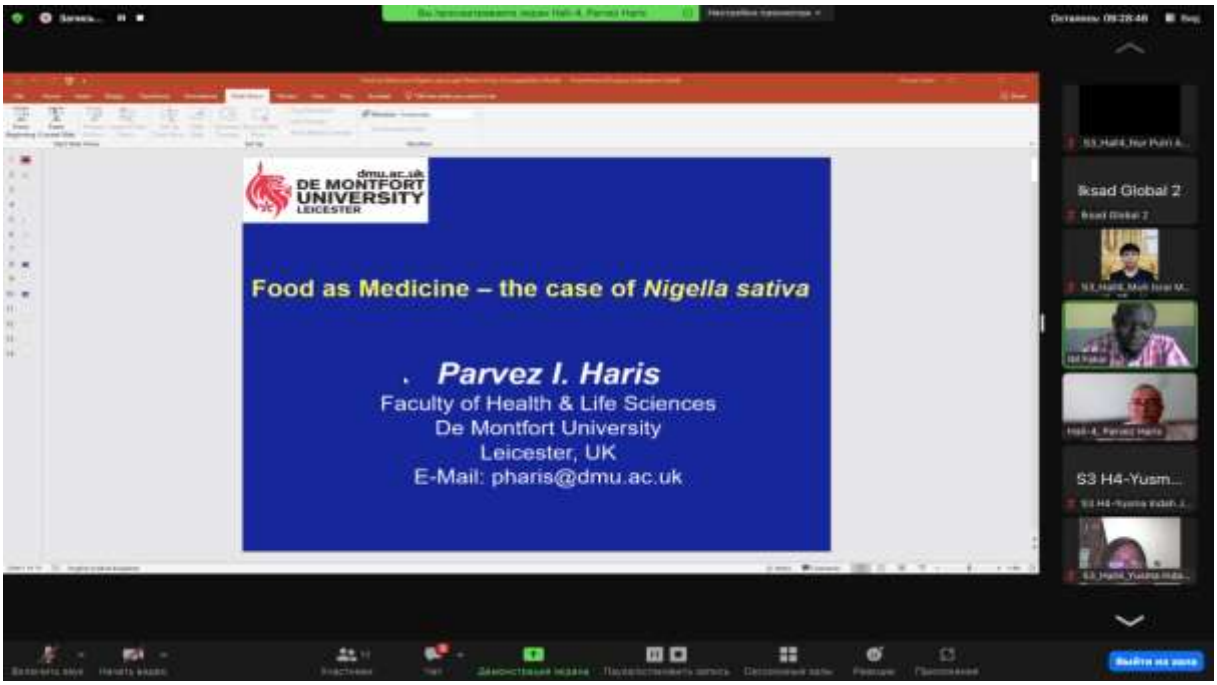


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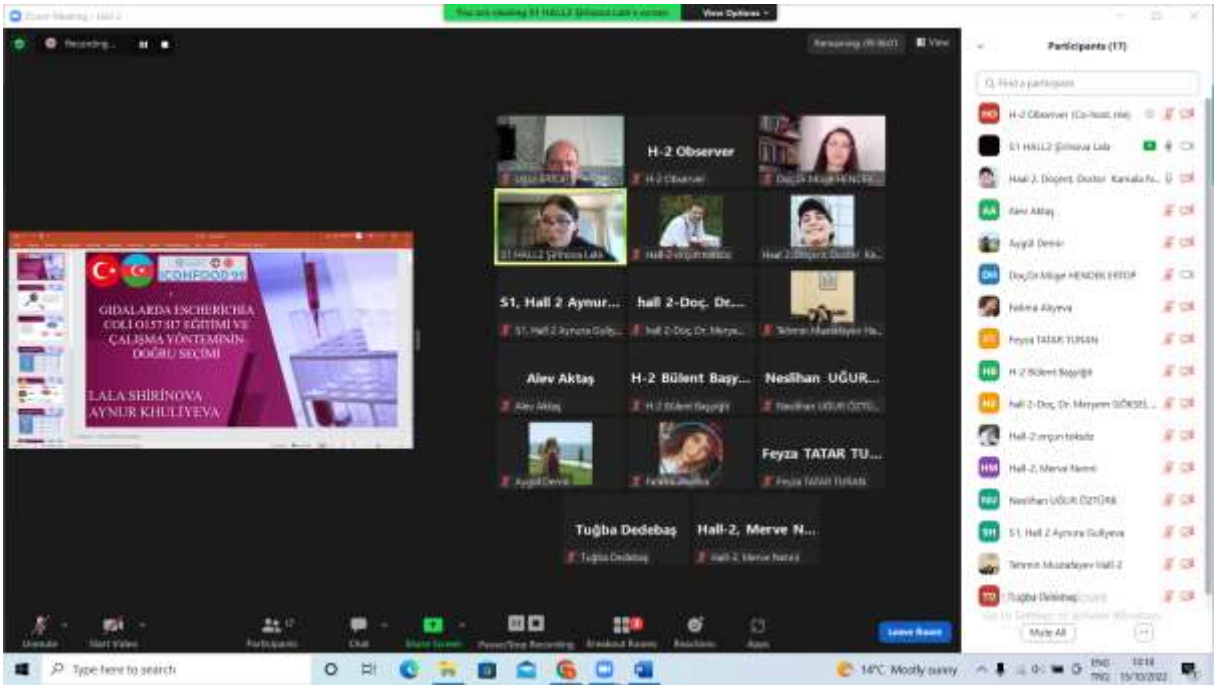
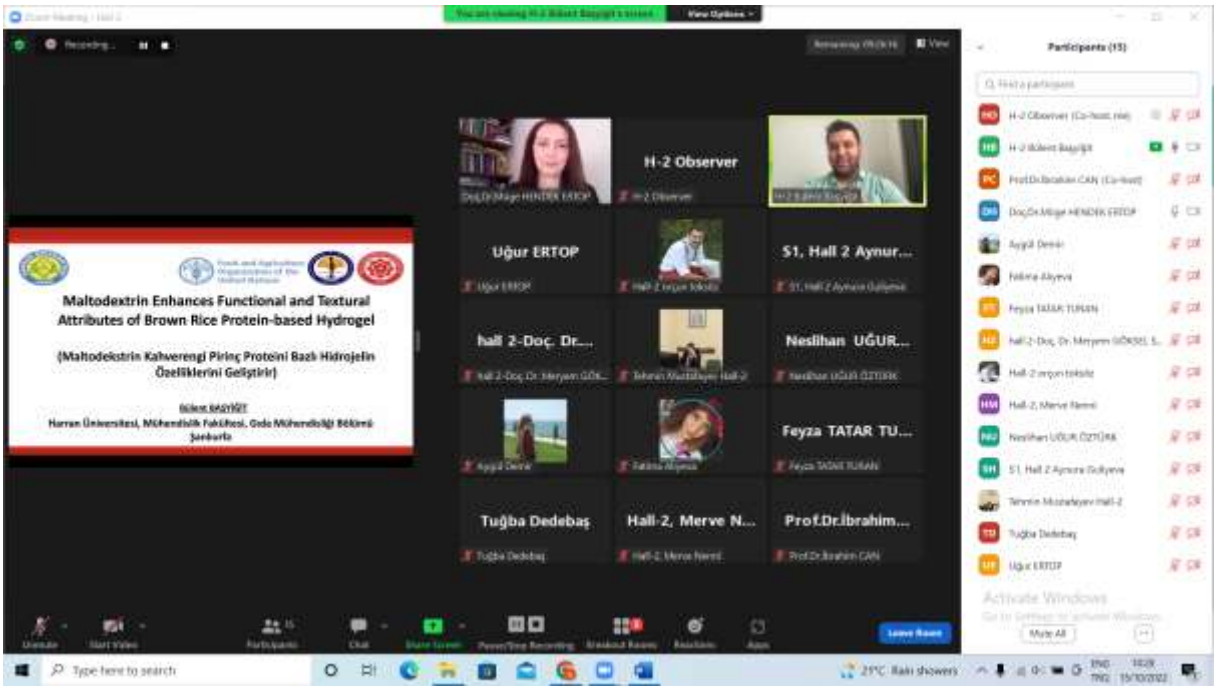


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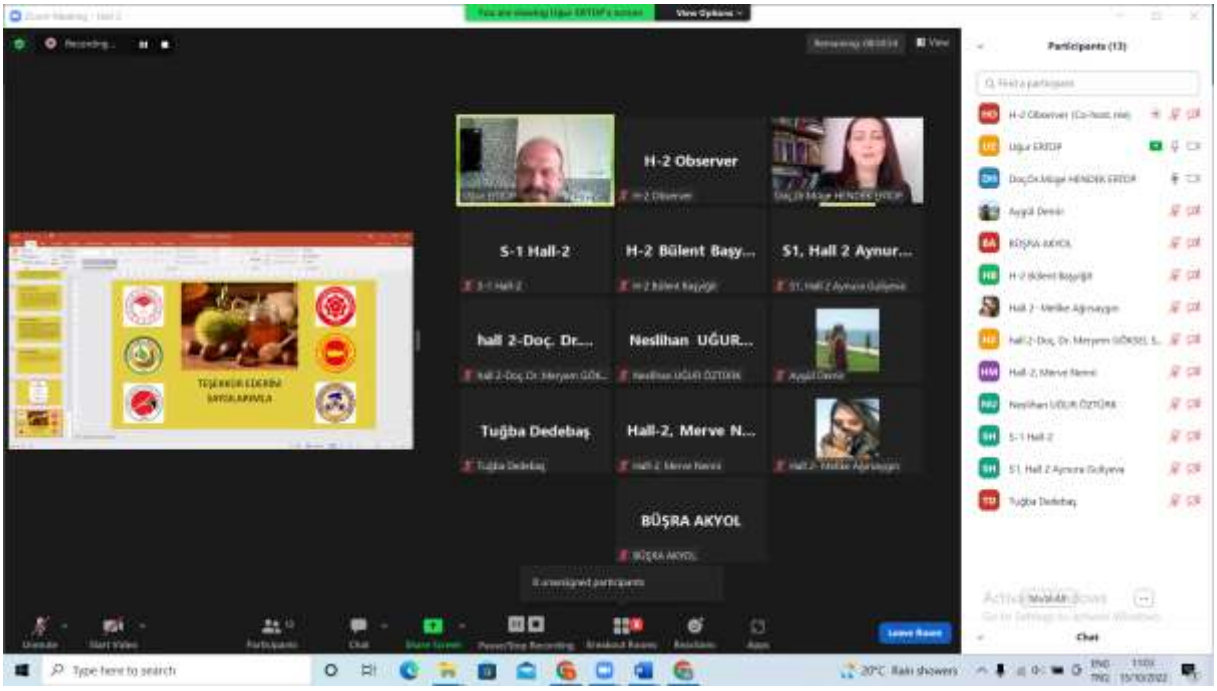
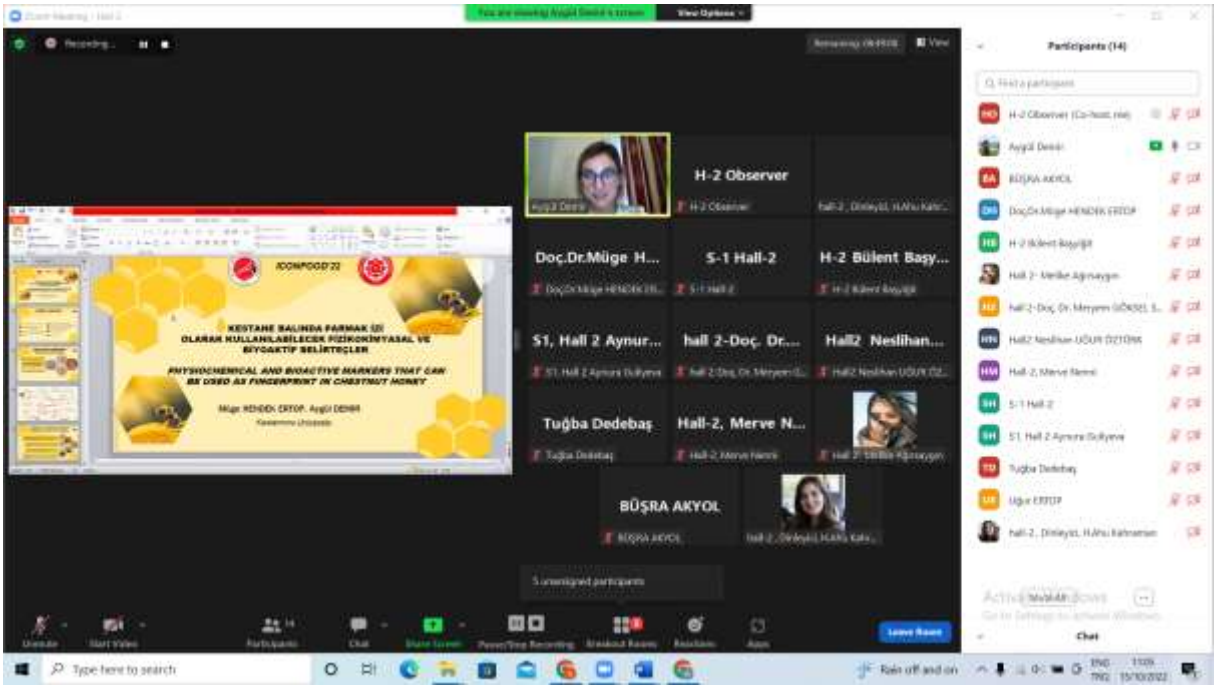


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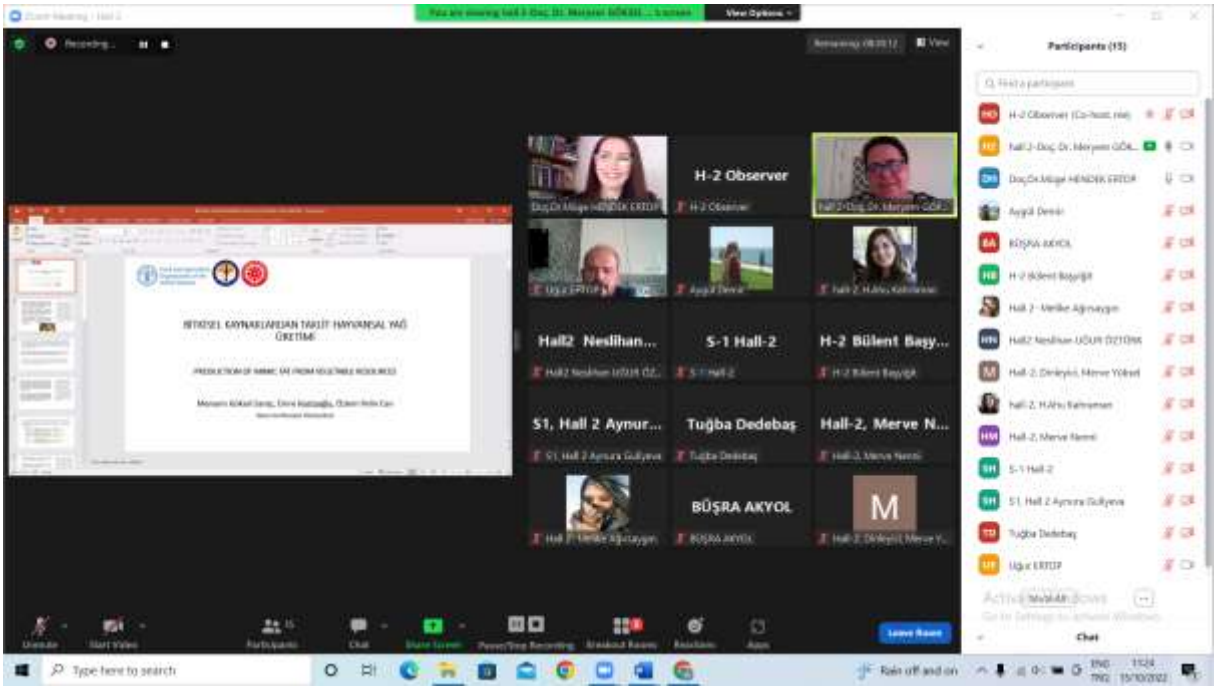


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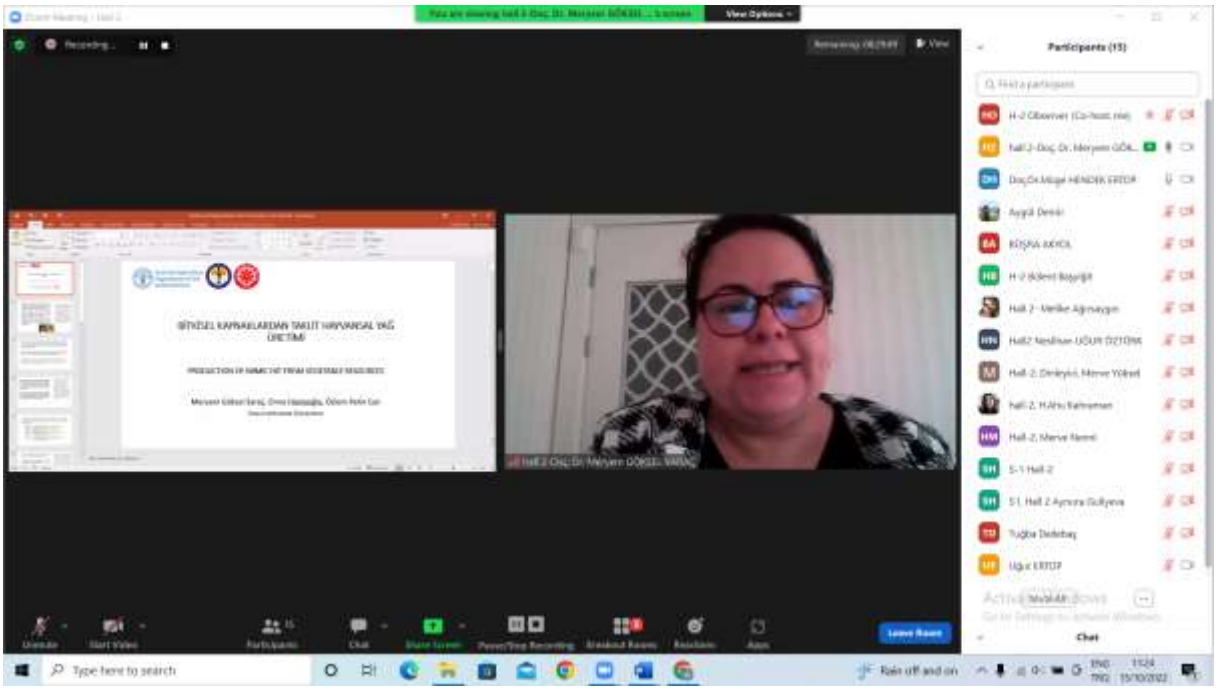




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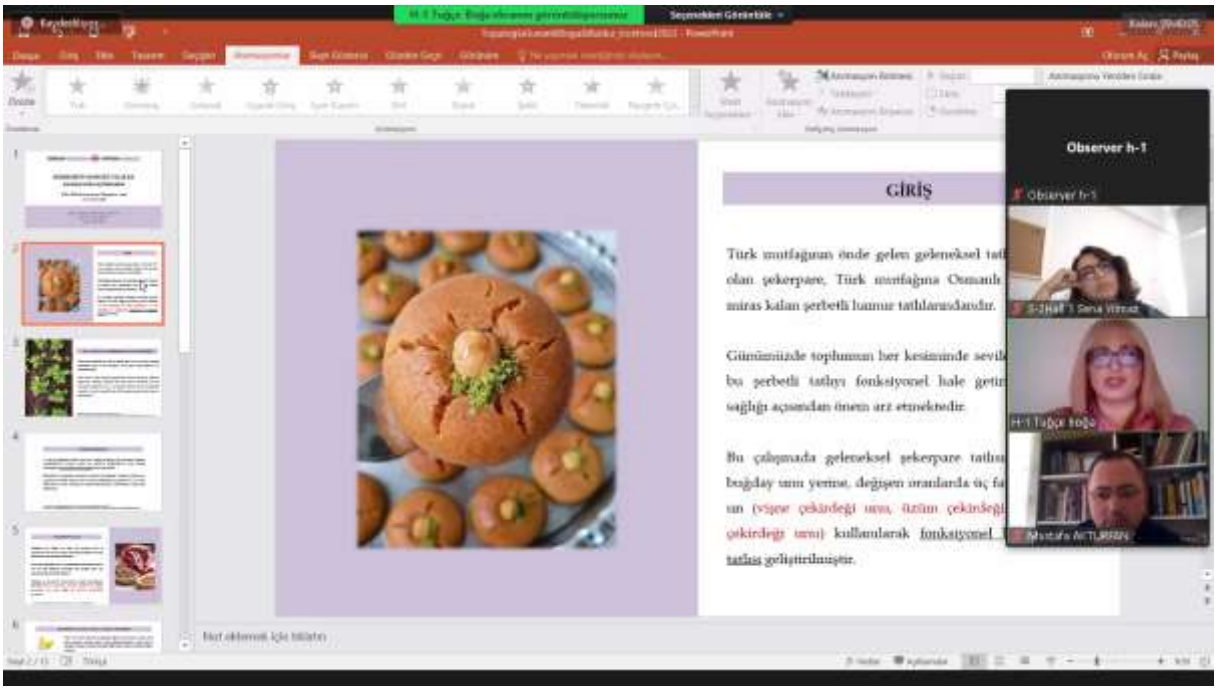


