



IMPORTANT DATES	
Abstract Submission Deadline	15 August 2026
Review Results Announcement	20 August 2026
Program Announcement	5 September 2026
Congress Dates	7-9 September 2026
Full Paper Submission Deadline	15 October 2026
Congress Proceedings Book Publication	20 December 2026



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2nd International Food Sciences, Health and Gastronomy Congress,

IFSGC 7-9 September 2026–Hybrid Format-Online

Istanbul Nişantaşı University

Ondokuz Mayıs University

UBT – University for Business and Technology

Congress Website: <https://ifsgc.net/en/homepage/>

Organizing Group Meeting 7-9 September 2026

	IFSGC – 7 September – Main Meeting https://us06web.zoom.us/j/84435129468?pwd=7FjhRviW3nFf0XDj2uFOcSbs8bF7Vs.1 Meeting ID - 844 3512 9468 Passcode – 919228	
Time	Event	
	7 September 2026	
13:00-14:00	Registration	
	Opening IFSGC Ceremony	
	Main Chair: Assoc. Prof. Dr. Volkan Arif Yılmaz Assoc. Prof. Dr. Mustafa Mortaş	
	Session 1	
14:00-14:15	Prof. Dr. Edmond Hajrizi	The Rector of UBT University
14:15-14:30	Prof. Dr. Ece Salihoğlu	Vice Rector of Istanbul Nişantaşı University
14:30-14:45	Fatih Topçu	Consul General of the Republic of Türkiye in Prizren
14:45-15:00	Fikrim Damka	Deputy Prime Minister of the Republic of Kosovo
15:00 - 15:30	Appreciation & Acknowledgements	
15:30-16:00	Tea & Coffee Break	

16:00-16:30	Prof. Dr. H.P. Vasantha Rupasinghe	Dalhousie University
16:30-17:00	Prof. Dr. Charis M. Galanakis	Taif University
17:00-17:30	Prof. Dr. Muhammad Hamid Zaman	Boston University

September 7-9, 2026
(September 8, starting with an Opening Speech – In Person)

Session 1 Chair: Assoc. Prof. Dr. Cengiz Çesko 12-15 min of time for each presentation 10:00- 13: 00					
Final List No	Title	Country	Authors	In-Person / Online	Oral / Poster
1	Powdered erzincan tulum cheese	<i>Türkiye</i>	Prof. Dr. Mustafa Fatih Ertugay (Keynote Speaker)	In-Person	Oral
2	Performance assessment of risk-based official food safety surveillance in albania: addressing food chain challenges through laboratory monitoring	<i>Albania</i>	Erinda Lika, Blerina Gjylameti, Esmiralda Gorovelli, Albana Daka (Prifti), Alketa Grepcka, Pajtim Bytyci	In-Person	Oral
3	Investigation of phytochemical properties and antioxidant activity of <i>Noccaea montana</i> flowers growing in the Sharr Mountains of Kosovo	<i>Kosovo</i>	Bekri Selmani , Cengiz Çesko, Belma Gjerjgjizi Nalbani, Hyrije Koraqi	In-Person	Oral
4	An index-based methodology for assessing technological capacity and support needs in dairy farms: a case study of the Gjilan Region, Kosovo	<i>Kosovo</i>	Medin Zeqiri, Mevludin Shabani, Çesko Cengiz	In-Person	Oral
5	Quality evaluation of functional fermented sausages: sensory analysis, energy value and microbiological characteristics	<i>Kosovo</i>	Vlora Rama Demiri, Elena Joshevska	In-Person	Oral
6	Mineral fingerprints in a bottle: a chemometric assessment of physicochemical quality and EU/WHO compliance in Kosovo's bottled water	<i>Kosovo</i>	Arianeta Nura, Pajtim Bytyçi, Fidan Feka, Luljeta Ajdini, Flutura C. Ajazi, Violeta Lajqi Makolli, Merisa Hoti, Veton Haziri	In-Person	Oral
7	Impact of thiamine, diammonium phosphate, and pasteurization on alcoholic fermentation of Cabernet Sauvignon red wine	<i>Kosovo</i>	Valon Durguti, Medin Zeqiri, Fisnik Laha	In-Person	Oral
8	Physicochemical and bioactive profiling of honey from different botanical and geographical origins: insights into quality and authenticity	<i>Kosovo</i>	Arleta Rifati-Nixha, Miribane Dërmaku-Sopjani Mustafa Arslan, Aida Buza-Hapçiu, Edlira Riza and Ariona Lubishtani	In-Person	Oral
9	Evaluation of hurdle technology in an industrial carbonated soft drink production line in terms of microbiological safety, physicochemical stability and process validation	<i>Kosovo</i>	Veton Haziri, Luljeta Ajdini, Cengiz Çesko, Fidan Feka, Suzana Aliu, Emine Daci Zejnullahi, Albina Mustafa, Erxhan Ibrahim, Janina Pelaj, Arianeta Nura	In-Person	Oral
10	Physicochemical and nutritional stability of commercial fruit juices during storage at room temperature: changes in pH, titratable acidity, soluble solids and vitamin C	<i>Kosovo</i>	Nora Rrahimi Hasani, Aulona Sfishta	In-Person	Oral

