1.International Congress on Food Science and Gastronomy
(IFSGC 4-5 December 2025– Fully Online)

Istanbul Nisantasi University
Congress Website: https://ifsgc.net/en/homepage/

Organizing Group Meeting – December 4, 2025

Time	Event	
	Thursday, December 4, 2025	
12:00-13:00	Registration	
Opening IFSGC Ceremony (Keynote Speakers)		
	Main Chair: Assoc. Prof. Dr. Volkan Arif Yılmaz Session 1	
13:00-13:15	Prof. Dr. Ayşegül Komsuoğlu Çıtıpıtıoğlu	The Rector of Istanbul Nisantasi University
13:15-13:45	Prof. Dr. Reza Tahergorabi	North Carolina Agricultural and Technical State University
13:45--14:15	Prof. Dr. H.P. Vasantha Rupasinghe	Functional Foods & Nutraceuticals at Dalhousie University, NS, Canada.
14:15- 14:45	Prof. Dr. Charis M. Galanakis	Taif University, Galanakis Laboratories
14:45-15:15	Assist. Prof. Shahriar Eslamitabar	Smart University of Medical Sciences – Ministry of Health Tahran.
	Chair :Dr. Carla Pires	
15:15-15:45	Prof. Dr. Maria Leonor Nunes	Principal scientist and coordinator of SEAFOOD SAFETY AND PROCESSING Group of CIIMAR
15:45-16:15	Dr. Carolina Camacho	Researcher at the Interdisciplinary Centre of Marine and Environmental Research (CIIMAR/CIMAR-LA)
Session 2		
16:30-18:30	**Chair: Dr. Güliz Akyüz** **12-15 min** of time for each presentation	
	Bioactivity of different macroalgae species from the Portuguese coast	Rui Cereja[1,2,*], Carla Pires[1], Pedro R. Costa[1,3], António Marques[1,4]

	Strategies to reduce sodium in canned Atlantic Horse Mackerel	Helena Oliveira[1,2,*], Alexandre Nabais[1,2,3], Carolina Camacho[1,2], Carla Pires[1,2], H. Lourenço[1], Maria J. Fraqueza[4], Maria H. Fernandes[4], Maria J. Fernandes[4], Carmo Serrano[5,6], Helga C. Augusto[7], Amparo Gonçalves[1,2], António Marques[1,2], Maria L. Nunes[1]
	Nutritional and toxicological profile of edible macroalgae	Tomás Chainho[1,*], Rui Cereja[1,2], Alícia Pereira[3], Vera Marques[1], Sofia Pessanha[4], Inês Oliveira[5], Pedro Reis Costa[1,6], António Marques[1,3]
	Optimization-driven strategies for high-value utilization of food waste	Alev Yüksel Aydar[1,2]
	Comparison of ANN and RSM in predicting SO2 and quality of dried fruits	Alev Yüksel Aydar[1,2]
	Project GreenFeed4Fish: Turning agricultural waste into nutritious and functional aquafeeds–An eco-Innovative approach to upgrade farmed marine fish welfare and quality	Marta Dias[1,2,3,*], Elsa F. Vieira[4], Valentina F. Domingues[4], Maria João Ramalhosa[4], Cheila Almeida[5], Carla Pires[5], Carolina Madeira[2,3], Cristina Delerue-Matos[4], Ana Luísa Maulvault [2,3,5]
	Microplastics and plastic-derived contaminants in Canned Tuna: Key knowledge gaps and implications for regulatory action	R. Pereira[1*], H. Oliveira[1,2], A. Marques[1,2], M.L. Nunes[1]
	Valorization of pumpkin (*Cucurbita maxima*) in traditional food systems: A case of enhanced pumpkin-based porridge (nhopi) formulation	Juliet Mubaiwa[1,*], Laura J. Mpala[2], Faith A. Manditsera[3]
Organizing Group Meeting – December 5, 2025 Session 1		
08:00-09:30	**Chair: Prof. Dr. İlkay Koca** **12-15 min** of time for each presentation	
	Composition of chestnut capsule	Ergin Öztürk[1], İlkay Koca[2], Beyza Kaba[3,*]
	Antioxidant properties of chestnut flower	Ergin Öztürk[1], İlkay Koca[2], Beyza Kaba[3,*]
	Globally popular Turkish dishes: A popularity analysis using AI-Powered Chatbots and Google Trends Data	Efe Kağan Ulu[1,*]
	Evaluation of pesticide properties of nanoparticles obtained from food wastes	Elif Fatma Topkara[1,2,*], Seda Biryol[3]
	The role of new technologies and artificial intelligence in food waste disposal	Mustafa Evren[1,*], Elanur Uzun[1], Melike Tansu Genç[1]
	Antimicrobial potential of plant-derived nanoparticles: A sustainable synthesis approach	Zeynep Arslan[1,*], Güliz Akyüz[2], Müberra Andaç[1,3]
	Menengiç as a functional food and its applications	Hilal Zade Aksakal[1,*], Belkis Tekgüler[1]
	Session 2	
09:30-11:00	**Chair: Assoc. Prof. Dr. Elif Fatma Topkara** **12-15 min** of time for each presentation	
	Recent findings on the metabolic, physiological, and clinical effects of the ketogenic diet	Gamze Şanlı Ak[1,*]