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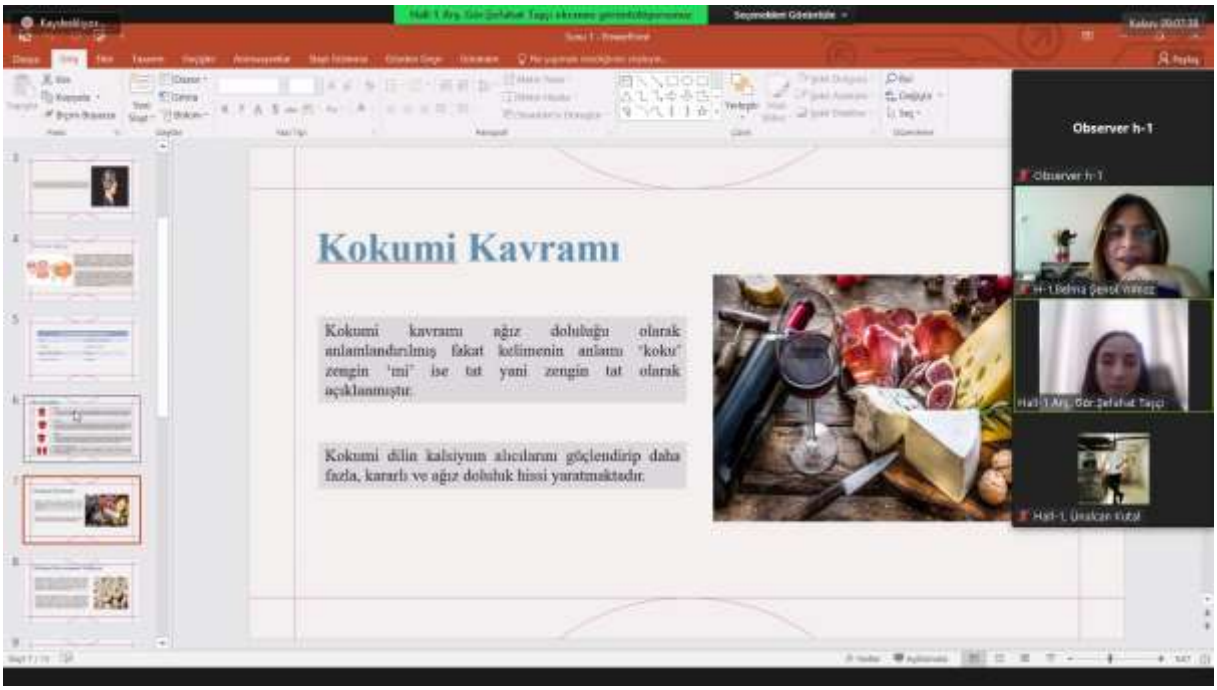
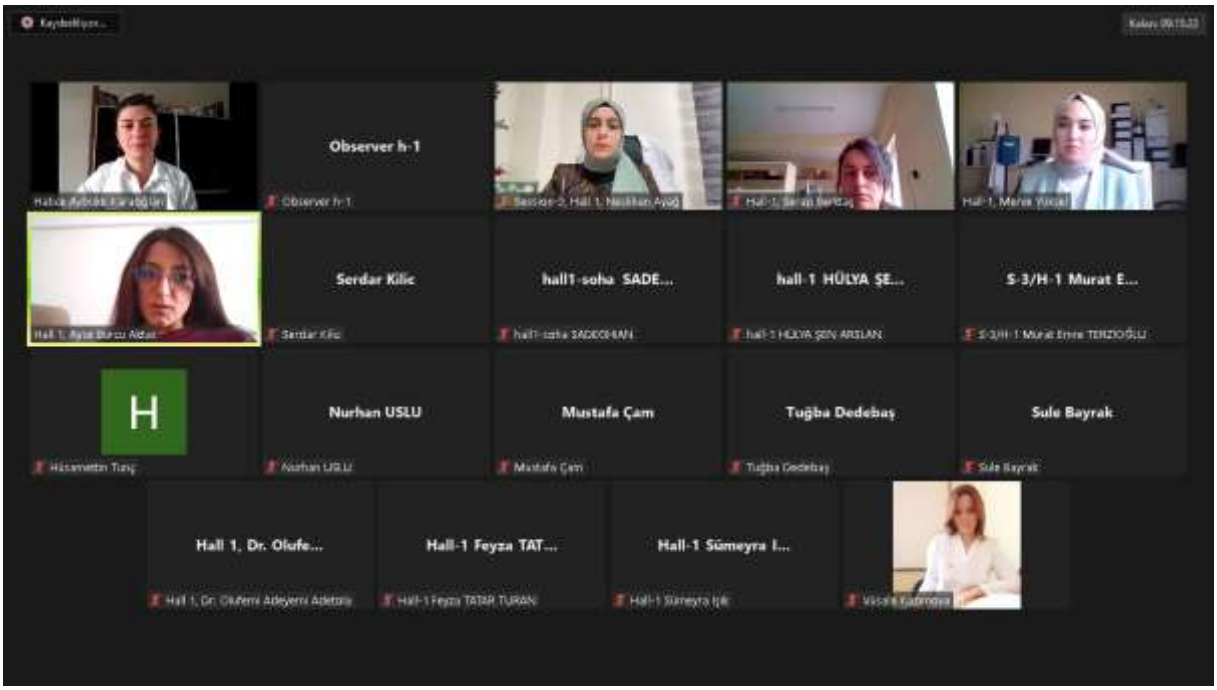


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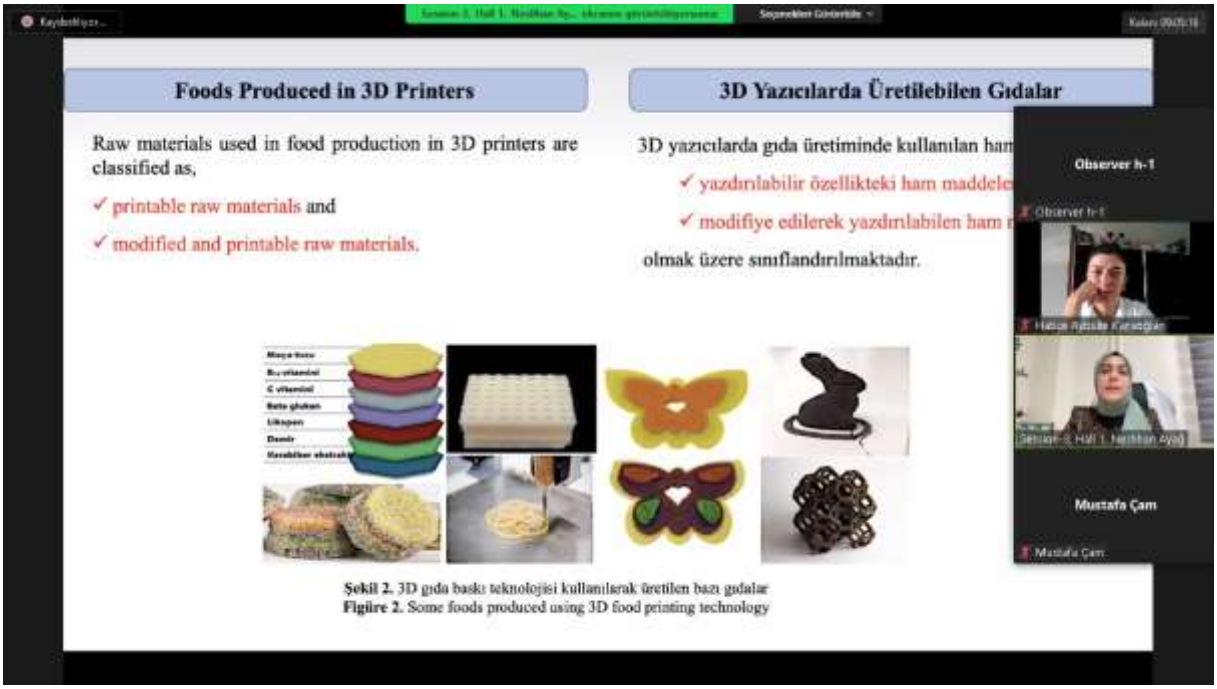
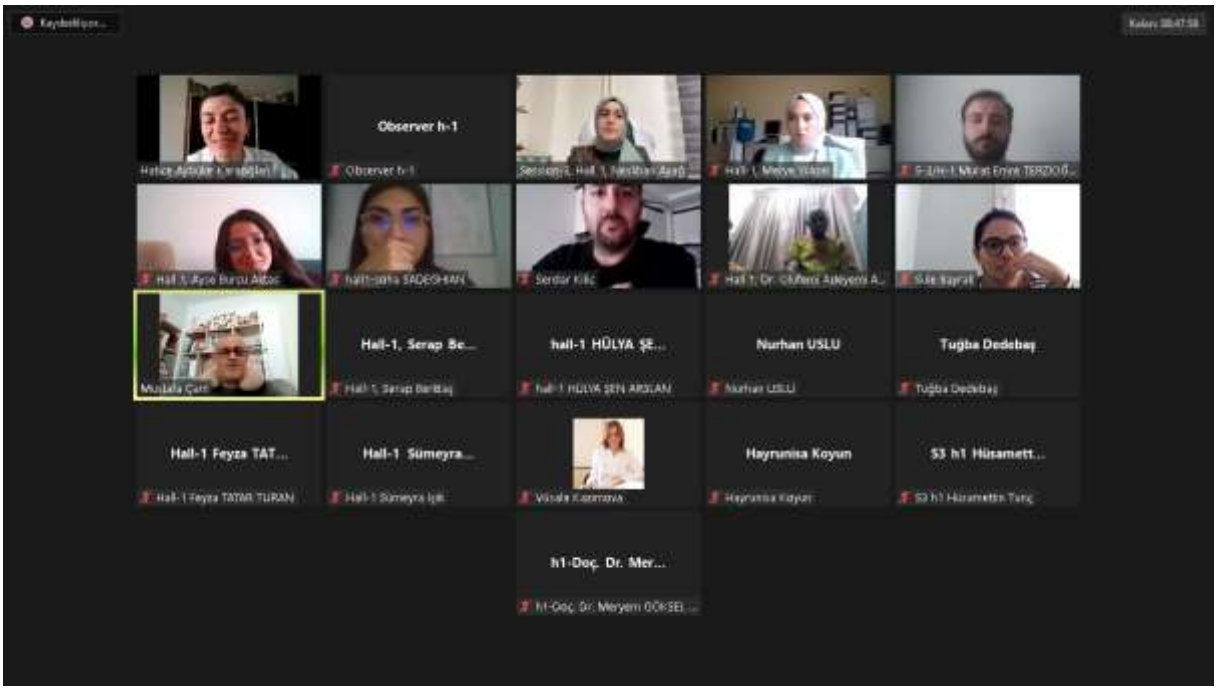


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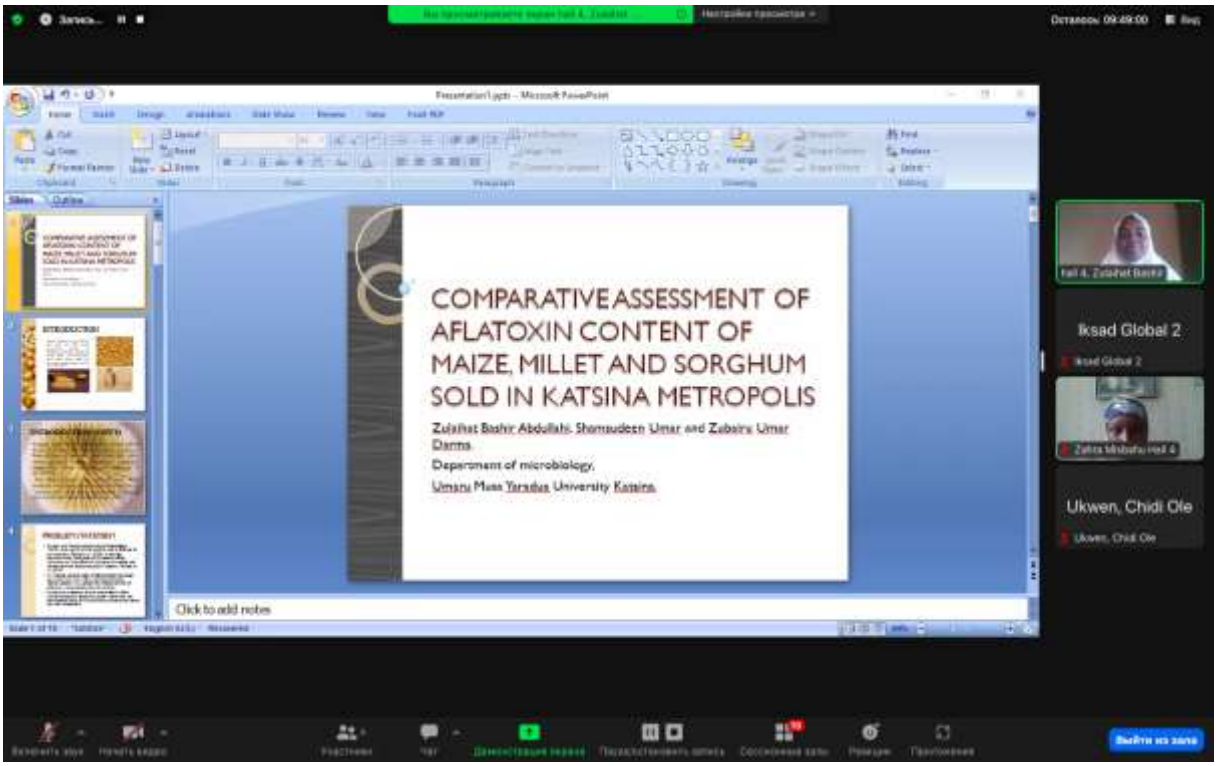
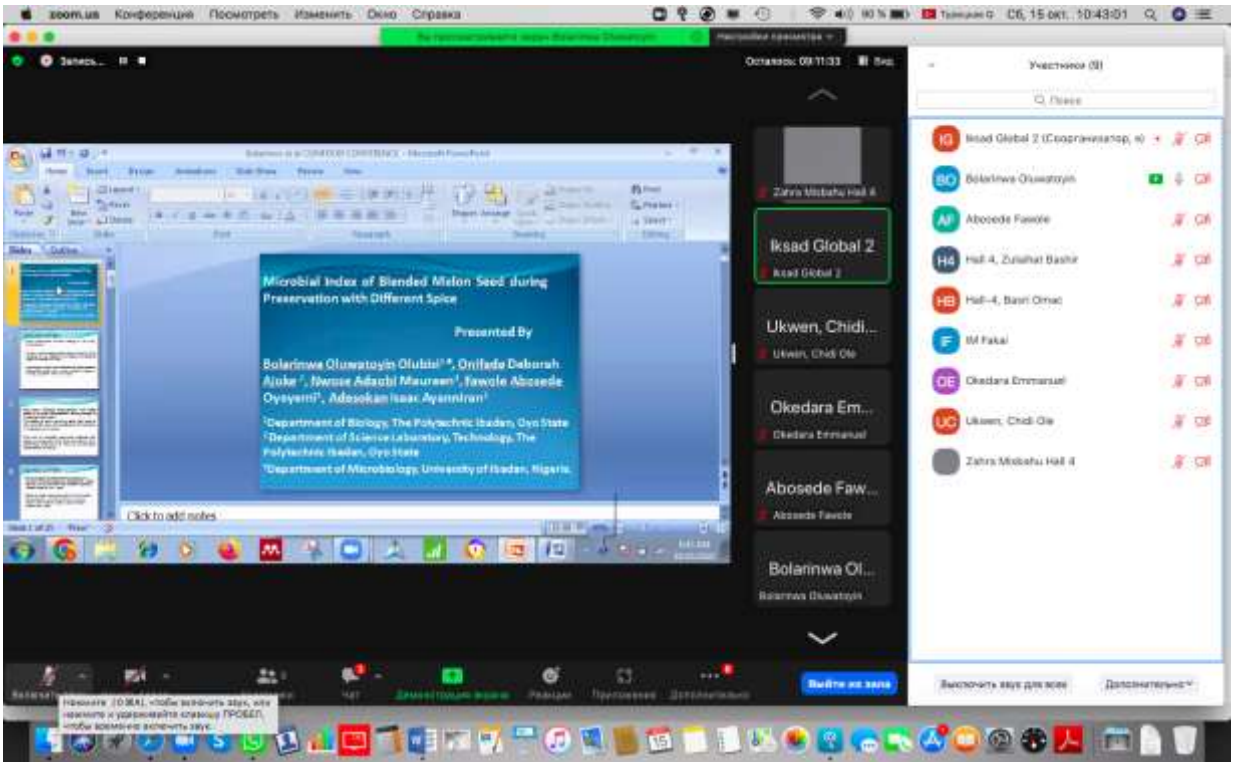


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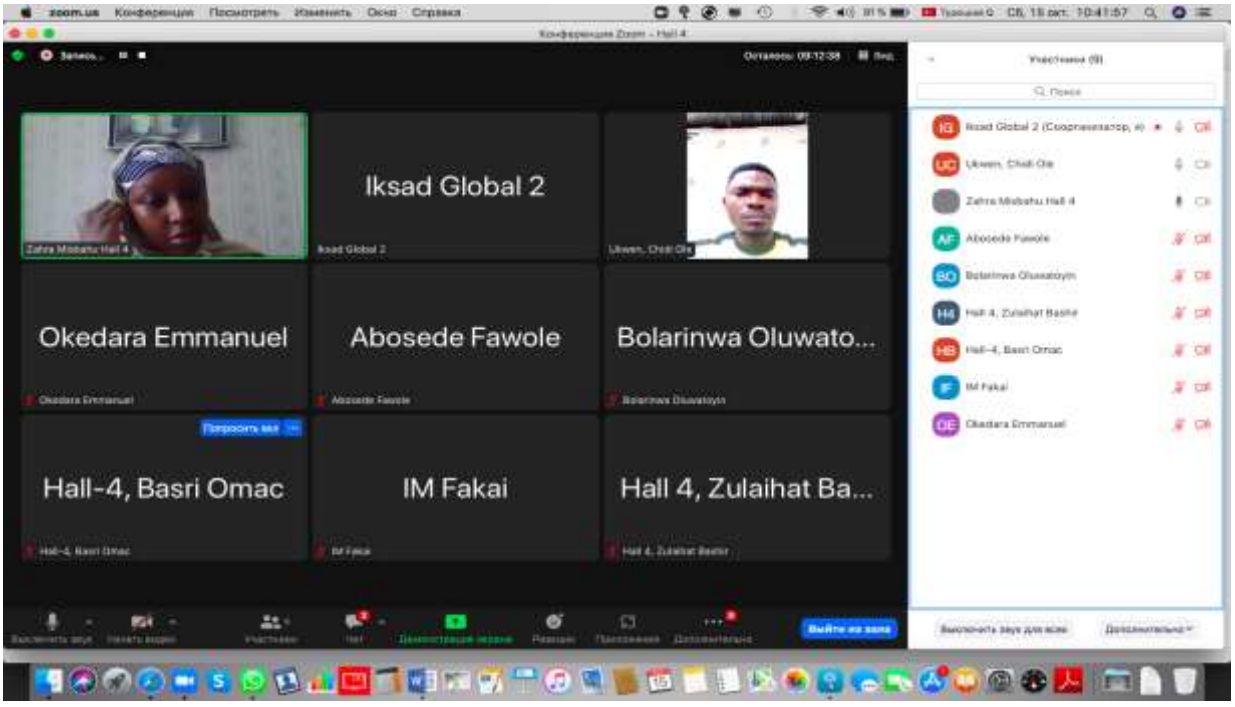
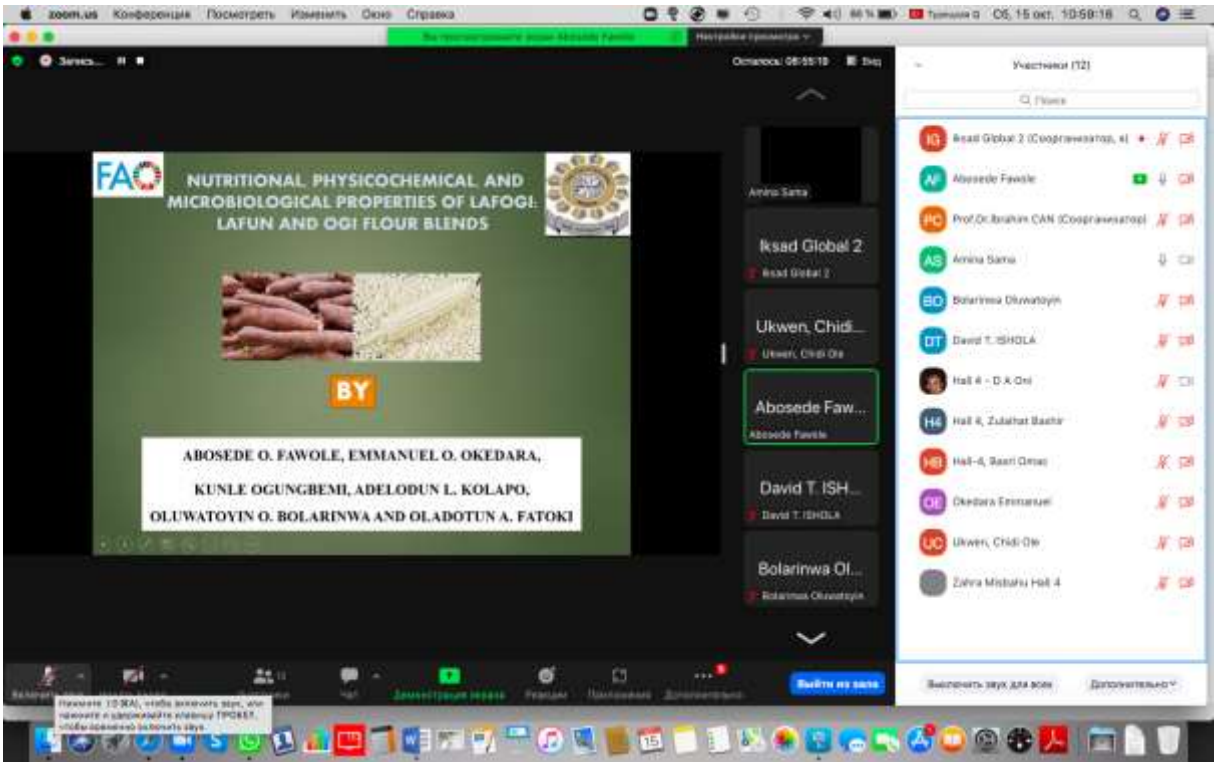