11	Quality properties of flour T-400 available in the commercial sales network as a tool to overcome IBS	<i>North Macedonia</i>	Suzana Jordanovska, Vesna Petreska, Olga Popovska, Sani Demiri	In-Person	Oral
12	Genomic characterization of antimicrobial resistance genes in <i>Staphylococcus aureus</i> isolates from traditional Montenegrin cheeses using the whole genome sequencing method	<i>Montenegro</i>	Milica Krušić, Aleksandra Martinović, Ivana Zuber Bogdanović, Beatriz Daza Prieto	In-Person	Oral
Session 1.2 Chair: Prof. Dr. Hasan Alpay HEPERKAN 12-15 min of time for each presentation 14:00- 16: 00					
13	Production of bioactive liquid soap from pomegranate peel as food waste in industry	<i>Türkiye</i>	Emine Aytar, Mine Nur Cerdik, Fatma Kılıç	In-Person	Oral
14	Agricultural sector in the global warming process: Turkey's greenhouse gas emission analysis	<i>Türkiye</i>	Emine Aytar	In-Person	Oral
15	Application of digital technology in sensory evaluation: electronic organs vs. panelists	<i>Türkiye</i>	Z. Dilek Heperkan, Hasan Heperkan	In-Person	Oral
16	Flavoring compounds derived from microorganisms	<i>Türkiye</i>	Merve Kaya, Mustafa Evren	In-Person	Oral
17	The importance of pesticides in food and their degradation methods	<i>Türkiye</i>	Beyza Küçük Üstünel, Mustafa Evren	In-Person	Oral
18	Effects of n-Nitrosodimethylamine and n-Nitrosodiethylamine on glutathione system	<i>Türkiye</i>	Feride Ayvaz Tütüncü, Uğur Karagöz, Hatice Palüzar	In-Person	Oral
19	Local gastronomy and tourism as cultural heritage: the contribution of Kırklareli meatballs and Edirne fried liver to tourism of region	<i>Türkiye</i>	Erman Trak	In-Person	Oral

September 7-9, 2026 (September 8, starting with an Opening Speech – Online Participation) IFSGC – 8 September – Hall 1 https://us06web.zoom.us/j/81795644414?pwd=agKKAR5fLbkT0sreXvAagNYXxogzCL.1 Meeting ID - 817 9564 4414 Passcode – 499183					
Session 2 (Hall 1) Chair: Dr. Zuxra Mamasodikovna Madraximova 12-15 min of time for each presentation 08:30- 12: 00 8 September 2026					
	Taste Development in Children	<i>Türkiye</i>	Prof.Dr. Bahar Kural (Keynote Speaker)	Online	Oral
20	Nutrigenomic and immunological mechanisms of nutritional factors in the development of virus-induced bronchial asthma in children	<i>Uzbekistan</i>	R.M. Shermatov, Sh.R. Sodikova, S.Sh.Gayratova	Online	Oral
21	The influence of dietary patterns on the formation of metabolic syndrome risk factors	<i>Uzbekistan</i>	Ermatova Gulnara Akhmadovna	Online	Oral
22	Correlations between breast cancer and nutritional characteristics	<i>Uzbekistan</i>	Parpiyeva Odina Khon Rakhmanovna	Online	Oral
23	Nutritional Support in Adolescent Pregnancy: How to Overcome Hidden Hunger in Adolescents	<i>Uzbekistan</i>	Shoira Ismoilova, Mihail Gadachyants, Sayyora Ismailova	Online	Oral