	Gluten-free diet: Updated insights on celiac disease, non-celiac gluten sensitivity, and irritable bowel syndrome	Gamze Şanlı Ak[1,*]
	Aroma recovery under low pressure from tomato plant waste	Aleyna Okutucu[1,*], Hatice Reyhan Öziyci[2], Mustafa Karhan[1]
	Effect of extracts obtained from fruits with antioxidant bioactivity on viral diseases of honey bees	Rafiga Gazi[1,*]
	Health-oriented reformulation of fermented dairy products for children: Strategies for sugar reduction and natural sweetness optimization	Zeynep Öztürk[1,*]
	Utilisation of grape residues processed in the food industry	Ayşegül Özkan[1], Mustafa Evren[1], Deniz Demir[1]
	Mimicking functional roles of sucrose to preserve sensory integrity in food formulations	Pelin Çakır[1,*]
Session 3		
11:00-12:00	**Chair: Dr. Ricardo Pereira** **12-15 min** of time for each presentation	
	Advances in chemical engineering strategies for sustainable food systems: Biorefinery of agro-industrial wastes	Sarhan Mohammed[1,*], Khalid A. A. H. Al-ahdal[2]
	Biogenic synthesis of nanomaterials by plant and their application in food packaging	Amir Pouya Ghandehari Yazdi[1], Elahe Amani[1,2,*], Amin Karimi[1], Arash Soltani[3]
	Alternative proteins and the overlooked barriers in culture, politics, and marketing	Masoumeh Jabbari[1,*], Meisam Barati[2], Arezoo Haghighian-Roudsari[1]
	Lactobacillus plantarum species: An overview with emphasis in bacteriocinogenic, probiotic, biochemical and healthy properties	Abdelmalek Meribai[1,*], Ahmed Bahloul[1]
	Bioactive composition and functional potentials of *Opuntia ficus-indica* for sustainable food systems	Belkhir Safia[1,*], Abdessemed Dalila[1]
	The gut microbiome: Insights into health benefits and practical dietary tips	Zeghiche Khaoula[1], Tahri Kaouthar[1], Melakhssou Romaissa[1], Menasria hibet el rahmane[1], Ouenas Arij[1], Mekhalfia Nermine Lina[1], Saadaoui Ines[1], Ghellam Mohamed[2]
Session 4		
12:30-14:00	**Chair:Dr. Oscar Zannou** **12-15 min** of time for each presentation	
	Eco-innovative approaches for sustainable food safety: Green nanotechnology in action	Haitham Taleb Salem Mohammed Ali Aldubaei[1*], Sarhan Mohammed[2]