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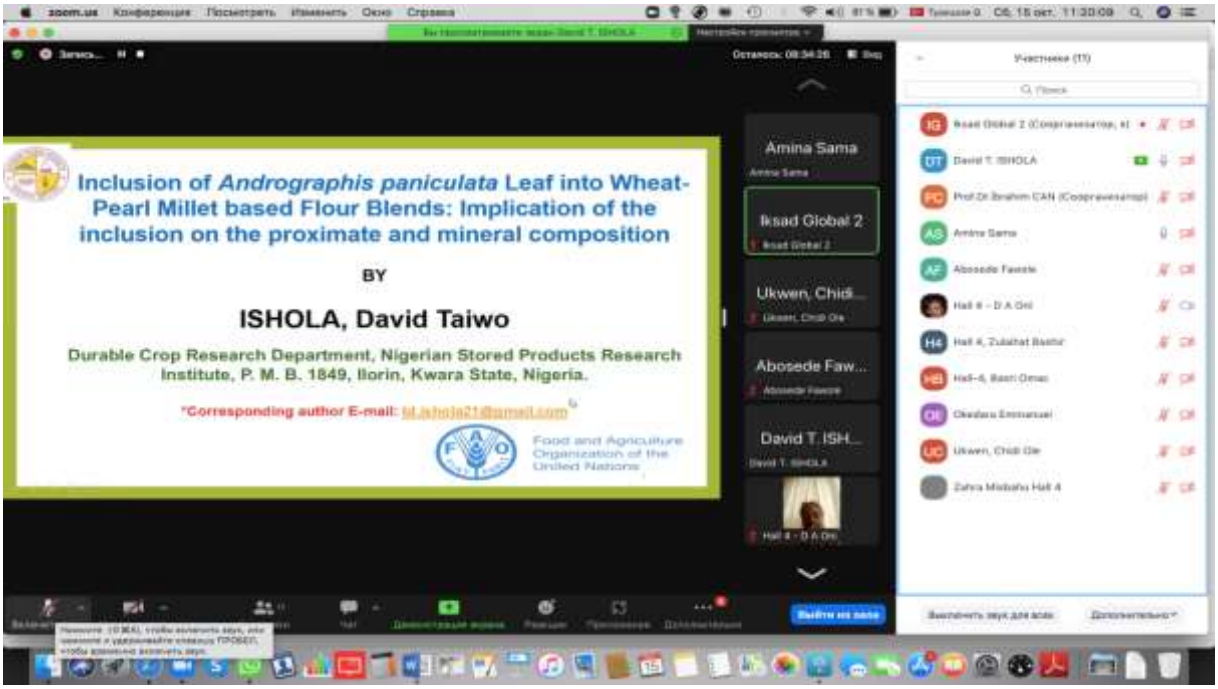
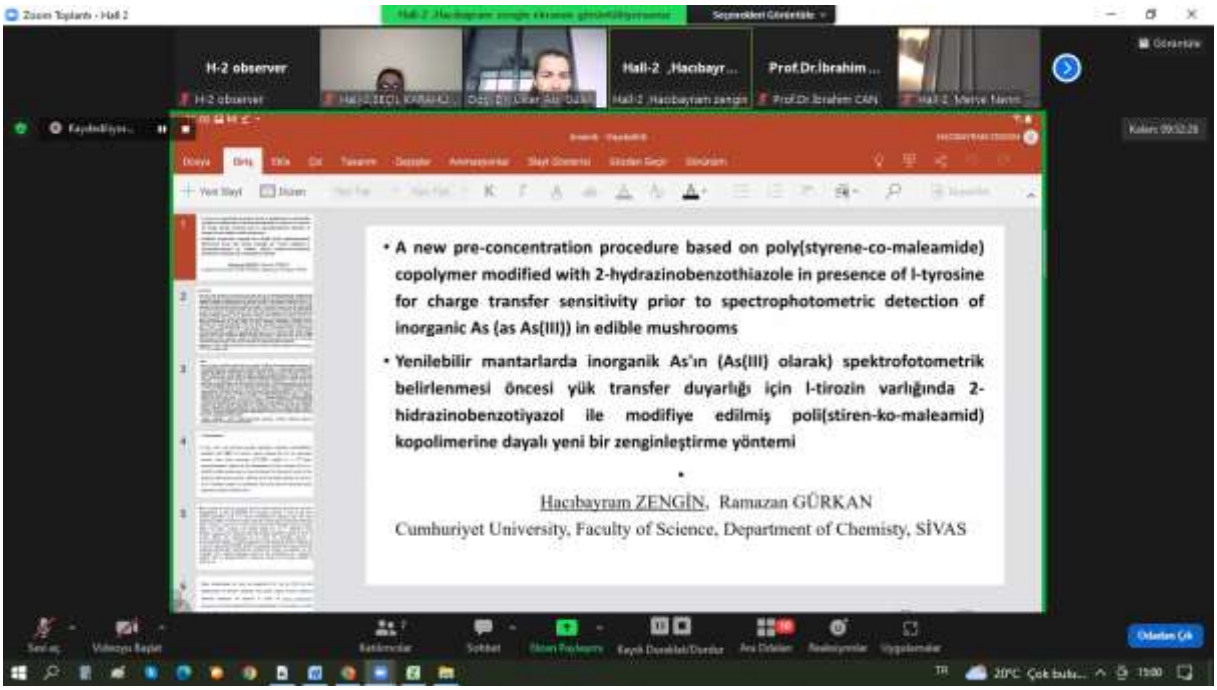


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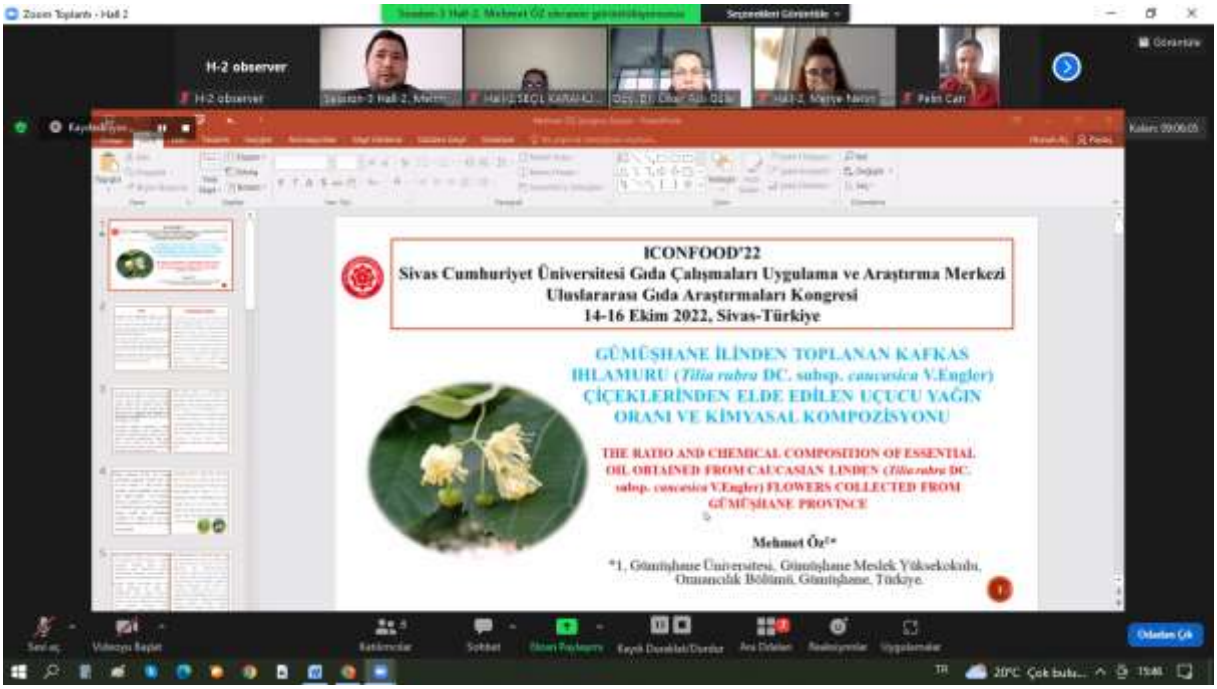
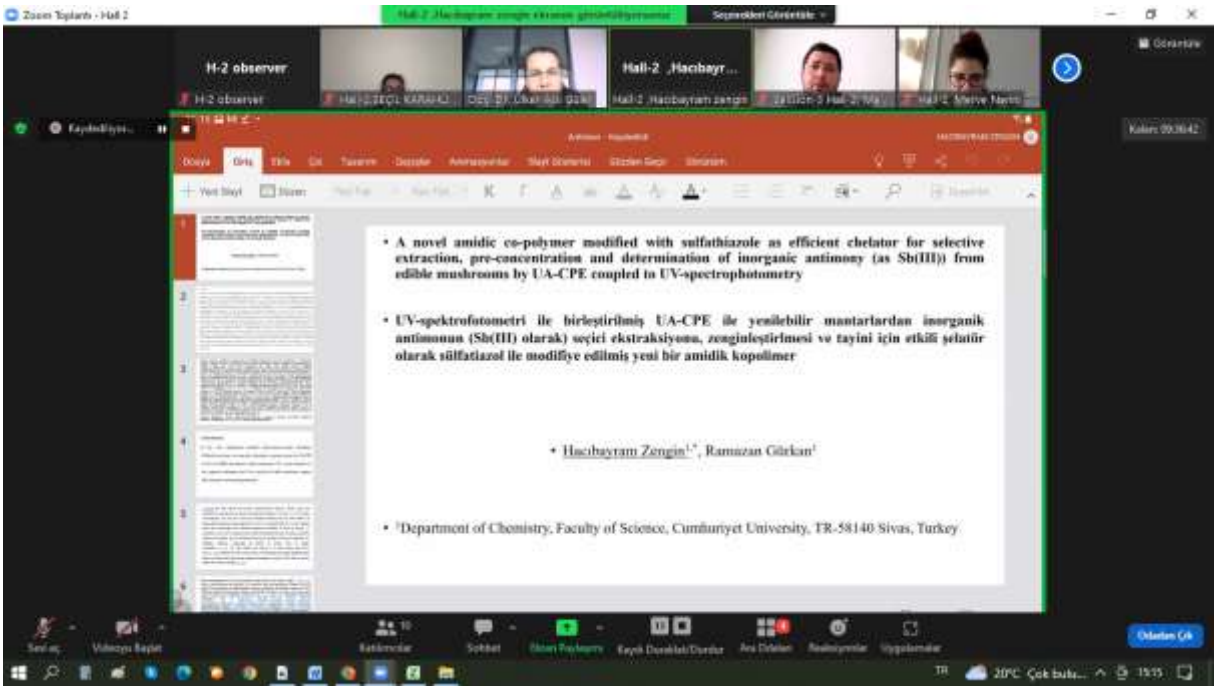


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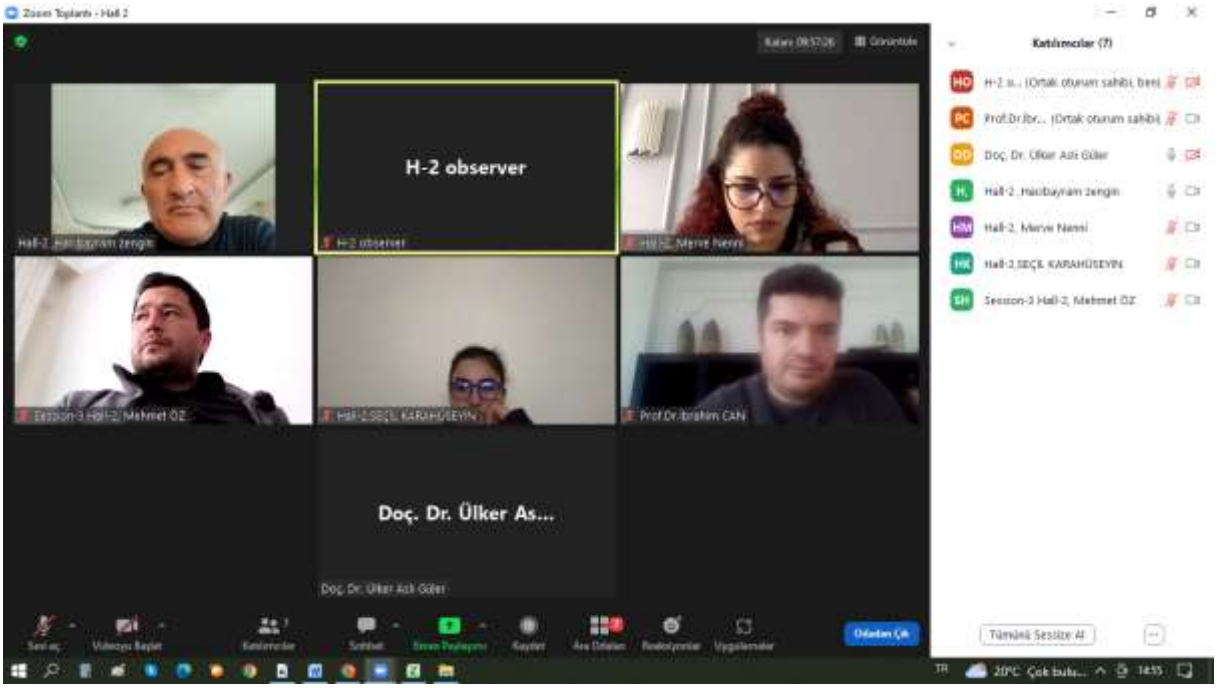


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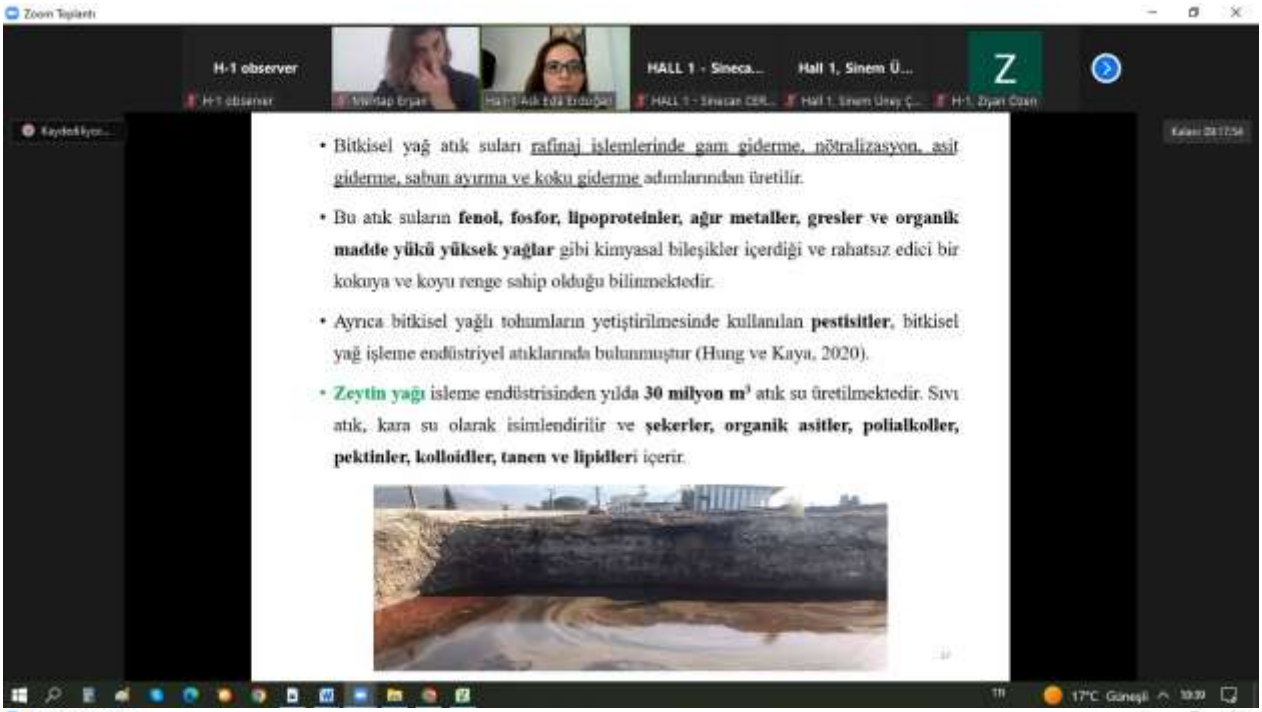
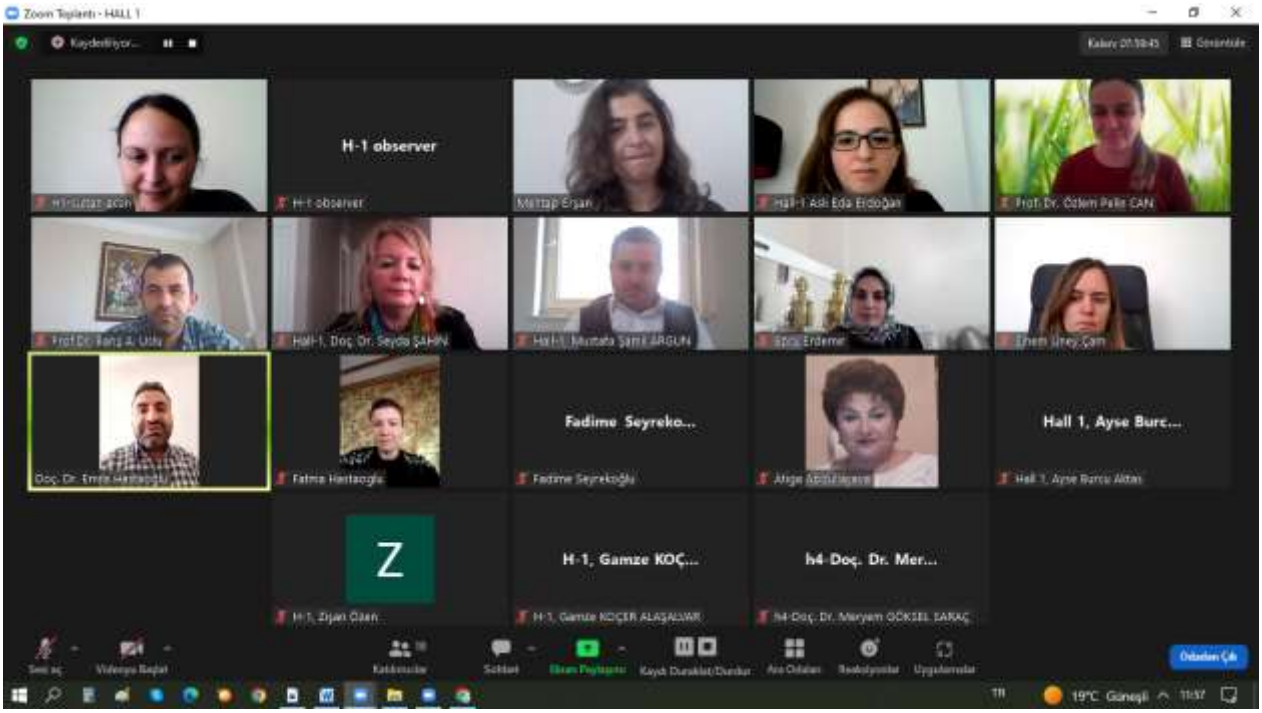




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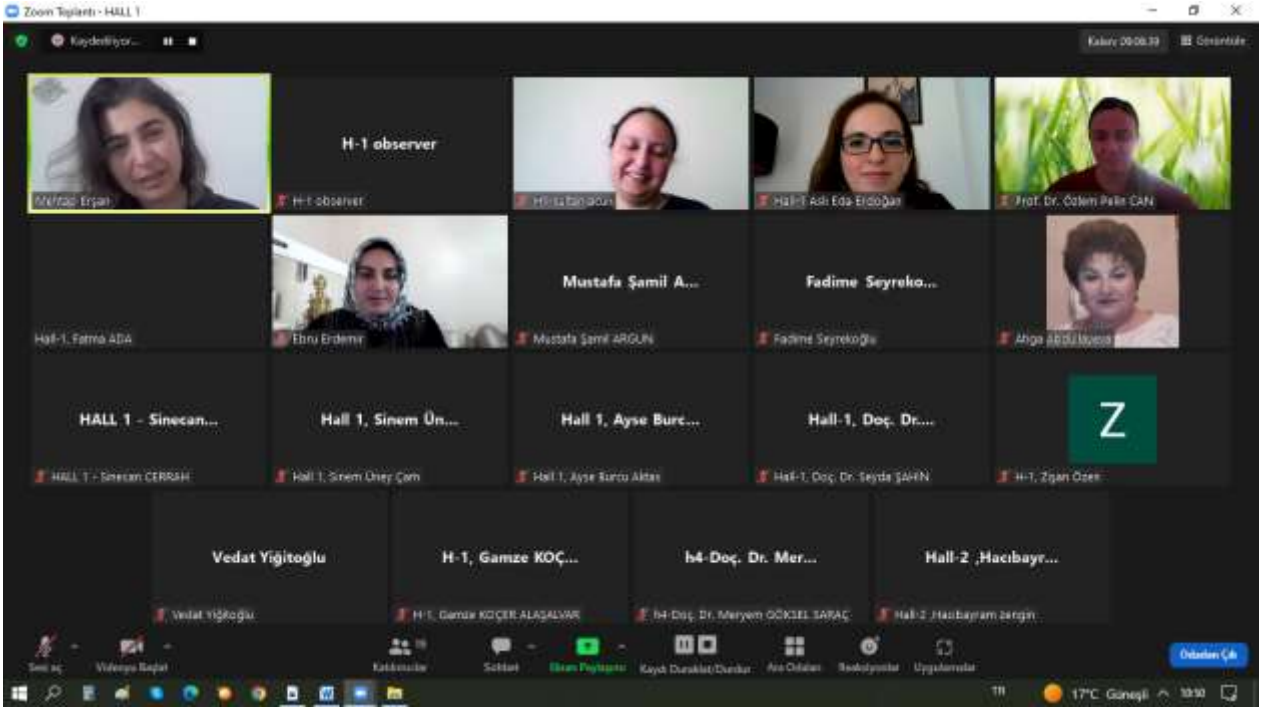
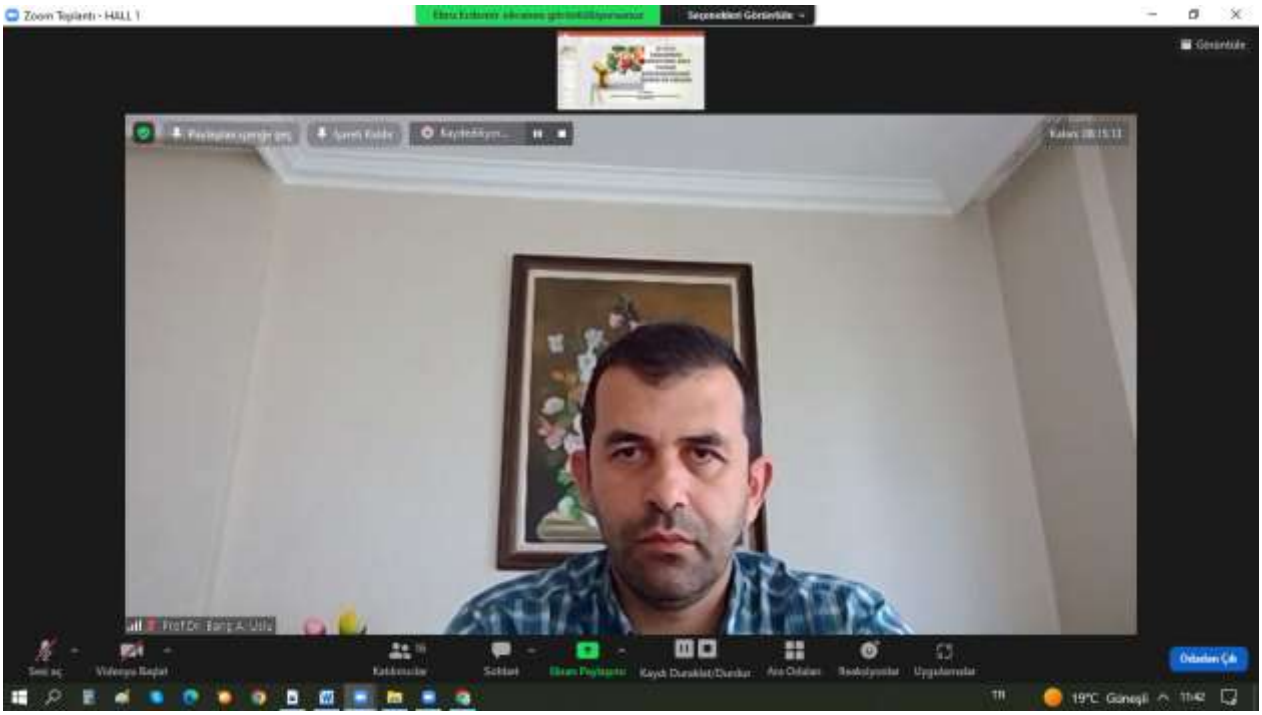


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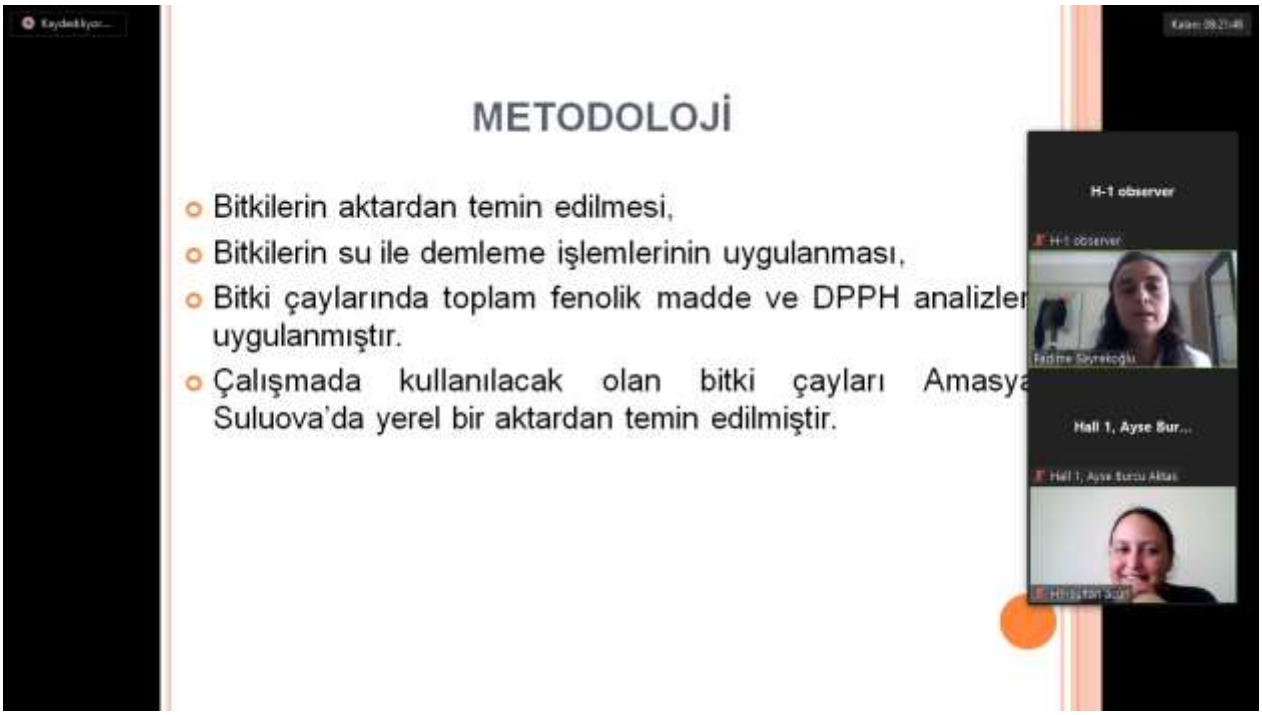
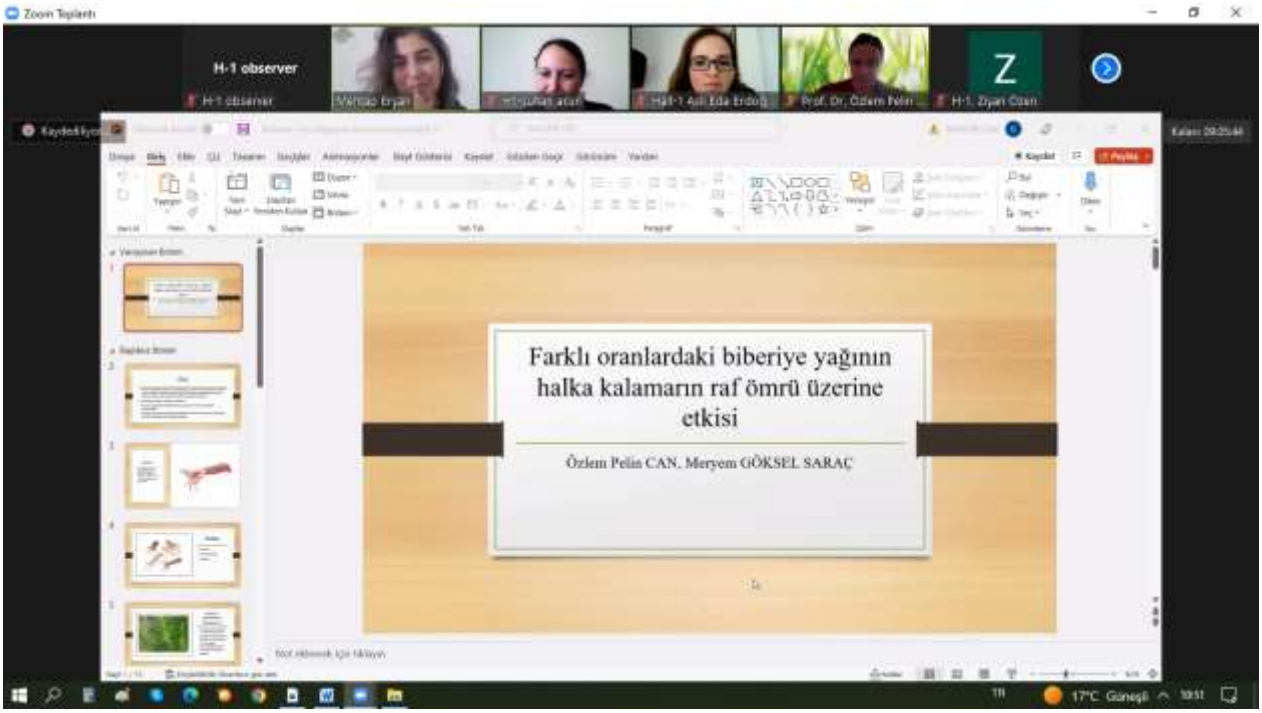


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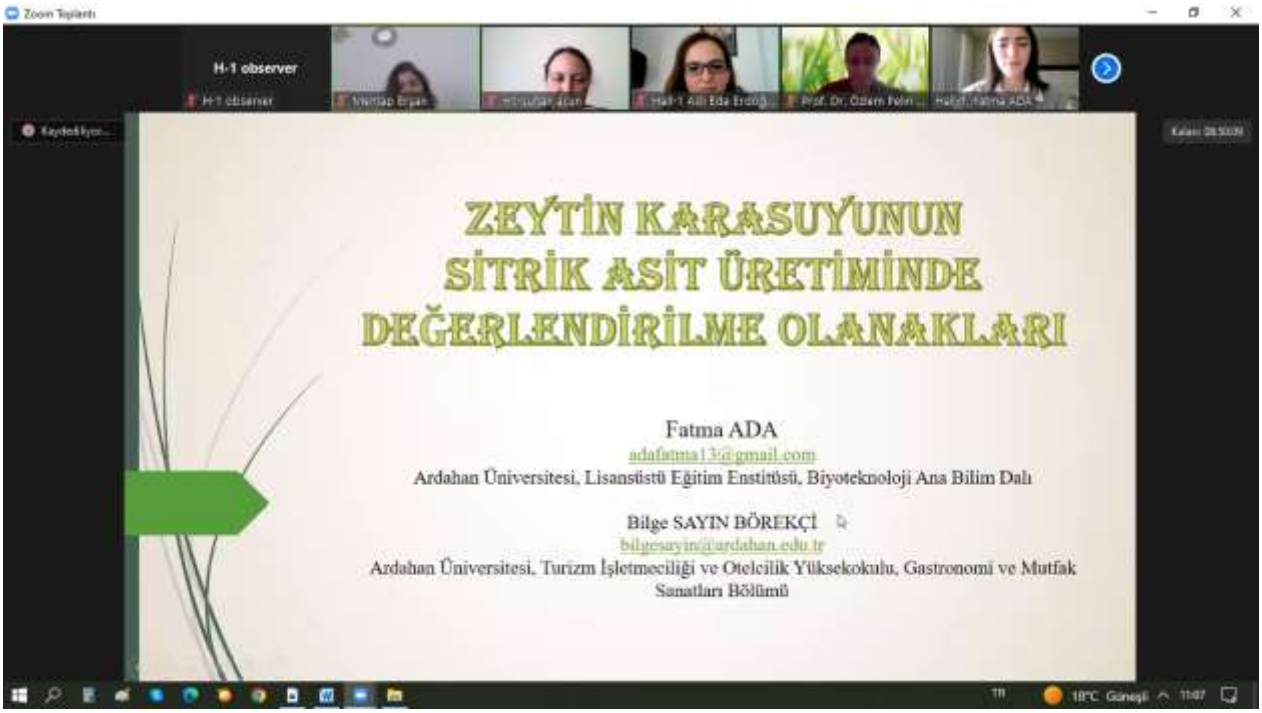


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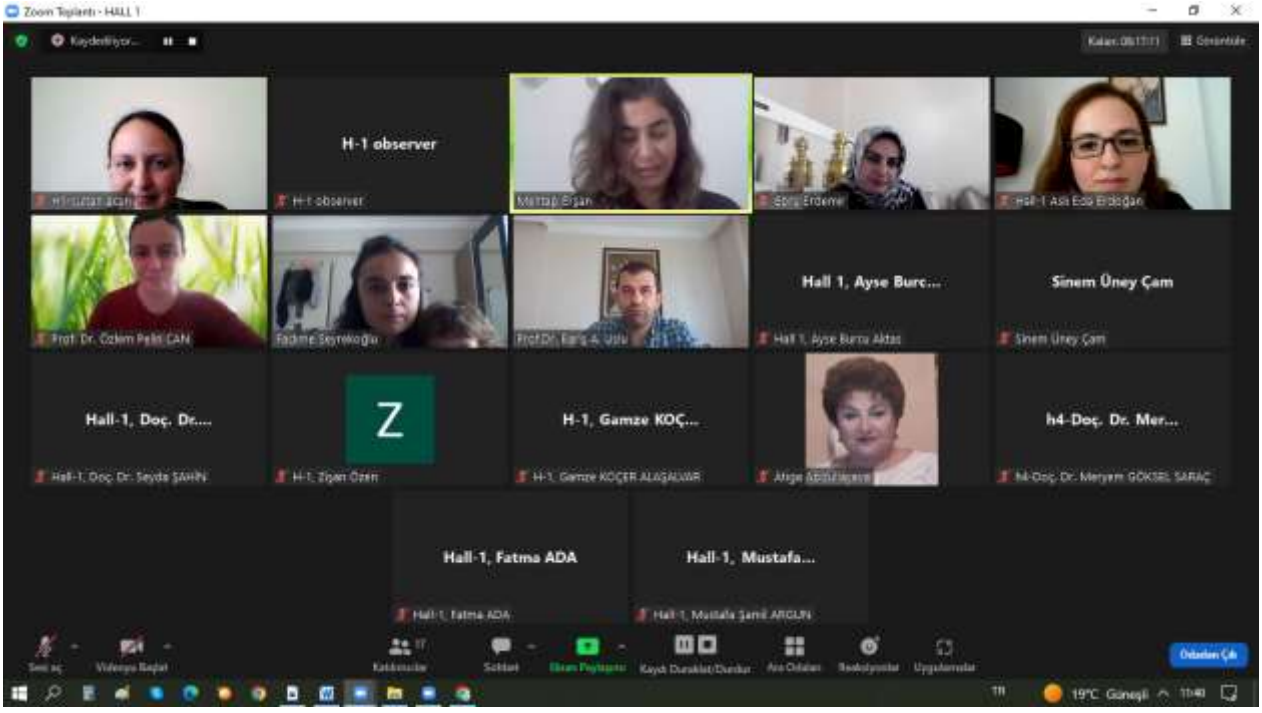
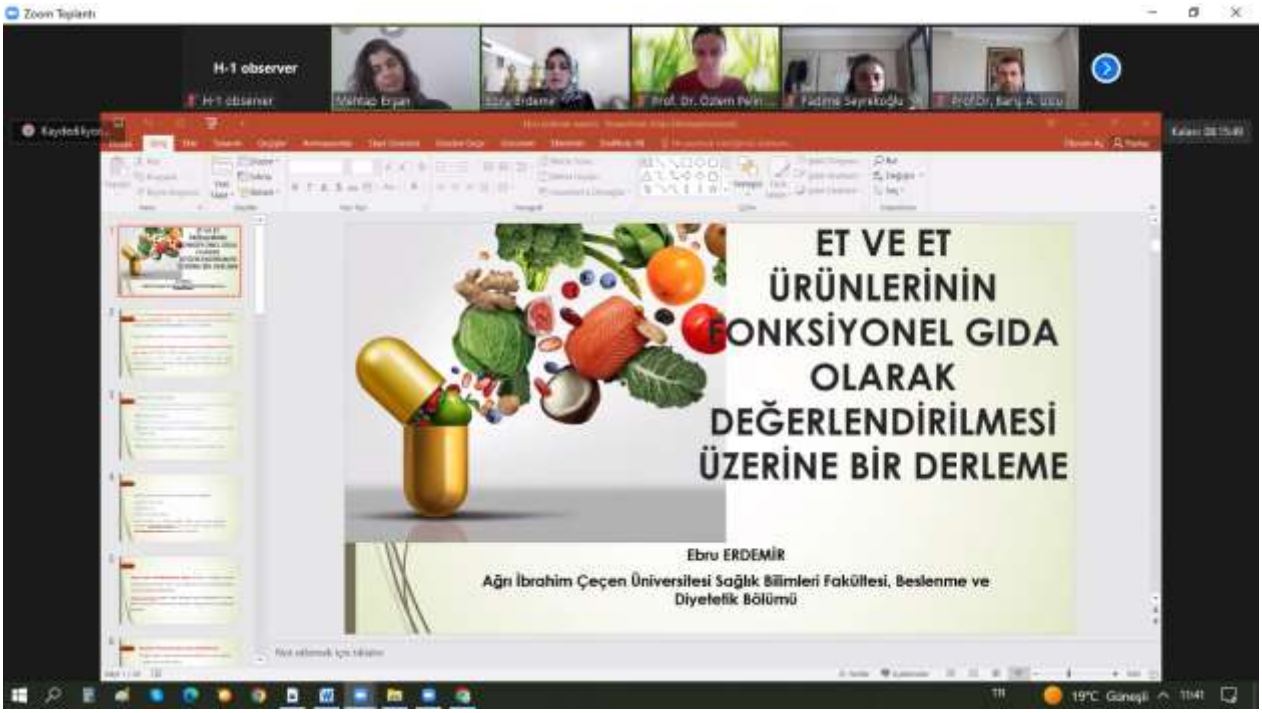
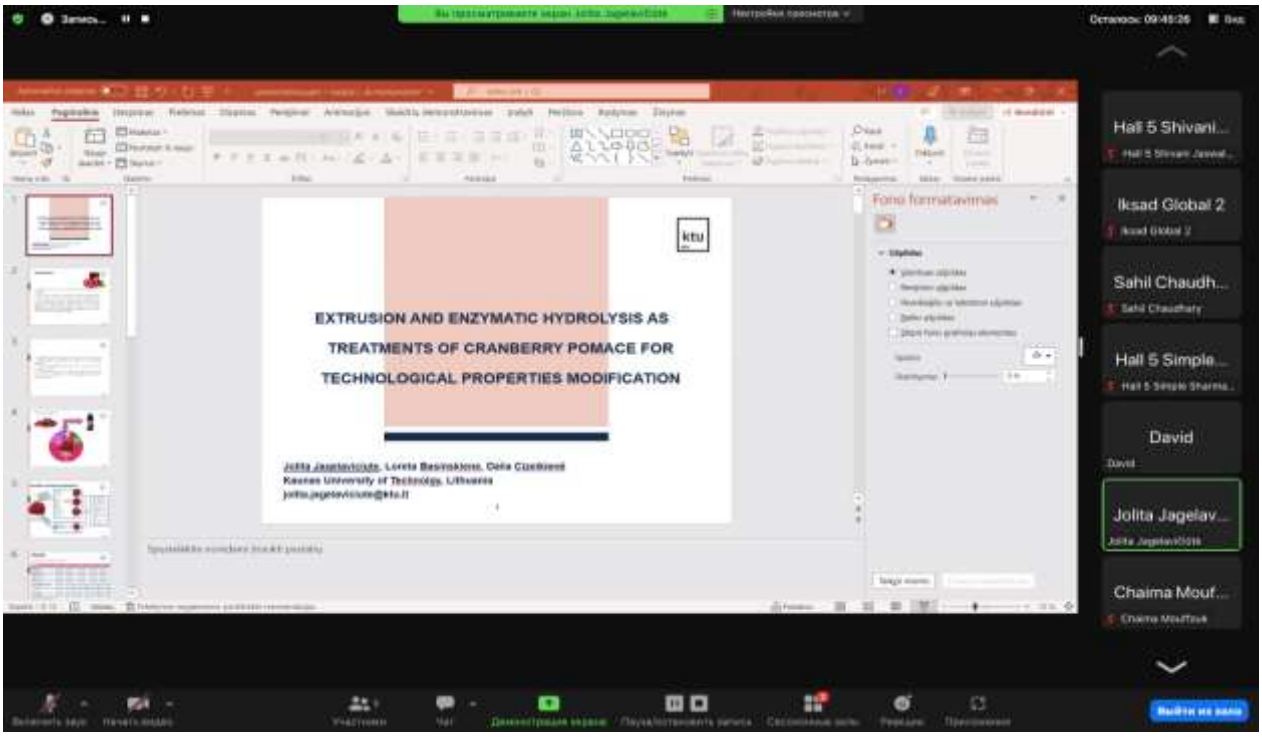