	Green synthesis of nanomaterials via microorganisms: Antimicrobial and antioxidant applications in food science	Elahe Amani[1,2,*], Amir Pouya Ghandehari Yazdi[1], Mohammad Rahmati[1], Arash Soltani[3]
	Bio-based nanocomposite packaging: A sustainable alternative to conventional plastics	Güliz Akyüz[1,*], Zeynep Arslan[2], Müberra Andaç[2,3]
	Comparative evaluation of banana and avocado peel-based biodegradable paper for food preservation and circular economy applications	Marc Antoine Ndisanze[1,2], Fabrice Niyibizi[1,*], Jass Uwera[1], Mary Confidente Nyirahirwa[1]
	Petroleum- and bio-based microplastics during simulated human digestion: Insights into polymer integrity and seafood digestibility	Daniel Bolotas[1,*], Rita V. C. Gomes[1,2], Ana C. Ambrosino[1,3], Clara Lopes[1], Joana Raimundo[1], Mónica V. Loureiro[2,4], Alda S. Pereira[2,4], Pedro Santana[5], António Marques[1,3], Tiago Repolho[6,7], Ana Luísa Maulvault[1,8,9]
	Assessment of antimony migration from PET bottles into water, carbonated beverages, and edible oils under real storage conditions in Benin	Alabi Séfou-Dine Badarou[1,2], Camel Lagnika[1,2,*], Achille Todègnon Gantongbe[1], Abdou Madjid Amoussa[2], Bakary Coulibaly[3], Latifou Lagnika[2]
	Creation of smart systems, based on artificial intelligence, to detect quality and authenticity in bee products	Elnaz Abedini[1], Jafar Abedini[2,*]
Session 5		
14:00-15:30	**Chair: Dr. Mohamed Ghellam** **12-15 min** of time for each presentation	
	Dietary antioxidants and longevity: The impact of nutrition on oxidative stress and healthy aging	Güliz Akyüz[1,*]
	Characterization and quantification of food waste during festive events in Benin, West Africa	D. Sylvain Dabadé[1], Chika J. Kuassi-Péréira[1], Paulin Azokpota[1]
	Reducing the ecological footprint: a solution to achieve food security in line with climate change management	Arezoo Haghighian-Roudsari[1,*], Javad Hassannezhad[2]
	A circular approach for fresh farmed fish waste: functional protein hydrolysates from catfish and tilapia by-products	Alícia Pereira[1, $,*], Busenur Özkan[2,$], Marta Dias[1], M. Leonor Nunes[1], António Marques[1,3], M. João Fraqueza[2], Carla Pires[1,3]
	Research on the geographical indication potential of food/agricultural products in Kaş (Antalya) district	Seda Şenyuva Karaman[1,*], Hojjat Pashazadeh[1]
	Harnessing indigenous probiotic strains from traditional Algerian fermented foods to develop sustainable gut-brain functional supplements	Lina Friha[1,*]
	The effects of preschool children's eating habits on health and development: A case study in Prizren, Kosovo	Cengiz Çesko[1,*], Hyrije Koraqi[2], Belma Gjergjizi Nallbani[2], Loreta Kabashi[1]

Session 6		
15:30-16:30	**Chair: Prof. Dr. Mustafa Fatih Ertugay** **12-15 min** of time for each presentation	
	Challenges and advances in 3D food printing; A focus on measurement techniques and quality evaluation parameters: A comprehensive review	Marc Antoine Ndisanze[1,2*], Leandrine Mushimiyimana[1], Daniel Mukunzi[2], Joseph Flambeau Kayihura[1], Ildephonse Habinshuti[3], Jean Claude Dusabumuremyi[1], Angelique Dusabe[1], Marie Lys Irakoze[1], Gabrielle Ishimwe[2], Ildephonse Habinshuti[3], Valentin Uwishema[1], Daniel Nsengumuremyi[3]
	Integration of a customized weather forecast warning system data into the Meteo Rwanda weather and climate services platform: A climate-smart approach to potato late blight disease management	Marc Antoine Ndisanze[1,5], Daniel Niyikiza[4], Dieudonne Ngabitsinze[2], Francois Serneels[3], Maximme Bonnave[3], Cyrille Andre Vryghem[3], Jean Claude Maniragaba[1], Joseline Byukusenge[1], Bazizane Sandrine[1], Mutimukeye Enatha[1], Uwishema Valentin[1], Habimana Jean Claude[1]
	Biochemical and anti-nutritional factor: Characterization of pressing cakes from *Ricinodendron heudelotii* kernels	Myriam Assogbadjo[1,3,*], Marius Affonfere[1], Tétédé Rodrigue Christian Konfo[1], Kolawolé Valère Salako[2], Antoine Ide[3], Cathy Debier[3], Flora Josiane Chadare[1], Yvan Larondelle[3]
	Quality and phenolic effects of pectin in blackberry jam across altitudes	Adis Veliu[1], Xhabir Abdullahi[1], Erhan Sulejmani[1,*]
	Migration of antimony from virgin PET bottles into drinking water under various storage conditions: Implications for health and public safety	Alabi Séfou-Dine Badarou[1,2], Camel Lagnika[1,2,*], Achille Todègnon Gantongbe[1], Abdou Madjid Amoussa[2], Latifou Lagnika[2]
	Endogenous knowledge and processing practices associated with *Ricinodendron heudelotii* kernels in Benin and Côte d'Ivoire (West Africa)	Myriam Assogbadjo[1,3,*], Marius Affonfere[1], Tétédé Rodrigue Christian Konfo[1], Ludosky Djomatin[2], Antoine Ide[3], Yvan Larondelle[3], Flora Josiane Chadare[1]
	Dietary habits and health status of primary school children (Grades 1-5) in Prizren	Nora Rrahimi Hasani[1,*], Aulona Sfishta[1], Cengiz Çesko[1], Erëza Krasniqi[1]
	Chair: Assoc. Prof. Dr. Mustafa Mortaş **12-15 min** of time for each presentation	
16:30-17:00	**Prof. Dr. Gianfranco Romanazzi** (Keynote speaker)	Plant Pathology at Marche Polytechnic University Ancona Italy Chair of COST Action CA22134 FoodWaStop
17:00-18:30	The necessity of a zero-waste approach beyond environmentalism	Masoumeh Jabbari[1,*], Arezoo Haghighian-Roudsari[1], Meisam Barati[2]
	Drying kinetics and antioxidant properties of mint leaves (*Mentha spicata* L.)	Mohamed Ghellam[1], Oscar Zannou[2,3], Houda Bezzih[4], Hojjat Pashazadeh[5], İlkay Koca[6]
	Essential oils from *Cupressus sempervirens* L., *Pimpinella anisum* L. and *Rosmarinus officinalis* L.: Physicochemical	Gharbi Samia[1,*]

	characteristics, antioxidant and antimicrobial activities	
	A novel fluorescence platform using aptamer-modified β-Cyclodextrin MOFs for sensitive detection of *Listeria monocytogenes* in tap water and red meat	Alireza Ebrahimi[1,2], Hamed Hamishehkar[3], Ali Ehsani[2,*], Milad Tavassoli[4,*]
	Characterization of local shelling, storage, and processing practices of egusi seeds (cucurbitaceae) in Benin	Bella Virginie Donadjè[1,*], Kotchikpa Justin Ekpo[2], Oscar Zannou[2], M. Vahid Aïssi[1]
	Post-harvest macroalgae processing to mitigate surface-bound contamination with toxic microalgae	Tomás Chainho[1,*], Miguel Barbosa[1], Rui Cereja[1,2], Maria João Xavier[3], Alícia Pereira[4], Inês Oliveira[5], António Marques[1,4], Pedro Reis Costa[1,6]
	Assessment of key functional traits in lactic acid bacteria isolated from Algerian Makatia goat milk for use in food products	Ahmed Saci[1,*], Samia Gharbi [2], Fatima Djadouni[3], Noureddine Karkachi[1]
	Oils rich in conjugated fatty acids : Methods of Extraction, Preservation and Storage	Massoumoud Arèmou Mochégbolatan Wabi1, Sègla Wilfrid Padonou1, Marcel Houngbédji1,2, Flora J. Chadare1*
	Study of the antimicrobial and antioxidant efficacies of bee products in food and medical industry	Elnaz Abedini[1,*], Hanieh Bagheri Kia[2]
	Design and development of smart wound dressings on the basis of honey and propolis veterans	Elnaz Abedini[1]
Closing Speaker: Congress President		
18:30	Dr. Ali Paşazade	Istanbul Nişantaşı University