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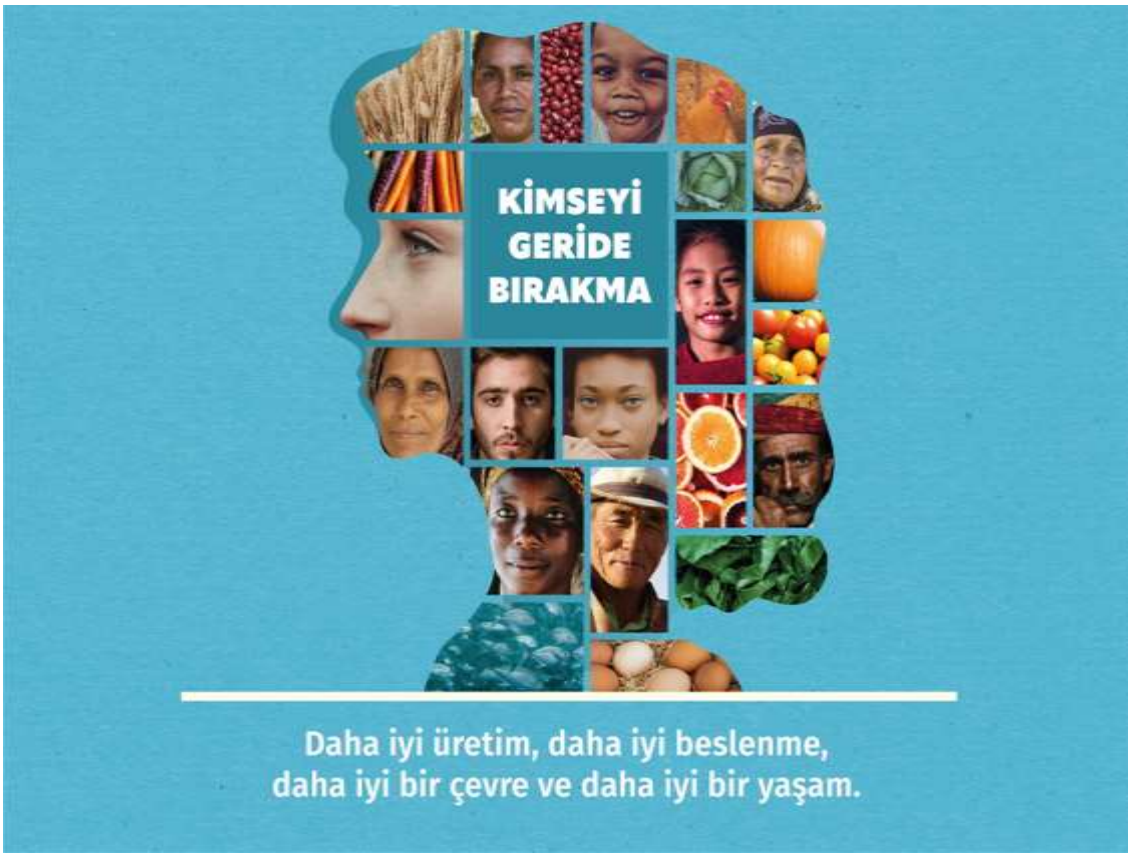
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SUSTAINABLE DEVELOPMENT GOALS

16 Ekim 2022

Dünya Gıda Günü

Food and Agriculture Organization of the United Nations



INTERNATIONAL CONGRESS ON FOOD RESEARCHES

Leave No One Behind

Better Production, Better Nutrition,
Better Environment, Better Life

14- 16 October 2022| Online

Zoom Meeting ID: 879 8331 0805
Zoom Passcode: 141516

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Önemli, Dikkatle Okuyunuz Lütfen

- Kongremizde Yazım Kurallarına uygun gönderilmiş ve bilim kurulundan geçen bildiriler için online (video konferans sistemi üzerinden) sunum imkanı sağlanmıştır.
- Online sunum yapabilmek için https://zoom.us/join sitesi üzerinden giriş yaparak "Meeting ID or Personal Link Name" yerine ID numarasını girerek oturuma katılabilirsiniz.
- Zoom uygulaması ücretsizdir ve hesap oluşturmaya gerek yoktur.
- Zoom uygulaması kaydolmadan kullanılabilir.
- Uygulama tablet, telefon ve PC'lerde çalışıyor.
- Her oturumdaki sunucular, sunum saatinden 5 dk öncesinde oturuma bağlanmış olmaları gerekmektedir.
- Tüm kongre katılımcıları canlı bağlanarak tüm oturumları dinleyebilir.
- Moderatör – oturumdaki sunum ve bilimsel tartışma (soru-cevap) kısmından sorumludur.

Dikkat Edilmesi Gerekenler - TEKNİK BİLGİLER

- Bilgisayarınızda mikrofon olduğuna ve çalıştığına emin olun.
- Zoom'da ekran paylaşma özelliğini kullanabilmelisiniz.
- Kabul edilen bildiri sahiplerinin mail adreslerine Zoom uygulamasında oluşturduğumuz oturuma ait ID numarası gönderilecektir.
- Katılım belgeleri kongre sonunda tarafınıza pdf olarak gönderilecektir.
- Kongre programında yer ve saat değişikliği gibi talepler dikkate alınmayacaktır.

Important, Please Read Carefully

- To be able to attend a meeting online, login via https://zoom.us/join site, enter ID "Meeting ID or Personal Link Name" and solidify the session.
- The Zoom application is free and no need to create an account.
- The Zoom application can be used without registration.
- The application works on tablets, phones and PCs.
- The participant must be connected to the session 5 minutes before the presentation time.
- All congress participants can connect live and listen to all sessions.
- Moderator is responsible for the presentation and scientific discussion (question-answer) section of the session.

Points to Take into Consideration - TECHNICAL INFORMATION

- Make sure your computer has a microphone and is working.
- You should be able to use screen sharing feature in Zoom.
- Attendance certificates will be sent to you as pdf at the end of the congress.
- Requests such as change of place and time will not be taken into consideration in the congress program.

***

Zoom'a giriş yapmadan önce lütfen örnekteki gibi salon numaranızı, adınızı ve soyadınızı belirtiniz

Before you login to Zoom please indicate your hall number, name and surname

exp. H-5, Mustafa Şamil Argun

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SUSTAINABLE DEVELOPMENT GOALS

16 Ekim 2022

Dünya Gıda Günü

	14th of October	
09.30-10.30	**Opening Remarks**	• **Prof. Dr. Özlem Pelin CAN** President of the Congress • **Dr. Mustafa Latif EMEK** President of İKSAD • **Keigo OBARA** FAO Food Security Officer • **Özge İMAMOĞLU** Ministry of Agriculture and Forestry, General Directorate of EU and Foreign Relations, Head of International Organizations Department • **Prof. Dr. Alim YILDIZ** Rector of Sivas Cumhuriyet University, Congress Honorary President
11.00-11.45	***1st Session*** ***"Innovation, Health and Food"*** **Panel Moderator** ***Assoc. Prof. Dr. Emre HASTAOĞLU***	• **Prof. Dr. Kezban CANDOĞAN** Ankara University Department of Food Engineering *"The manufacturing of customized functional foods by 3D Food Printing"* • **Prof. Dr. Özlem TOKUŞOĞLU** Dokuz Eylul University, Technology Development Zone DEPARK TECHNOPARK SPİL INNOVA *"Food By-Product Based Functional Foods and Powders"* • **Prof. Dr. Remziye YILMAZ** Hacettepe University Department of Food Engineering *"Biotechnology and the Future of Food"* • **Prof. Dr. Guy Vergeres** Agroscope - Swiss Federal Research Institute *"Functional properties of fermented foods - from the genome of lactic acid bacteria to human epidemiological studies"*
Lunch Break		

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16 Ekim 2022

Dünya Gıda Günü

13.30-14.15	***2nd Session*** ***"Food Technolgy and Hygiene"*** **Panel Moderator** ***Prof. Dr. Özlem Pelin CAN***	• **Prof. Dr. Halil VURAL** Hacettepe University Department of Food Engineering *"Automation in the Meat Industry"* • **Prof. Dr. Luis RODRIGUEZ-SAONA** The Ohio State University *"From Farm to Table: Rapid Sensing Solutions for the Food Industry"* • **Prof. Dr. Sanja RADONJIĆ** University of Montenegro • **Prof. Dr. Mustafa TAYAR** Bursa Uludağ University Faculty of Veterinary *"Food Citizenship"*
14.30-15.15	***3rd Session*** ***"Food and Gastronomy"*** **Panel Moderator** ***Assoc. Prof. Dr. İbrahim Tuğkan ŞEKER***	• **Prof. Dr. Fügen ÖZKAYA** Hacı Bayram Veli University Gastronomy and Culinary Arts Department *"Food Harmony in Gastronomy"* • **Prof. Dr. Aziz EKŞİ** Topkapı University Gastronomy and Culinary Arts Department *"Foods from Gastronomy Perspective"* • **Prof. Dr. Saime KÜÇÜKKÖMÜRLER** Osmaniye University Gastronomy and Culinary Arts Department *"The Effect of Food and Beverage Culture on the Formation of Gastronomic Values; Turkish Culinary Culture Example"*
15.30-16.15	***4th Session*** ***"Food Security and Sustanibility"*** **Panel Moderator** ***Assoc. Prof. Dr. Halil YALÇIN***	• **Fazıl DÜŞÜNCELI** FAO Agriculture Officer • **Ünal ÖRNEK** Central Union of Forestry Cooperatives of Turkey (ORKOOP) Education, Research and Foreign Relations Coordinator • **Neşe ÇAKIR** FAO Gender Expert • **Burak ÖZ** FAO National Policy and Food Security Expert

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SUSTAINABLE DEVELOPMENT GOALS

16 Ekim 2022

Dünya Gıda Günü

Participant Countries: (18)

Turkey, Nigeria, Lithuania, South Africa, China, India, Serbia, UK, Indonesia, Uzbekistan, North Macedonia, Morocco, Azerbaijan, Montenegro, Pakistan, Algeria

	Session 1	Session 2	Session 3
Turkiye	10.00-12.00	12.30-14.30	15.00-17.00
Nigeria	08.00-10.00	10.30-12.30	13.00-15.00
Lithuania	10.00-12.00	12.30-14.30	15.00-17.00
South Africa	09.00-11.00	11.30-13.30	14.00-16.00
China	15.00-17.00	17.30-19.30	20.00-22.00
India	12.30-14.30	15.00-17.00	17.30-19.30
Serbia	09.00-11.00	11.30-13.30	14.00-16.00
UK	08.00-10.00	10.30-12.30	13.00-15.00
Indonesia	14.00-16.00	16.30-18.30	19.00-21.00
Uzbekistan	12.00-14.00	14.30-16.30	17.00-19.00
North Macedonia	09.00-11.00	11.30-13.30	14.00-16.00
Morocco	08.00-10.00	10.30-12.30	13.00-15.00
Azerbaijan	11.00-13.00	13.30-15.30	16.00-18.00
Montenegro	09.00-11.00	11.30-13.30	14.00-16.00
Pakistan	12.00-14.00	14.30-16.30	17.00-19.00
Algeria	08.00-10.00	10.30-12.30	13.00-15.00
Iran	10.30-12.30	13.00-15.00	15.30-17.30
Ukraine	10.00-12.00	12.30-14.30	15.00-17.00

Zoom Meeting ID: 879 8331 0805

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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-1

Ankara Local Time:
10:00 - 12:00

Meeting ID: 879 8331 0805

Passcode: 141516

HEAD OF SESSION: AYŞE BURCU AKTAŞ

AUTHORS	AFFILIATION	TOPIC TITLE
Esen Bilge BICER	*Cumhuriyet University, Zara Ahmet Cuhadaroglu Vocational School*	A TRADITIONAL PRODUCT LUPINE (TERMIYE) AND ITS USAGE IN THE FOOD INDUSTRY
Hacer CEYLAN Res. Asst. Dr. Tekmile CANKURTARAN KÖMÜRCÜ Prof. Dr. Nermin BİLGİÇLİ	*Necmettin Erbakan University*	PRODUCTION OF GLUTEN FREE CRACKERS USING DIFFERENT CEREAL-LEGUME FLOUR, LEAF AND SEED POWDERS
Res. Asst. Dr. Tekmile CANKURTARAN KÖMÜRCÜ Prof. Dr. Nermin BİLGİÇLİ	*Necmettin Erbakan University*	COMPARISON OF FARINOGRAPH PROPERTIES OF FLOUR BLENDS PREPARED WITH UNGERMINATED AND GERMINATED ANCIENT AND MODERN WHEAT
Ayça GEDIKOĞLU Hale İnci ÖZTÜRK	*Konya Food and Agriculture University*	MICROWAVE EXTRACTION OF LAVANDULA ANGUSTIFOLIA ESSENTIAL OIL, AND DETERMINATION OF ANTIMICROBIAL AND ANTIOXIDANT ACTIVITIES
Elif YAVER	*Necmettin Erbakan University*	THE USE OF FLAXSEED FLOUR AS A STRUCTURING AGENT IN CHICKPEA CRACKERS
Elif Sena KIRMIZIKAYA İnci DOĞAN	*Kahramanmaraş Sütçü İmam University*	EFFECT OF DIFFERENT DRYING SYSTEMS ON DRYING PERFORMANCE OF MARAŞ GREENPEPPER
Nagihan KASATURA Asst. Prof. Dr. Nihan AKDEMİR	*Kocaeli University*	TURKISH COFFEE AND QUALITY TURKISH COFFEE: A SAMPLE OF 3rd GENERATION COFFEE BUSINESSES
Lec. İrfan YOLAÇAN	*Şişli Vocational School*	YİYECEK VE İÇECEK İŞLETMELERİNDE MENÜ STANDART REÇETE VE MALİYET ANALİZİ

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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-2

Ankara Local Time:
10:00 - 12:00

Meeting ID: 879 8331 0805

Passcode: 141516

HEAD OF SESSION: MÜGE HENDEK ERTOP

AUTHORS	AFFILIATION	TOPIC TITLE
ORCUN TOKSOZ Ipek TURKMENOGLU DIDEM BERBER N. CENK SESAL	*Marmara University* *Maltepe University*	INHIBITORY EFFECTS OF THE ETHNOBOTANICALLY IMPORTANT SUMAC (RHUS CORIARIA) PLANT AGAINST BACTERIAL GROWTH OF FOODBORNE PATHOGENS
Lala SHIRINOVA Elina SULYAYEVA Aynur GULIYEVA Tahmina ALASGAROVA Fatima ALIYEVA	*Baku State University* *Azerbaijan Food Safety İnstitute*	STUDYING ESCHERICHIA COLI O157: H7 IN FOODS AND THE RIGHT CHOICE OF STUDY METHODOLOGY
Bülent BAŞYİĞİT	*Harran University*	MALTODEXTRIN ENHANCES FUNCTIONAL AND TEXTURAL ATTRIBUTES OF BROWN RICE PROTEIN-BASED HYDROGEL
Uğur ERTOP Hakan ŞEVİK Müge HENDEK ERTOP	*Kastamonu University*	PHYSICOCHEMICAL CHARACTERISTICS AND SOME BIOACTIVE ATTRIBUTES OF KASTAMONU CHESTNUT HONEY
Müge HENDEK ERTOP Aygül DEMİR	*Kastamonu University*	PHYSIOCHEMICAL AND BIOACTIVE MARKERS THAT CAN BE USED AS FINGERPRINT IN CHESTNUT HONEY
Meryem Göksel SARAÇ Emre HASTAOĞLU Özlem Pelin CAN	*Sivas Cumhuriyet University*	PRODUCTION OF MIMIC FAT FROM VEGETABLE RESOURCES
Neslihan UĞUR ÖZTÜRK Hatice Ahu KAHRAMAN	*Burdur Mehmet Akif Ersoy University*	ANTIBACTERIAL AND ANTIBIOFILM ACTIVITY OF LACTIC ACID BACTERIA ISOLATED FROM HOME-TYPE FERMENTED FOODS ON SOME FOOD PATHOGENS

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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-3

Ankara Local Time:
10:00 - 12:00

Meeting ID: 879 8331 0805

Passcode: 141516

HEAD OF SESSION: SEYDA ŞAHİN

AUTHORS	AFFILIATION	TOPIC TITLE
Hayrunisa KOYUN Seyda ŞAHİN Sema AĞAOĞLU	*Sivas Cumhuriyet University*	THE EFFECT OF PROBIOTICS ON THE USE OF PREBIOTICS AND SYNBIOTICS ON HEALTH
FATULLAYEVA S.F. BAKHISHLI F.G.	*Azerbaijan Medical University*	PECULIARITIES OF NUTRITION OF MEDICAL UNIVERSITY STUDENTS IN THE CONTEXT OF DISTANCE LEARNING
CANAN ASAL ULUS BAHTINUR TAŞCI BEYZA AKÇAY	*Ondokuz Mayıs University*	EVALUATION OF PROBIOTIC NUTRIENT CONSUMPTION STATUS IN FACULTY OF HEALTH SCIENCES STUDENTS
ABDULLAYEVA A.A. SAMEDOV Sh.Kh. ALIYEVA N.V. ALI F.M.	*Azerbaijan Medical University*	ABOUT NUTRITION OF SCHOOLCHILDREN IN RURAL AREAS
Asst. Prof. Dr. Seçil ÖZDEMİR METLİOĞLU	*İzmir Democracy University*	THE RELATION BETWEEN NUTRITION AND BELIEF SYSTEMS
Tuba TEKIN Emine DINÇER	*Sivas Cumhuriyet University*	EFFECT OF BREAD CONSUMPTION CONTAINING RESISTANT STARCH ON GASTROINTESTINAL SYMPTOMS
SAMEDOV Sh.Kh. FATULLAYEVA S.F. ABDULLAYEVA A.A. ALIYEVA N.V. KAZIMOVA V.M.	*Azerbaijan Medical University*	HYGIENIC CHARACTERIZATION OF K-40 ISOTOPE IN SOME FOODS
Mihrican KACAR Nazife YILMAZ	*Erzincan Binali Yildirim University*	TRADITIONAL FOODS CONSUMED IN EAST ASIAN COUNTRIES AND THEIR HEALTH BENEFITS

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ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-4

Ankara Local Time:
10:00 - 12:00

Meeting ID: 879 8331 0805

Passcode: 141516

HEAD OF SESSION:

AUTHORS	AFFILIATION	TOPIC TITLE
Zulaihat B. A. Shamsudeen U. Zubairu U. D.	*Umaru Musa Yaradua University* *Bayero University*	COMPARATIVE ASSESSMENT OF AFLATOXIN CONTENT OF MAIZE, MILLET AND SORGHUM SOLD IN KATSINA METROPOLIS
Zahra Misbahu Na'iya Bashir Abdulkadir Kamaluddeen Kabir	*Umaru Musa Yar'adua University*	EFFECT OF PROBIOTIC FEED SUPPLEMENT ON BROILER CHICKEN FEED CONVERSION AND GROWTH PERFORMANCE
Bolarinwa Oluwatoyin Olubisi Onifade Deborah Ajoke Nwose Adaobi Maureen Fawole Abosede Oyeyemi Adesokan Isaac Ayanniran	*The Polytechnic Ibadan* *University of Ibadan*	MICROBIAL INDEX OF BLENDED MELON SEED DURING PRESERVATION WITH DIFFERENT SPICES
Aondoackaa, A. D. Babayo, C. Auta, F.B. Yange, A. I. Uta, K. B.	*Federal University of Agriculture*	ANTIBACTERIAL ACTIVITY OF HONEY, BITTER LEAF AND GARLIC EXTRACTS ON SOME ESCHERICHIA COLI, SALMONELLA TYPHI AND SHIGELLA SPECIES
Ukwen, Chidi Ole	*University of Nigeria Nsukka*	MICROBIOLOGICAL AND PHYSICOCHEMICAL QUALITIES OF SELECTED COMMERCIALLY PRODUCED POULTRY FEEDS SOLD IN UMUDIKE, ABIA STATE, NIGERIA
A. O. Fawole E. O. Okedara K. Ogungbemi A. L. Kolapo O. O. Bolarinwa O. A. Fatoki	*The Polytechnic, Ibadan* *Nigerian Stored Products Research Institute* *Augustine University*	NUTRITIONAL, PHYSICOCHEMICAL, AND MICROBIOLOGICAL PROPERTIES OF LAFOGI: LAFUN AND OGI FLOUR BLENDS
Natalija ATANASOVA-PANCEVSKA	"Sts Cyril and Methodius" University	LISTERIA MONOCYTOGENES-CONSUMER FOOD SAFETY CONCERNS
Sabahat Aleem Dr. Humaira Ashraf Rafia Masood	*Jinnah University for women*	DEVELOPMENT OF FLAT BREAD BY UTILIZING MORINGA LEAVES POWDER AND WATER CHESTNUT POWDER TO COMBAT MALNUTRITION
David T. Ishola Mathew K. Bolade Rukayat A. Ashonibare Adewale A. Afolabi Olalekan M. Rahman Kurrah A. Inikpi Haruna P. Bahago Opemipo T. Ishola	*Nigerian Stored Products Research Institute* *Federal University of Technology*	INCLUSION OF ANDROGRAPHIS PANICULATA LEAF INTO WHEAT-PEARL MILLET BASED FLOUR BLENDS: IMPLICATIONS OF THE INCLUSION ON THE PROXIMATE COMPOSITION AND MINERAL CONSTITUENT

ONLINE PRESENTATIONS

15.10.2022 / Session-1 Hall-5

Ankara Local Time:
10:00 - 12:00

Meeting ID: 879 8331 0805

Passcode: 141516

HEAD OF SESSION: Dr. Soumia MOUFFOUK

AUTHORS	AFFILIATION	TOPIC TITLE
Grace Abakpa Idowu, O.A. Olafimihan, C.A.	*Federal University of Health Sciences Federal Polytechnic, Offa*	MICROBIOLOGICAL QUALITY OF TAP WATER IN OBAFEMI AWOLOWO UNIVERSITY ENVIRONMENTS USING MEMBRANE FILTRATION METHOD
PhD Student I.Bouras A.Rehail	*University of Oum El Bouaghi, Algeria Production department , Sonatrach, Skikda, Algeria*	EXPERIMENTAL STUDY OF THE DISTRIBUTION OF PHYSICO-CHEMICAL PARAMETERS IN WASTE WATER PLANT (GRIT CHAMBER)
Mercy Adenike Ogunbisi Olanrewaju Olujimi Qiming Xian Samuel Sojinu Toyin Ayodele Arowolo	*Federal University of Agriculture Nanjing University Yaba College of Technology*	CHARACTERISTICS AND RISK ASSESSMENT OF POLYCHLORINATED BIPHENYLS IN FISH SAMPLES OF OGUN RIVER, SOUTHWEST, NIGERIA
Dr. Soumia Mouffouk Dr. Chaima Mouffouk Dr. Sara Mouffouk Pr. Hamada Haba	*Université de Batna-1, Algérie University of Batna 2 Mustapha Benboulaid*	PHYTOCHEMICAL INVESTIGATION AND BIOLOGICAL ACTIVITIES OF THE SPECIES ERINACEA PUNGEN
Dr. Mouffouk Chaima Dr. Mouffouk Soumia Dr. Sara Mouffouk Pr. Haba Hamada	*Université de Batna-1, Algérie University of Batna 2 Mustapha Benboulaid*	CYTOTOXIC EFFECT, ANTI-CHOLINESTERASE AND ANTIBACTERIAL ACTIVITIES OF THE PLANT SCABIOSA STELLATA L.
Ijeoma Mary UNEZE	*Godfrey Okoye University*	ASSESSMENT OF POLYCYCLIC AROMATIC HYDROCARBON IN SMOKED FISH AND MEAT COMMONLY SOLD IN ENUGU METROPOLIS
M. Mamuda I. A Khalil A. M. Sokoto	*Usmanu Danfodiyo University Sokoto*	CHARACTERISATION AND ANTIOXIDANT EVALUTAION OF GARLIC EXTRACT AS A NATUTAL ANTIOXIDANT FOR JATROPHA CURCAS BIODIESEL STABILITY
Sule, Ajuma Fatima Abaniwo, Rose Mafo Oguche, Mercy	*Prince Abubakar Audu University*	COMPARATIVE STUDY ON THE PHYTOCHEMICALS, MINERAL CONTENT AND ANTIOXIDANT ACTIVITY OF LEAF AND STEM-BARK OF Vernonia amygdalina
Adebisi, Quazim Babs John, Nanji Nimgil	*Federal College of Education Pankshin Plateau State, Nigeria*	ASSESSMENT OF NATURALLY OCCURING RADIOACTIVE MATERIALS IN SOIL AND VEGETABLES CULTIVATED IN BARKIN-LADI LOCAL GOVERNMENT AREA OF PLATEAU STATE, NIGERIA

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HEAD OF SESSION: BELMA ŞENOL YILMAZ

AUTHORS	AFFILIATION	TOPIC TITLE
Sena YILMAZ Meral YILMAZ	*Sivas Cumhuriyet University*	GEOGRAPHICALLY INDICATED MEATBALLS IN TURKEY
Belma ŞENOL YILMAZ	*Sivas Cumhuriyet University*	YÖRESEL BİR LEZZET: ZARA GÜLLAÇ SARMASI
Lecturer Kübra TOPALOĞLU GÜNAN Lecturer Tuğçe BOĞA Durmuş BULDUR	*Maltepe University*	FUNCTIONALIZATION OF SEKERPARE WITH COMPOSITE FLOURS
Ünalcan KUTAL Assoc. Prof. Dr. İbrahim Tuğkan ŞEKER	*Sivas Cumhuriyet University*	APPLICATIONS OF NEW RECIPE DERIVATION OF RECIPES OF LOCAL FISH DISHES USING MOLECULAR TECHNIQUES
Assoc. Prof. Dr. Emre HASTAOĞLU Şefahat TAŞÇI	*Sivas Cumhuriyet University*	NEW TASTE PERCEPTION: A STUDY ON KOKUMI
Mustafa AKTURFAN Ali ŞEN	*Karamanoğlu Mehmetbey University*	A TRADITIONAL TASTE IN ERMENEK CULINARY CULTURE: TARHANABAŞI
Yusuf ER Mustafa AKTURFAN	*Karamanoğlu Mehmetbey University*	THE EFFECT OF GASTRONOMIC PRODUCTS ON THE SELECTION OF RECREATION CENTER: THE CASE OF KARAMAN ZEYVE MARKET

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HEAD OF SESSION: FATMA HASTAOĞLU

AUTHORS	AFFILIATION	TOPIC TITLE
Asst.Prof. Dr. Fatma HASTAOĞLU Pelin ÇELIK	*Sivas Cumhuriyet University Vocational School of Health Services*	SPECTRUM OF CARE IN FOOD ORIGINATED DISEASES
Cumhur DEMİRALP Berfin ELMAS DEMİRALP	*Hakkari University*	PSYCHOBIOTICS AND THEIR EFFECTS ON MENTAL HEALTH
Ph.D. Alev AKTAŞ	*Sivas Cumhuriyet University*	FOOD ADDICTION AND PSYCHOPATHOLOGY
Şimşek ÇELİK	*Sivas Cumhuriyet University*	STRAWBERRY MAY CAUSE ANAPHYLAXIS: CASE REPORT
Şimşek ÇELİK	*Sivas Cumhuriyet University*	MUSHROOM INTOXICATION: A CASE REPORT
ALIYEVA N.V. FATULLAYEVA S.F. SAMEDOV Sh.Kh. ABDULLAYEVA A.A.	*Azerbaijan Medical University*	THE DANGER OF THE PRESENCE OF HEAVY METALS IN FOOD FOR PUBLIC HEALTH
Pelin ÇELİK Fatma HASTAOĞLU	*Sivas Cumhuriyet University*	MANTAR ZEHİRLENMESİ İLE ACİL SERVİSE BAŞVURAN VAKALARIN RETROSPEKTİF OLARAK İNCELENMESİ
Asst. Prof. Dr. Elif GÜNALAN Esra ALBAYRAK Özer ERGÜN	*İstanbul Health and Technology University* *Ondokuz Mayıs University*	CAN CRISPR-Cas9 TECHNOLOGY BE A SOLUTION TO PROVIDING SUSTAINABLE NUTRITION?

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HEAD OF SESSION: TUĞBA DEDEBAŞ

AUTHORS	AFFILIATION	TOPIC TITLE
Tuğba DEDEBAŞ Senem GÜNER Teslime EKIZ ÜNSAL	*Afyon Kocatepe University, Bolvadin Vocational School* *Afyon Kocatepe University*	THE EFFECT OF COLD PRESSED OILS ON THE OXIDATIVE STABILITY OF SUNFLOWER AND CORN OIL
Seda KÜÇÜK Asst. Prof. Dr. Buket AYDENİZ-GÜNEŞER	*Uşak University*	EVALUATION OF ESSENTIAL OIL OLEOJELS IN FOOD FORMULATIONS
Burak DİNÇEL Taner DAŞTAN Yüksel AYDIN	*Sivas Cumhuriyet University*	DETERMINATION OF ESSENTIAL OIL RATIO AND ESSENTIAL OIL COMPONENTS OF LAVANDER (Lavandula angustifolia Mill.) PRODUCED IN DIFFERENT LOCATIONS IN SIVAS PROVINCE
Gülcan GÖLBAŞI Talha DEMIRCI Nihat AKIN Çiğdem KONAK GÖKTEPE	*Selcuk University*	MONITORING THE CHANGES IN SOME PHYSICOCHEMICAL, SENSORIAL, AND MICROBIOLOGICAL CHANGES OF VILLAGE YOGURTS ALONG THE CONSECUTIVE THREE BACK-SLOPPING
Basri OMAC	*Munzur University*	DETERMINATION OF THEORETICAL MINIMUM GROWTH TEMPERATURE OF LISTERIA MONOCYTOGENES ON FRESH PRODUCE
Merve TUNÇ Gamze KOÇER ALAŞALVAR Metin YILDIRIM	*Niğde Ömer Halisdemir University*	EVALUATION OF QUALITY PROPERTIES OF YOGURT PRODUCED FROM MILK ADDED WITH SOAPWORT EXTRACT
Lecturer Dr, Oznur OZTUNA TANER	*Aksaray University*	A COOLING STORAGE TECHNOLOGY FOR THE FOODS SHELF LIFE
Melisa Şura DUYAR Ferda SARI Hatice Aybuke KARAOGLAN	*Sivas Cumhuriyet University*	COMPARISON OF RELATION BETWEEN PH, BETALAIN CONTENT, AND MICROBIOLOGICAL QUALITY OF FERMENTED RED BEETROOT JUICES PRODUCED BY DIFFERENT METHODS

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HEAD OF SESSION: Isah Muhammad

AUTHORS	AFFILIATION	TOPIC TITLE
Heru Aji SANTOSO Hendri Hermawan ADINUGRAHA	*UIN KH. Abdurrahman Wahid Pekalongan, Indonesia*	THE BASIS OF THE PROBLEM OF INCREASING FOOD PRICES: ISLAMIC ECONOMIC PERSPECTIVE
Isah Muhammad Yahaya Zakari	*Binyaminu Usman Polytechnic, Hadejia, Nigeria* *Ahmadu Bello University, Zaria, Nigeria*	FACTORIAL EXPERIMENTAL DESIGN APPROACH IN RICE MILLING IMPROVEMENT
Majekodunmi Racheal Adedayo Taofeeq Olanrewaju Abdulkareem	*Kwara State University*	DEVELOPING STARTER CULTURE FROM LACTIC ACID BACTERIA ISOLATED FROM FRESH COW MILK FOR THE PRODUCTION OF NIGERIAN NUNU
Abdulsalam A. G Oladimeji, Y. U Jamila, R. M	*Ahmadu Bello University Zaria*	SOCIO-ECONOMIC STATUS AND PROFITABILITY OF CLUSTERING AND NON-CLUSTERING FARMS IN BORNO STATE, NIGERIA
Akinsuyi, M. A.	*University of Ilorin*	ASSESSMENT OF YAM FLOUR MARKETING IN ILORIN METROPOLIS OF KWARA STATE, NIGERIA
Ayamba, Itojong Anthony Enekwechi Marygrace Ekwutosi Etim Okon Frank	*University of Calabar* *Federal College of Agriculture* *University of Uyo*	THE RUSSIA-UKRAINE WAR AND FOOD SECURITY IN AFRICA: LESSONS FOR NIGERIA
James Essien AKPAN Uduak Brown AKPANABAH	*Nigeria Police Academy* *Akwa Ibom State College of Science and Technology, Ikono*	GOVERNMENT SPENDING AND AGRICULTURAL OUTPUT IN NIGERIA
Ojo Oluwole Simeon	*University of Abuja*	FOOD INSECURITY IN NIGERIA: AN APPRAISAL OF AGRICULTURE FOR SUSTAINABLE DEVELOPMENT IN NIGERIA 1999-2019
Vesna Vujačić Jelena Filipović Vladimir Filipović Ilija Moric	*University of Montenegro* *University of Novi Sad*	SENSORY ANALYSIS AND NUTRITIONAL POTENTIAL OF BREAD WITH INULIN HPX AS AN FUNCTIONAL COMPONENT WITH THE GOAL OF IMPROVING THE HEALTH AND TOURISM OF MONTENEGRO

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HEAD OF SESSION: Jolita Jagelavičiūtė

AUTHORS	AFFILIATION	TOPIC TITLE
Ojochenemi Rebecca Egwumah Abraham Tartenger Girgih Victoria Auhoiza Joshua	*University of Ilorin* *Joseph Sarwuan Tarka University* *University of Manitoba* *Kogi State Polytechnic*	MANAGING HYPERTENSION: THE ROLE OF A FOOD SCIENTIST AND NUTRITIONIST
Laishram Genish Singh Barinderjit Singh Prashant Sahni Priyanka Pal Pratibha Sharma	*I. K. Gujral Punjab Technical University*	FORTIFICATION OF WHEAT-BASED CHAPATTIS WITH GERMINATED KIDNEY-BEAN FLOUR AND THEIR PHYSICO-CHEMICAL, FUNCTIONAL, TEXTURAL, AND SENSORY CHARACTERISTICS ANALYSIS
Jolita Jagelavičiūtė Assoc. Prof. Loreta Bašinskienė Assoc. Prof. Dalia Čižeikienė	*Kaunas University of Technology, Kaunas, Lithuania*	EXTRUSION AND ENZYMATIC HYDROLYSIS AS TREATMENTS OF CRANBERRY POMACE FOR TECHNOLOGICAL PROPERTIES MODIFICATION
Simple Sharma Barinderjit Singh	*I. K. Gujral Punjab Technical University*	POMELO FRUIT POLYPHENOLIC COMPOUNDS, EXTRACTION METHODS AND INDUSTRIAL APPLICATIONS
Shivani Jaswal Simple Sharma	*I. K. Gujral Punjab Technical University*	NON-NUTRITIVE SWEETENERS UTILIZATION AND CURRENT SCENARIO
Sahil Chaudhary Barinderjit Singh	*I. K. Gujral Punjab Technical University*	GRAPEFRUIT-UTILIZATION OF HIGH-VALUE COMPOUNDS FROM BY-PRODUCTS USING NOVEL APPROACHES
Mukul Zade Barinderjit Singh	*I. K. Gujral Punjab Technical University*	CITRUS ESSENTIAL OIL, THEIR EXTRACTION METHODS AND HEALTH POTENTIAL
Yanah, Y. M Cosmas M.E	*Kebbi State University of Science and Technology*	NUTRITIONAL AND ANTINUTRITIONAL PROPERTIES OF VITEX DONIANA
Simrah Malik Wajeeha Naz Ms. Sanniya Tayyab	*Jinnah University for Women*	FORMULATION OF LAXATIVE CANDY USING SENNA (CAESIA ANGUSTIFOLIA) EXTRACT

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HEAD OF SESSION: HATİCE AYBÜKE KARAOĞLAN

AUTHORS	AFFILIATION	TOPIC TITLE
Hüsamettin TUNÇ Murat Emre TERZİOĞLU İhsan BAKIRCI	*Atatürk University*	COMPARISON OF MILKS WITH ANIMAL AND PLANT ORIGIN FROM VARIOUS ASPECTS
Hüsamettin TUNÇ Murat Emre TERZİOĞLU İhsan BAKIRCI	*Atatürk University*	A REVIEW ON OZONE UTILIZATION POSSIBILITIES IN DAIRY INDUSTRY
Merve YÜKSEL Serap BERKTAŞ Mustafa ÇAM	*Erciyes University*	THE EFFECT OF COLD PRESS FLAXSEED AND CHIA SEED OIL BY-PRODUCTS ON SOME PHYSICOCHEMICAL AND SENSORY PROPERTIES OF ICE CREAMS
Neslihan AYAĞ Sümeyra IŞIK Elif DAĞDEMİR	*Ataturk University*	USE OF THREE-DIMENSIONAL (3D) PRINTERS IN THE FOOD INDUSTRY
Asst. Prof. Dr. Feyza TATAR TURAN	*Beykent University*	FUNCTIONAL FOOD PRODUCTION WITH THREE-DIMENTIONAL (3D) FOOD PRINTING TECHNOLOGY
Nurhan USLU Mehmet Musa ÖZCAN	*Selçuk University*	BIOACTIVE PROPERTIES OF COFFEE RESIDUES AFTER DECOCTION AND İNFUSION PROCESSES
Elmas PADAR Serap BERKTAŞ Mustafa ÇAM	*Erciyes University*	ANTIOXIDANT PROPERTIES OF POST-DISTILLED SPEARMINT LEAVES BY-PRODUCTS
Res. Asst. Dr. Hülya ŞEN ARSLAN Asst. Prof. Dr. Sabire YERLİKAYA	*Karamanoğlu Mehmetbey University*	INVESTIGATION OF THE EFFECT OF DRYED CHERRY LEAF EXTRACTS ON THE AMOUNT OF PHENOLIC MATERIALS
Soha SADEGHIAN LEILAN Hasan TEMİZ	*Ondokuz Mayıs University*	TIGERNUT MILK AS A FUNCTIONAL FOOD

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HEAD OF SESSION: ÜLKER ASLI GÜLER

AUTHORS	AFFILIATION	TOPIC TITLE
H.B. ZENGIN R. GÜRKAN	*Sivas Cumhuriyet University*	A NEW PRE-CONCENTRATION PROCEDURE BASED ON POLY(STYRENE-CO-MALEAMIDE) COPOLYMER MODIFIED WITH 2-HYDRAZINOBENZOTHIAZOLE IN PRESENCE OF L-TYROSINE FOR CHARGE TRANSFER SENSITIVITY PRIOR TO SPECTROPHOTOMETRIC DETECTION OF INORGANIC As (as As(III)) IN EDIBLE MUSHROOMS
H.B. ZENGIN R. GÜRKAN	*Sivas Cumhuriyet University*	A NOVEL AMIDIC CO-POLYMER MODIFIED WITH SULFATHIAZOLE AS EFFICIENT CHELATOR FOR SELECTIVE EXTRACTION, PRE-CONCENTRATION AND DETERMINATION OF INORGANIC ANTIMONY (as Sb(III)) FROM EDIBLE MUSHROOMS BY UA-CPE COUPLED TO UV-SPECTROPHOTOMETRY
Merve NENNI Seçil KARAHÜSEYIN	*Çukurova University*	ANTIOXIDANT CAPACITY OF ESSENTIAL OILS OBTAINED FROM MYRTUS COMMUNIS AND CITRUS SINENSIS PLANTS WIDELY CONSUMED IN ADANA REGION
Asst. Prof. Dr. Mehmet ÖZ	*Gümüşhane Vocational School*	THE RATIO AND CHEMICAL COMPOSITION OF ESSENTIAL OIL OBTAINED FROM CAUCASIAN LINDEN (Tilia rubra DC. subsp. caucasica V.Engler) FLOWERS COLLECTED FROM GÜMÜŞHANE PROVINCE
Assoc. Prof. Dr. Ülker Aslı GÜLER	*Sivas Cumhuriyet University*	SU ÜRÜNLERİ YETİŞTİRİCİLİĞİNİN ÇEVREYE OLAN ETKİLERİ
Assoc. Prof. Dr. Ülker Aslı GÜLER	*Sivas Cumhuriyet University*	SÜRDÜRÜLEBİLİR ÇEVRE YAKLAŞIMINDA ATIKLARIN BİYOPLASTİKLERE DÖNÜŞÜMÜ VE KULLANIMINA YÖNELİK ÇALIŞMALAR
Emel Berna TUNA Duygu ANAKLI	*Sivas Cumhuriyet University*	GIDA ENDÜSTRİSİNDE GRAFENİN YERİ VE ÖNEMİ
Melek ZOR Elif Feyza TOPDAŞ Memnune ŞENGÜL Bilal YILMAZ	*İbrahim Cecen University* *Ataturk University*	DETERMINATION OF ANTIOXIDANT PROPERTIES AND CHEMICAL COMPOSITIONS OF SOME ONION CULTIVARS

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HEAD OF SESSION: AHMED MENEVSEOGLU

AUTHORS	AFFILIATION	TOPIC TITLE
Bilgin ÇELİK Assoc. Prof. Dr. Yusuf ÖZTÜRK	*Amasya University*	INNOVATION MANAGEMENT IN DAIRY CATTLE (A2 MILK, PRODUCTION AND MARKETING)
Res. Asst. Huseyin KARAKAYA Prof. Dr. Murat YILMAZTEKIN	*Inonu University*	ANALYSIS OF E.U. RAPID ALERT SYSTEM NOTIFICATIONS FOR FOOD AND FEED PRODUCTS: TURKEY REPORT FROM 2011 TO 2020
Fatma ZENNECİOĞLU Prof. Dr. Kemal SARIOĞLU Assist. Prof. Dr. Seda ÖZGEN	*Erciyes University* *Çankırı Karatekin University*	PREPARATION AND CHARACTERIZATION OF CORE-SHELL LYCOPENE CAPSULES BY USING IONIC GELIZATION TECHNIQUE
Zeynep PAPAKER Ümran ÇİÇEK Hamide BABAARSLAN	---	THE EFFECT OF OLEORESİN UTILIZING ON THE SENSORY PROPERTİES OF MARİNATED GOOSE BREAST MEAT
Asst. Prof. Dr. Erdoğan EKŞİOĞLU	*Cumhuriyet University Zara Voc. School*	A RESEARCH ON CONSUMPTION EXPENDITURES AND CHANGES IN FOOD EXPENDITURES IN TURKEY
Eda DEMIROK SONCU Beyza Nur ÇERÇI Beyza Gül HAYMANA Göksu Yaren ZENGIN Tuğçe IŞIKSAÇAN Elif ACAR Zeynep BACIN Özge ERKE	*Ankara University*	DEVELOPMENT OF BREADER FORMULATION FOR LOW-FAT COATED CHICKEN WINGS
Şule DAŞTAN Prof. Dr. Kemal SARIOĞLU Assist. Prof. Dr. Seda ÖZGEN	*Erciyes University* *Çankırı Karatekin University*	PREPARATION AND CHARACTERIZATION OF POLY(ACYLAMIDE-GLYCIDYL METHACRYLATE-IDA) CRYOGELS FOR IMMOBILIZED METAL ION AFFINITY CHROMATOGRAPHY
Mehtap ÇÖPÜR Nuket KARTAL TEMEL Ramazan GÜRKAN	*Sivas Cumhuriyet University*	SPECTROPHOTOMETRIC DETERMINATION OF LOW LEVELS OF Co(II) IN SPICE SAMPLES IN PRESENCE OF PONCEAU XYLIDINE AND H 2 O 2 USING CTAB AS SENSITIZER
Sayiter YILDIZ Hamdi MIHÇIOKUR Asaad OLABİ	*Sivas Cumhuriyet University* *Erciyes Universitesi*	INVESTIGATION OF TREATABILITY OF ANTIBIOTIC CONTAINING WASTEWATER BY ADVANCED OXIDATION METHODS
Ahmed MENEVSEOGLU Muhammed Ali DOGAN Nurhan GÜNEŞ Hüseyin AYVAZ	*Agri Ibrahim Cecen University* *Canakkale Onsekiz Mart University* *Sivas University of Science and Technology*	RAPID DETECTION OF PEANUT ADULTERATION IN GROUND WALNUT USING FT-NIR SPECTROSCOPY COMBINED WITH CHEMOMETRICS AND MACHINE LEARNING

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HEAD OF SESSION: Isah Musa FAKAI

AUTHORS	AFFILIATION	TOPIC TITLE
Omachi, A.B Omachi, P.A Ejim, M.A Abiodun, A.M Umolo, A.E	*University of Kwazulu-Natal* *Federal Medical Centre* *The Federal Polytechnic Bida*	KNOWLEDGE AND INFANTS AND YOUNG CHILD FEEDING PRACTICES AMONG MOTHERS WITH INFANTS (0-24 MONTHS) IN KAKANPANGI COMMUNITY OF NIGER STATE, NIGERIA
Parvez I. Haris	*De Montfort University, UK*	FOOD AS MEDICINE - THE CASE OF NIGELLA SATIVA
Uwala Vincent A. Famewo Ayomide S	*The Federal Polytechnic* *University of Ibadan*	ASSESSMENT OF ENVIRONMENTAL HYGIENE AND MANUFACTURING PRACTICES IN COMMUNITY FOOD PROCESSING ENTERPRISE IN OGUN STATE, NIGERIA
Isah Musa Fakai Ibrahim Sani Abubakar Abdulhamid Sadiya Sulaiman Mukhtar Muhammad Warrah	*Kebbi State University of Science and Technology* *Federal University of Agriculture*	IN VITRO AND IN VIVO ANTIDIABETIC ACTIVITY OF COMBINED Curcuma longa LINN AQUEOUS AND Cucumis sativus METHANOL EXTRACTS
Yusma Indah Jayadi Nur Putri Amanda Futri Alifia Rezkiyanti Nursyifah Syukur Muh Israel Marlis Yudi Adnan	*Alauddin State Islamic University* *Makassar*	HOUSEHOLD SALT IODINE LEVELS, FOOD AND DRINK INTAKE OF THE COMMUNITY IN MACCINI BAJI HAMLET, TAKALAR REGENCY
Yusma Indah Jayadi Ayu Astari	*Alauddin State Islamic University* *Makassar* *Hasanuddin University*	PRODUCT QUALITY OF THE LOCAL FOOD REMPEYEK IN PALU CITY, INDONESIA
Sulaiman M. Z. Kabir M. S. Usman M.	*National Orthopedic Hospital Dala* *College of Science and Technology*	PREVALENCE OF ECTO AND ENDO PARASITES IN GUINEA FOWL SLAUGHTERED AT MEAT AND VEGETABLE MARKET SOKOTO METROPOLIS, NIGERIA
Lukman Oladimeji RAJI Oluwadarasimi Taiwo ASHAOLU Rihanat Omobola MURTALA Raliat ALADODO Idris YUSUF Fatima SAUSI	*University of Ilorin* *Kwara State University*	COW MILK AS EXTENDER FOR WEST AFRICAN DWARF GOAT BUCK SEMEN AT ROOM TEMPERATURE
Sunday Idowu Oyeleye Olajide Raymond Ojo Ganiyu Oboh	*Federal University of Technology*	INFLUENCE OF PHYSICAL EXERCISE ON COGNITIVE NEUROCHEMICAL INDICES OF DIABETIC RATS CO-TREATED WITH ACARBOSE AND GALLIC ACID

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HEAD OF SESSION: Dr. Aguihe, Paschal Chukwudi

AUTHORS	AFFILIATION	TOPIC TITLE
Dr. Aguihe, Paschal Chukwudi	*Federal College of Wildlife Management*	HEMATOLOGICAL AND BIOCHEMICAL INDICES OF TURKEY GROWERS FED SHEA BUTTER CAKE MEAL BASED DIETS WITH ENZYME COMPLEX (FULLZYME ®) SUPPLEMENTATION
Dr. Aguihe, Paschal Chukwudi Dr. Ilaboya, Ibinabo Imuetinyan	*Federal College of Wildlife Management* *Benson Idahosa University*	RESPONSE OF NOILER CHICKENS FED CISSUS POPULNEA ROOT MEAL BASED DIETS WITH ENZYMES COCKTAIL (FULLZYME ®) SUPPLEMENTATION ON PERFORMANCE AND HEMATOBIOCHEMICAL INDICES
Ajibare A.O. Ayeku P.O.	*Olusegun Agagu University of Science and Technology Okitipupa, Nigeria* *Federal University Gusau, Nigeria*	SEX RATIO, FECUNDITY, GONADO-SOMATIC INDEX, LENGTH-WEIGHT RELATIONSHIP AND GROWTH CONDITION OF SAROTHERODON MELANOTHERON INHABITING LAGOS LAGOON, NIGERIA
K. J. Hassan M. S. Zubairu B. Magaji	*University of Salford* *Kebbi State University of Science and Technology*	PRODUCTION ANALYSIS OF BIODIESEL FROM VEGETABLE OIL AND ANIMAL FAT
Ezebuilo U. Ekpono Patrick M. Aja	*Federal Polytechnic* *Ebonyi State University*	CUCUMEROPSIS MANNII SEED OIL (CMSO) MODULATES INFLAMMATORY IMBALANCE OF CISPLATIN INDUCED RENAL DAMAGE IN ALBINO RATS
M. S. Zubairu B. Magaji	*Kebbi State University of Science and Technology*	PRODUCTION AND PHYSICOCHEMICAL ANALYSIS OF ACTIVATED CHARCOAL FROM WOOD
Ojo Olayinka Abosede	*Kwara State University*	PHYSIOLOGICAL RESPONSE OF HEAT-STRESSED BROILERS GIVEN IN-OVO ADMINISTRATION OF LYCOPENE
Assoc. Prof. Dr. Aleksandra Tasić Prof. Dr. Ivan Pavlović ana hemicar. Djordje Radojičić Assoc. Prof. Dr. Marija Pavlović	*Scientific İnstitute of Veterinary Medicine of Serbia*	EVALUATION OF GC-MS METHODOLOGY FOR DETERMINATION OF SIX MULTI-CLASS PESTICIDE IN CHICKEN FILLET
Zerkan Hind Aitboulahsen Mohammed Chairi Hicham Arakrak Abdelhay El Galiou Ouiam Laglaoui Amin Hassani Zerrouk Mounir	*Abdelmalek Essaadi University, Tetouan, Morocco*	EFFECT OF PLASTICIZER TYPE AND CONCENTRATION ON OXYGEN PERMEABILITY OF PECTIN AND GELATIN/PECTIN BASED FILMS

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16.10.2022 / Session-1 Hall-1

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HEAD OF SESSION: MEHTAP ERŞAN

AUTHORS	AFFILIATION	TOPIC TITLE
Sinem Üney ÇAM Damla Öykü ŞAHIN Gözde KARABULUT Ali NALBANT	*K.F.C. Gıda Tekstil Sanayi İthalat İhracat Yatırım Sanayi A.Ş.* *R&D Center*	PREVENTION OR IMPROVEMENT OF SUGAR IN DRIED FIGS BY MODERN METHODS
Sinecan CERRAH Vedat YIGITOĞLU	*Beykent University* *Akdeniz University*	INVESTIGATION OF THE RELATIONSHIP BETWEEN PLATE WASTE AND CUSTOMER SATISFACTION AND BEHAVIORAL INTENTION
Zişan ÖZEN Asst. Prof. Dr. Tuba PEHLİVAN	*Gaziantep University*	FOOD WASTE AND ASSESSMENT METHODS
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Asst. Prof. Dr. Sultan ACUN Prof. Dr. Hülya GÜL	*Amasya University* *Süleyman Demirel University*	TRADITIONAL "SİMİT" PRODUCTION METHODS
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Özlem Pelin CAN Meryem GÖKSEL SARAÇ	*Sivas Cumhuriyet University*	EFFECT OF DIFFERENT RATIOS OF ROSEMARY OIL ON SHELF LIFE OF RING SQUID
Mustafa ŞAMIL ARGUN	*Selçuk University*	DETERMINATION OF SOME CHEMICAL PROPERTIES OF SOAPWORT ROOT EXTRACT OBTAINED BY SUPERCRITICAL CARBON DIOXIDE EXTRACTION
Fadime SEYREKOĞLU	*University of Amasya, Suluova Vocational School*	DETERMINATION OF THE EFFECT OF PREPARATION TIME ON TOTAL PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY IN SOME HERBAL TEA
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ONLINE PRESENTATIONS

16.10.2022 / Session-1 Hall-2

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Ajao O. Fawole T.A. Abdulfatai A. I.	*The Polytechnic, Ibadan*	NUTRITIONAL PROPERTIES OF LACTIC ACID BACTERIA FERMENTED SCRAPED YAM FLOUR
Ahmed, U.A. Maji, A	*Federal University Gashua* *Sule Lamido University*	ISOLATION AND IDENTIFICATION OF PARASITES OF PUBLIC HEALTH IMPORTANT FROM THE BODY OF COCKROACH (Periplaneta americana)
Bala Yaquba Alamin Muhammad Ibrahim Mu'azzam Wali Nuraddeen Bello Ahmad	*Kaduna State University* *Abubakar Tafawa Balewa University*	ECOTOXICOLOGICAL EFFECT OF 2-CHLORO-4-(ETHYLAMINO)-6-ISOPROPYLAMINO-1, 3- 5-TRIAZINE (ATRAZINE HERBICIDE) ON SOIL BACTERIAL COMMUNITY IN AGRICULTURAL SOIL IN YELWA, BAUCHI STATE
Firdausi Mukhtar Dikko Yaquba Bala Nuraddeen Bello Ahmad Awwal Ahmad	*Kaduna State University*	ISOLATION AND IDENTIFICATION OF FUNGI RESPONSIBLE FOR LEAF SPOTS DISEASE OF MANGO (Mangifera indica)
Imoleayo S. OLATEJU Opeyemi E. OLOFINGBASOTE Samuel O. ARO	*Federal University of Technology*	TOTAL PHENOL AND FLAVONOID CONSTITUENTS OF CITRUS SINESIS PEEL SUBJECTED TO THREE DRYING TECHNIQUES
Isah Musa Fakai Sanusi Ahmed Jega Amina Musa Sama	*Kebbi State University of Science and Technology* *Adamu Augie College of Education*	NUTRITIONAL EVALUATION OF READY TO USE THERAPUETIC FOODS FORMULATED USING LOCAL INGREDIENTS FOR TREAMENT OF SEVERE ACUTE MALNUTRITION
Fashogbon Racheal Oluwayemisi Popoola Margaret Bukola Olanbiwoninu Afolake Atinuke Sanusi Jadesola Awotundun Theressa Bukola Adebayo-Tayo	*Ajayi Crowther University* *Cresent University* *University of Ibadan*	PROBIOTIC POTENTIAL AND BIOLOGICAL EVALUATION OF LACTIC ACID BACTERIA ISOLATED FROM FERMENTED CORN STEEP LIQUOR
Bohodirov U.Sh. Adilova Sh.Sh. Turaev O.S. Erjigitov D.Sh. Kushanov F.N. Baboev S.K.	*Institute of Genetics and Plant Experimental Biology*	DETERMINATION OF APHID RESISTANCE GENES IN LOCAL BREAD WHEAT (TRITICUM AESTIVUM L.) VARIETIES OF UZBEKISTAN USING DNA MARKERS

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Moradeyo Adebanjo OTITOJU Emeka Solomon FIDELIS	*University of Abuja*	DETERMINANTS OF TOMATO FARMERS' POST-HARVEST DECISIONS IN GWAGWALADA AREA COUNCIL OF THE FEDERAL CAPITAL TERRITORY, NIGERIA
Moradeyo Adebanjo OTITOJU Emmanuel Ogaje ABAH Emeka Solomon FIDELIS	*University of Abuja*	CLIMATE EXTREME CONDITIONS AND ADAPTATION STRATEGIES BY RICE VALUE CHAIN ACTORS IN BENUE STATE, NIGERIA
Akinsola Grace Oluwabukunmi Ayinde Opeyemi Eyitayo Ajewole Oluwafemi Amusan Zainab Oluwapelumi	*University of Ilorin*	CLIMATIC VARIABILITY AND OIL PALM PRODUCTION IN NIGERIA
John-Nwagwu H. O Mujahid A. A. Johnson N. G Nnachi I.N.	*Federal University*	COMPARATIVE STUDY OF RAINFALL CHARACTERISTICS AND CROP YIELD IN LOKOJA METROPOLIS
Dinesha, B. L. Sharanagouda Hiregoudar Vijayakumar Manjunath, B	*University of Agricultural Sciences*	SYNTHESIS AND CHARACTERISATION OF SILVER NANOPARTICLES AND ITS APPLICATIONS IN FOOD PROCESSING
Ayanwuyi, E. Tiamiyu, A.O. Oladipo S.O.	*Ladoke Akintola University of Technology, Ogbomoso, Nigeria*	ASSESSMENT OF USE OF AGROFORESTRY IN ENSURING FOOD SECURITY IN ILEOLUJI/OKEIGBO LOCAL GOVERNMENT AREA OF ONDO STATE, NIGERIA
Ogunsola, T. O Ogunsola, A.O Alabi, A, F	*Oyo State College of Agriculture and Technology*	PRODUCTION OF ORANGE FLESHED SWEETPOTATO IN OSUN STATE NIGERIA
O. A. Adetola B. C. Olaromilorun M. O. Lawal	*Federal University of Technology Akure, Ondo State, Nigeria*	DEVELOPMENT AND PERFORMANCE EVALUATION OF A COWPEA THRESHER
AKHRIF Fatima Zahra ZIRI Rabea EL QADMI Ilham ABID Nagla BRHADDA Najiba	*Ibn Tofail University*	EFFECT OF THE CONDITIONS OF CULTURE ON GERMINATION OF THE TOMATO (Lycopersicum esculentum (L.)

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16.10.2022 / Session-1 Hall-4

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D.A. Oni O.A. Sadiku	*University of Ibadan*	DRYING METHOD AND STORAGE PERIOD INFLUENCE THE NUTRITIVE AND PHYSICAL QUALITIES OF PLANTAIN FLOUR
Bashiru, F.O Oyebanre, O.D AbdulRaheem B. Babatunde, S.O	*Kwara State Polytechnic*	DETERMINATION OF SOME ENGINEERING PROPERTIES OF CASHEW NUT (Anacardium occidentale) RELATED TO THE DESIGN OF ITS PROCESSING EQUIPMENTS
Ayanwuyi, E Tiamiyu, A.O .	*Ladoke Akintola University of Technology*	ASSESSMENT OF CHARCOAL PRODUCTION BENEFIT ON RURAL HOUSEHOLD ECONOMIC ACTIVITIES IN IBADAN/IBARAPA AGRICULTURAL ZONE OF OYO STATE, NIGERIA
Mohammad Hossein Banakar Mehdi Karimi Hadi Pirasteh-Anooshe Rostam Yazdani Biuki Vali Soltani Gerdefaramarzi	*National Salinity Research Center*	MADDER: AN INDUSTRIAL CROP SUITABLE FOR UTILIZING SALINE SOIL AND WATER RESOURCES
Olena BUDIAKOVA	*National University of Technologies and Design, Kyiv*	BIOECONOMY: FEATURES OF AN INTERDISCIPLINARY APPROACH
Mohammad Hossein Banakar Mehdi Karimi Rostam Yazdani Biuki Hossein Parvizi Amir Parnian Vali Soltani Gerdefaramarzi	*National Salinity Research Center*	BLUE PANIC: A VALUABLE FORAGE FOR UTILIZING SALINE SOIL AND WATER RESOURCES
Mohammad Hossein Banakar Mehdi Karimi Rostam Yazdani Biuki Amir Parnian Hossein Parvizi Vali Soltani Gerdefaramarzi	*National Salinity Research Center*	SUCCESSFUL EXPERIENCES OF CULTIVATING HALOPHYTES AS FORAGE PRODUCTION USING DIFFERENT IRRIGATION SYSTEMS

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GELENEKSEL SİMİT ÜRETİM YÖNTEMLERİ

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ÖZET
Simit 1590'lı yıllardan günümüze kadar gelmiştir. Osmanlı döneminde şekerli ya da susamlı halka olarak da satılmaktadır. Simit ilk olarak 1590'lı yıllarda günümüzdeki şeklini almıştır. Osmanlı döneminde şekerli ya da susamlı halka olarak da satılmıştır. Geçmişten bu yana Türk kültürünün parçası haline gelmiş ve çok tüketilen fırın ürünlerinden biri olmuştur. Ayak üstü atıştırmalık ya da bir öğünün yerine kullanılan simit kolay ulaşılabilir ve besleyici olması nedeniyle farklı yaş grupları tarafından sevilerek tüketilmektedir. Üretim yöntemi ve lezzeti bakımından da bölgeler arasında farklılıklar bulunmaktadır. Örneğin simite yöresel olarak İzmir'de "Gevrek", Şanlıurfa'da "Kahke", Rize'de "Kelkeri" de denilmektedir.
Geçmişten günümüze temel olarak üç çeşit simit üretilmektedir. Birincisi ekmek gibi kürekle fırına atılarak pişirilen "taban simidi", ikincisi fermantasyondan sonra tavalarda pişirilen "tava simidi", üçüncüsü ise pekmez su karışımı ya da sadece su ile kazanlarda haşlandıktan sonra pişirilen "kazan simidi"dir. Kullanılan üretim yöntemi simidin rengini, tadını ve tekstürel özelliklerini etkilemektedir. Taban simidi yassı bir görünüme sahipken, tava simidi yuvarlak ve kazan simidi genellikle kıvrımlı olarak satışa sunulmaktadır. Tava simidi içerisine katılan yağ nedeniyle daha yumuşak bir dokuya sahipken kazan simidi pişirmeden önce kazanlarda haşlandığı için biraz daha gevrektir.
Bölgesel olarak simit üretimi çeşitlilik göstermektedir ve bu yüzden üretilen simitlerin özellikleri farklılaşmaktadır. Üretim yöntemindeki farklılıklar simitin üretildiği il veya ilçenin adı ile anılmasına neden olmaktadır. Rize ve Kastamonu'da susam ilave edilmeden üretilen simide bölge halkları tarafından "Kel simit" adı verilmektedir. Ancak Kastamonu'da simit ilin adıyla birlikte yani "Kastamonu simidi" olarak tescillenmiştir. Osmaniye, İzmir, Antakya, Ankara simidi ise üretim yöntemi nedeniyle ilin adıyla anılan diğer çeşitlerdir. Bu çalışmada simidin bilinen üretim yöntemleri, özellikleri ve farklı illerde üretilen simitlerin birbirinden ayrılan özellikleri hakkında bilgi verilmiştir.
Anahtar kelimeler: Türk kültürü, tava simidi, kazan simidi, taban simidi, gevrek

TRADITIONAL "SİMİT" PRODUCTION METHODS

ABSTRACT
Simit first took its present form in the 1590s. It was also sold as a "bagel with sugar" or a "bagel with sesame seeds" during the Ottoman period. It has become a part of Turkish culture from the past to the present and has been one of the most consumed bakery products. The simit, which is used as a snack or a meal replacement, is loved and consumed by different age groups because it is easily accessible, economical and nutritious. There are differences between regions of Türkiye in terms of production method, taste and name of "simit". For

example, simit is locally called “Gevrek” in İzmir, “Kahke” in Şanlıurfa, and “Kelkeri” in Rize.
From past to present, basically, three types of simits are produced. The first one is "taban simit" which is baked by throwing it into the oven with a shovel like bread, a second one is “pan simit” baked in pans after fermentation, and a third one is “boiled simit” that is baked after being boiled in cauldrons with water or mixture of water and molasses. The production method used affects the colour, taste and textural properties of the “simit”. While the “taban simit” has a flat appearance, the “pan simit” is round, and the “boiled simit” is generally curved. While the “pan simit” has a softer texture due to the added oil, the “boiled simit” has a crispy texture because it is boiled in cauldrons before baking.
Simit production varies regionally, and therefore their characteristics show differences. Differences in the production method cause the simit to be named with the province or district where it has been produced. The simit produced without adding sesame in Rize and Kastamonu is called "kel simit" by the people of the region. However, in Kastamonu, simit was registered with the name of the province, namely "Kastamonu simit". Osmaniye, İzmir, Antakya and Ankara simits are other varieties that are named with the city name because of their production method. In this study, information is given about the known production methods of simits, their properties and the distinguishing features of simits produced in different provinces.
Keywords: Turkish culture, “pan simit”, “boiled simit”, “taban simit”, Gevrek

1. GİRİŞ

Ülkemizde sevilerek tüketilen simit, Arapçada has beyaz un anlamına gelen “samid” kelimesinden gelmektedir. Evliya Çelebi Seyahatnamesi’nde günümüzdeki anlamıyla ilk kez 1590’lı yıllarda adı geçen simidin o yıllarda “araba tekerleği kadar” ve küçük “hurda simitler” olarak iki şekilde yapıldığından bahsedilmektedir. Simidin Osmanlı döneminde şekerli halka, susamlı halka ve günümüz simitleri şeklinde üretildiği ve simit üreticilerinin diğer fırıncılardan ayrı olduğu aktarılmaktadır. Balkan ülkelerinde “gjevrek” ya da “djevrek”, Yunanistan’da “kuluri”, Romanya’da “covriği”, Uygur Türklerinde “girdeh” olarak adlandırılan simit ülkemizde bölgesel olarak farklı şekillerde üretilmektedir (Dikkaya, 2011). Uluslararası platformlarda “Turkish bagel” şeklinde anılan simidin 2019 yılında Oxford İngilizce Sözlüğe ait veri tabanına Türkiye kaynaklı sözcük olarak “simit” şeklinde eklendiği bildirilmiştir (Özbay, 2020).
Buğday unu, içme suyu, maya, tuz ve çeşide göre farklı katkı maddelerinin yoğurulduktan sonra şekil verilerek üzerine pekmez, susam ya da çörek otu eklenerek üretilen kendine özgü tat ve aroması olan halka şeklindeki ürüne simit adı verilmektedir (Özbay, 2020). Simit üretim yöntemine göre yumuşak ya da sert kabuklu, küçük ya da büyük olarak üretilebilmektedir. Kültürümüzde büyük öneme sahip olan simit kandillerde “kandil simidi” adı verilen küçük fırın ürünü olarak üretilip satılmaktadır. Doyurucu olması ve lezzeti nedeniyle çok sevilen simit günümüzde ticari girişimle simit saraylarında peynirli, sucuklu, salamlı, kepekli gibi çeşitlendirilerek satılmaktadır.
Fırıncılık ürünü olmasına rağmen fırındaki unlu mamüller içerisinde %9 oranında üretime sahip olan simit pastaneler, seyyar satıcılar ve simit sarayları tarafından da satılmaktadır (Özbay, 2020). Geleneksel fast food olarak tüketilen simit sabah kahvaltılarının ve çabuk geçiştirilen öğünlerin baş kahramanıdır (Görkem, 2015). Bunun yanında bazı yörelerde simit yemeğin esas malzemesi olarak kullanılabilmektedir. Kastamonu’da sevilerek tüketilen simit tiridi yapımında Kastamonu simidine kıyma, tereyağı, et suyu, domates salçası ve baharatlar eklenerek yöresel bir yemek üretilmektedir. Ayrıca bölgede mezar ziyaretleri ve bayramlarda simit dağıtmak oldukça önemlidir.

Simit ülkemizin her bölgesinde üretilip tüketilmesine rağmen coğrafi farklılıklar, bölgesel kültür gibi etmenlerle lezzet açısından farklılaşmıştır. İzmir, Antakya, Giresun, Zonguldak-Devrek ve Osmaniye simitleri ise kendine özgü lezzetiyle diğer simitlerden ayırt edilmektedir. Şanlıurfa'da üretilen kahke, Sivas'ın giliği ve Diyarbakır'ın kiloru en yaygın bilinen simit ve simit benzeri ürünlerdir (Kürkçüoğlu ve Kürkçüoğlu, 2011; Özbay, 2019; İlerigiden vd., 2020). Türk Patent ve Marka Kurumu'ndan coğrafi işaret belgesi alan Samsun (2013), Ankara (2017), Manisa (2018), Rize (2019), İzmit (2019), Kastamonu (2019) veEskişehir (2022) simitleri ise tescillenen simitlerdir. Temelde fırın içerisine kürekle ekmek gibi atılıp pişirilen "taban simidi", tavalarda pişirilen "tava simidi" ve parlak görünüşlü ve daha az susama sahip "kazan simidi" olmak üzere üç tip simit üretimi vardır (İlerigiden vd., 2020).

Simit unu olarak bilinen unun ürün kalitesine etkisi büyüktür. Kül içeriği, gluten miktarı, gluten kalitesi, protein miktarı, amilaz aktivitesi, buğday cinsi ve kullanılan katkılar unun kalitesini belirlemektedir. Unda bulunan kepek un rengini etkilediğinden yüksek miktarda bulunan kepek simidin iç renginin koyulaşmasına neden olacaktır. Ayrıca una karışan kepek gluten ağlarının kırılmasına yol açarak simit hacminin azalmasına yol açacaktır. Bu nedenle simit yapımında kullanılacak unda kül oranı %0.7-0.8, protein %12.5-13.0 ve sedimantasyon değerinin 30 ml olmasının uygun olacağı bildirilmiştir (Yeyinli-Savlak, 2011; İlerigiden vd., 2020).

Simit üretiminde hamur reolojisinin iyileşmesi direnç ve enerjisinin arttırılması için askorbik asit ilave edilmektedir. Ayrıca yüzey renginin oluşabilmesi için çabuk kızarması istenen simitlerde iç rengin kararmaması amacıyla da enzim ilavesi yapılmaktadır (Yeyinli-Savlak, 2011).

Geleneksel olarak yaygın tüketilmesine rağmen literatürde çok az kaynağa ulaşılan simide kefir mayası ilave eden araştırıcılar doku, lezzet, aromanın iyileştirilmesini amaçlamış ve 3-5 gün kadar depoladıkları simitlerin nem, hacim, asitlik ve duyusal özelliklerini karşılaştırmışlar. %3 oranında kefir tanesi ilave edilen simitlerde asitliğin artmasına bağlı olarak pH düşmüş ve nişasta retrogradasyonu yavaşladığı için simitlerin daha geç bayatladığı bildirilmiştir. Ayrıca %2 oranında kefir tanesi içeren simitlerin lezzet bakımından diğerlerinden üstün olduğu bildirilmiştir (Şentürk ve Ötleş, 2017).

Simit görünümünü ve tadını iyileştirmek bayatlamasını geciktirmek amacıyla tam buğday ununda ekşi mayalı simit üretimi yapan araştırıcılar %30 oranında ekşi hamur ilavesiyle üretilen simitlerin en yüksek çap değerine (9.90mm) sahip olduğunu ve ekşi hamur ilavesiyle simit iç ve dış renginin parlaklık değerinde azalma olduğunu bildirmiştir. %40'tan fazla ekşi hamur ilave edilen simitlerde tat ve kokuda, %50 oranında ekşi maya ilavesinde ise gevreklik değerinde iyileşme olduğu bildirilmiştir. Araştırıcılar ekşi maya ilave edilen simitlerin kolay sindirilebilme ve geç bayatlama gibi teknolojik üstünlüğe sahip olduğunu belirtmişlerdir (İlerigiden vd., 2020).

Ülkemizde eksikliği çokça görülen demir ve çinko açısından simidin zenginleştirilmesini amaçlayan araştırıcılar ise zenginleştirilmiş simit ile birlikte simidin yanında sıklıkla tüketilen çay ve ayranla tüketildiğinde minerallerin biyoyararlılığındaki değişimi incelemişler. Simide demir ve çinko ilavesiyle biyoyararlılık değeri kontrol örneğine göre sırasıyla %3.14'ten %1.96'ya; %6.78'den %2.23'e düşmüştür. Buna sebep olan faktörün mineral rekabeti olduğu ve demir ve çinkonun bir arada olması durumunda demir emiliminin engellendiği bildirilmiştir. Ayrıca unda bulunan fitik asit demir emiliminin azalmasına neden olmuştur. Zenginleştirilmiş simitler çay ve ayranla tüketildiğinde ise mineral biyoyarlılığında değişim meydana gelmiştir. Zenginleştirilmiş simitlerin çay ile tüketilmesi durumunda çinko mineralinin biyoyararlılığı %6.38'e ve ayran ile tüketildiğinde ise %5.09'a yükseldiği bildirilmiştir (Güzelcan ve El, 2011).

Bu çalışmada ülkemizde simit üretiminde kullanılan yöntemler hakkında bilgi verilmesi amaçlanmıştır. Ayrıca üretim yöntemine göre farklıkları bulunan ve bölgeleriyle isimleşen simitler hakkında bilgi verilecektir.

2. SİMİT ÜRETİM YÖNTEMLERİ

2.1.Tava Simidi Üretim Yöntemi ve Özellikleri

Tava simidi üretimi için ortalama bir tarif verilecek olursa; 1kg una bir miktar su ile karıştırılmış 25 g maya ilave edilir ve üzerine 70 ml yağ eklenir. Toplamda yaklaşık 600 ml olacak suda çözündürülen 20 tuz ve 70 gr şeker hamura eklenerek 10 dakika yoğurucuda yoğurulduktan sonra 110 g'lık parçalar kesilir. Yaklaşık 2 cm kalınlığında ve yaklaşık 20 cm uzunluğunda açılan parçalar iki ucundan birleştirilerek yuvarlak şekil verilir. Hamur iç kısımlardan dışa doğru itilerek genişletilir. Pekmeze ve sonrasında susama bulanan simitler tavaya yerleştirilirken biraz daha genişletilir. 25-30°C sıcaklıkta 30-40 dakika kadar fermente edilen simitler fermantasyon sonunda 250-270 °C sıcaklıkta yaklaşık 10 dakika kadar pişirilir ve satışa sunulurlar.

Tava simidi içerisine eklenen yağın etkisiyle simitteki nemi daha uzun süre muhafaza edebildiğinden kazan simidine göre daha yumuşak ve daha geç bayatlayan bir üründür. Fermente edildiği için fermantasyon sırasında oluşan bileşenler sayesinde ürün daha aromatik ve daha lezzetli hale gelmektedir (Yıldırım, 2022).

2.2.Taban Simidi Üretim Yöntemi

Yassı bir yapıya sahip olması nedeniyle taban simidi adına alan simit fırına ekmek gibi kürekle atılıp pişirilmektedir. İzmir, Manisa, Adana gibi illerde daha yaygın olarak üretilen taban simidi nohut mayasıyla mayalanmaktadır. Adana'da hazırlanan hamur tepsiye dizildikten sonra üzerine pekmez ve yağ karışımı sürülüp susam serpilmektedir. Susamlanmayan alt kısım beyaz kalmaktadır. İzmir'de ise nohut mayası ile hazırlanan hamur kaynayan pekmez şerbetinde pişirildikten sonra susamlanarak pişirilmektedir.

Yaklaşık 20-30 gram tam olarak un haline gelmemiş nohut su ve un ile bir gün önceden hamur haline getirilerek fermantasyona bırakılır. Fermente edilen hamura su, 1 kg un, 10 gr karbonat ilave edilerek hamur haline getirilir ve 110 g lık parçalara ayrılır. Simit şekli verildikten sonra üzerine bastırılır ve yassı bir hal alması sağlanır. Bölgesel olarak şerbet ve susam eklenen simitler taş fırınlarda pişirilerek satışa sunulur (Sözlü görüşme, 2022).

2.3.Kazan Simidi Üretim Yöntemi

Kazan simidi üretimi genellikle kıvrımlı olarak üretilir ve su pekmez karışımı ya da sadece su bulunan bir kazanda kaynatıldıktan sonra pişirilir. Kazan simidi için 1 kg una yaklaşık 600 ml su içinde çözündürülen 30 gr maya ve 20 g tuz eklenerek yaklaşık 6 dakika yoğurulur. Kesilen parçalar yaklaşık 2 cm kalınlığında ve 90 cm uzunluğunda parçalar haline getirilir. Ortadan kesilerek iki parça haline getirilen hamur bir ucundan birleştirilerek saç örgüsü gibi birbirlerinin ters istikametine doğru yuvarlanarak dolaştırılır. Hamurun uç kısımları birleştirilir ve iç kısımlarından hafifçe dışa doğru itilerek genişletilir. 30 sn pekmez-su karışımında haşlandıktan sonra susamlanır ve 250-270 °C sıcaklıkta 10 dakika pişirilir (Yıldırım, 2022).

3. YÖRESEL SİMİTLER ve ÖZELLİKLERİ

Ankara simidi: Diğer simitlere göre daha küçük, ince ve koyu renkli olan simit hamurunda yağ bulunmaması nedeniyle serttir. 55-60 Bx'lik ılık üzüm şerbetine batılırıldıktan sonra susamlanır ve %50-52 nem oranında 250-270 °C'de pişirilir ve son ağırlığı 60 gram olacak şekilde satışa sunulur (Türkiye Kültür Portalı, 2022).

Antakya simidi: Un, su ve yaş maya kullanılarak hazırlanan ince ve geniş çaptaki simit susamlandıktan sonra taş fırınlarda pişirilmektedir. Üretimde tuz kullanılmamaktadır. Tuz ve kimyon karışımıyla satışa sunulan simitler bu karışıma batırılarak yenilmektedir (Özbay, 2020).

Eskişehir simidi: Dışı çıtır, içi pişkin olarak tanımlanan ve incir pekmeziyle pekmezlendikten sonra susamlanan ve 100-110 g arası satışa sunulan Eskişehir simidi burgulu olarak satılan simitlerdendir. İzmir simidi (gevrek) gibi sıcak pekmezde pişirildikten sonra susamlanması, kendine özgü gevrekliği ve incir pekmeziyle şerbetlenmesi öne çıkan önemli ayırt edici özelliklerdir (Temizkan vd., 2021).

İzmir simidi (Gevrek): Diğer bölgelere göre farklı pekmezleme yöntemi ile ayrılan İzmir simidi gevrekliği ile ön plana çıkmaktadır. Kaynayan pekmez kazanlarında ön pişirme işlemi yapılan hamur susamlandıktan sonra pişirilerek satışa sunulmaktadır (Özbay, 2020).

Kastamonu simidi: Susamlanmadan satıldığı için yöre halkı tarafından "kel simit" olarak da bilinen Kastamonu simidi 2019 yılında Kastamonu simidi olarak tescillenmiştir. Elma pekmezine batırılarak hazırlanan simit pişirildikten sonra satışa sunulmaktadır. Atıştırmalık olarak tüketilmesinin yanında yöresel yemeklerde de kullanılmaktadır (Özbay, 2020; Çelik-Yeşil ve Akkuş, 2022).

Manisa taban simidi: En önemli özelliklerinden biri nohut mayası kullanılarak mayalanan simit nohut mayasında kullanılan tuz haricinde tuz ilave edilmeden üretilmektedir. Yassı şekli nedeniyle de taban simidi adını almaktadır (Özbay, 2020).

Nevşehir simidi: Bensimet ya da besimet gibi isimlerle de anılan simit şekil olarak diğer simitlerden farklıdır. Dikdörtgen şekilde satılan simit nohut mayasıyla üretilmekte ve kendine has tat ve aromaya sahiptir ve 10 gün kadar bayatlamadan muhafaza edilebilmektedir (Sözbilen, 2019).

Osmaniye simidi: Un, su, tuz ve sodyum karbonat ile elde edilen sert hamur mayalanıp şekillendirildikten sonra susam ve şeker karışımına batırılarak pişirildiği için kısmen kırmızı renkte görünür ve yöre haklı tarafından şalgamla birlikte tüketilir (Akçaözoğlu ve Koday, 2019).

Rize simidi: Kel simit ya da kerkeli olarak bilinen pekmezli suya batırılarak pişirilen susamsız simit, normalden ince ve serttir. Özellikle kahvaltılarda tüketilmektedir (Özbay, 2020; Çekal ve Doğan, 2021).

Zonguldak-Devrek simidi: Dut pekmezine batırılarak pişirilen simitler normalden kalın ve açık renklidir. Bölgede simit üzerine zeytin, sucuk, soğan, yumurta, kaşar peyniri, maydanoz gibi malzemeler eklenerek hazırlanan yöresel bir yemek yapılmaktadır (Özbay, 2020).

4. SONUÇ

Farklı yaş grupları tarafından kolay erişilebilir, ekonomik ve lezzeti olması nedeniyle sevilerek tüketilen simit farklı bölgelerde farklı üretim yöntemleri ve gastronomik kimliklerle üretilmektedir. Günümüzde coğrafi işaretleme ve tescilin önem kazanmasıyla bölgesel olarak ön plana çıkmak ürünlerini tanıtmak isteyen yerel yöneticiler bölgelerinde üretilen ürünlerin coğrafi işaret alması için çalışmalar yapmaktadır. Simit tescil almak için başvurusu yapılan ürünlerdendir ve günümüzde Samsun, Ankara, Manisa, Rize, İzmit, Kastamonu ve Eskişehir simitleri tescillenmiştir.

Besin değerinin yüksek olması ve pratik bir ürün olması nedeniyle özellikle hızlı geçiştirilen kahvaltılarda tercih edilse de günün her saatinde tüketilebilen simit bölgesel olarak yemek şeklinde de karşımıza çıkmaktadır. Fırın, pastane ve seyyar satıcılar aracılığıyla satışa sunulan simidin temelde taban simidi, kazan simidi ve tava simidi olmak üzere üç üretim yöntemi bulunmaktadır. Üretim yöntemindeki farklılıklar simidin şekli, besin bileşimi ve dokusal özelliklerini etkilemektedir.

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