24	Nutritional characteristics as a risk factor for liver cirrhosis: clinical, morphological and metabolic aspects	<i>Uzbekistan</i>	Juraboev Oybek Ulugbek Ogli	Online	Oral
25	Importance of dietary management in patients with coronavirus infection (COVID-19)	<i>Uzbekistan</i>	Nuritdinova Dilnoza Yusupovna	Online	Oral
26	Dietary management in chronic obstructive pulmonary disease	<i>Uzbekistan</i>	Nuritdinova Shahzoda, Kenjayev Olimjon Obidjonovich	Online	Oral
27	Hygienic evaluation of risk factors affecting the actual nutritional status of potash plant workers	<i>Uzbekistan</i>	Nizom Ermatov, Bobomurod Ortikov	Online	Oral
28	Nosological structure of foodborne illnesses and acute intestinal infections: a retrospective microbiological analysis in the Samarkand region, republic of Uzbekistan (2021–2023)	<i>Uzbekistan</i>	Nafisa B. Asatova, Firusa R. Sapaeva	Online	Oral
29	Healthy eating patterns and modern dietary guidelines: a systems analysis of the impact on metabolic health and preventive medicine	<i>Uzbekistan</i>	Ismailov Ahroridin Zakhridinovich	Online	Oral
30	The role of dairy products in the management of metabolic syndrome	<i>Uzbekistan</i>	Normatova Shahnoza Anvarovna, Botirov Murodjon Turgunboevich	Online	Oral
31	Nutritional management of patients undergoing surgery with Co-Cr-based vascular stents	<i>Uzbekistan</i>	Botirov Murodjon Turgunboevich, Normatova Shahnoza Anvarovna	Online	Oral
32	Dietary quality, abdominal adiposity and early cardiometabolic risk markers in young adults: a cross-sectional study.	<i>Uzbekistan</i>	Yusupova Mamlakat Mutalibovna	Online	Oral
Session 2.1 (Hall 1) Chair: Dr. Mohamed Ghellam 12-15 min of time for each presentation 13:00- 16: 00 8 September 2026					
33	Diet, gut microbiota and metabolic regulation in obesity: molecular mechanisms and therapeutic perspectives	<i>Algeria</i>	Benouadah Zohra	Online	Oral
34	From grape pomace to functional food ingredient: sustainable strategies for modulating bioactive compound stability and bioaccessibility	<i>Algeria</i>	Friha Lina	Online	Oral
35	Isolation and characterisation of <i>bacillus</i> spp. Strains from processed cheese brands made and sold in Algeria: assessment of germination and sporulation conditions.	<i>Algeria</i>	Meribai Abdelmalek, Mansouri Sirine, Gueliane Amel, Saci Abla	Online	Oral
36	Development and characterization of a new formulation of coffee substitute from <i>Mech degla</i> date pits	<i>Algeria</i>	Ghellam Mohamed, Belhis Oulfa, Ferhat Chourouk	Online	Oral
37	Antibacterial and antioxidant activities of <i>Origanum vulgare</i> L. Extract as a potential natural food preservative	<i>Algeria</i>	Safinez Boutrid	Online	Oral
38	Synergistic effects of non-thermal technologies on bioactive recovery in fermented herbal tea extracts	<i>India</i>	Laishram Sofia Devi, Dr. Ivan Wilson	Online	Oral
39	The food–nutrition–pharmacy nexus: harnessing nanotechnology for next-generation functional foods and nutraceuticals	<i>Italy</i>	Ahmed Hasan, Sarhan Mohammed	Online	Oral

40	Foodtech 5.0: ensuring food security through a sustainable gastro-ecosystem based on blockchain technologies	Kazakhstan	Elmira Kaliyaskarova	Online	Oral
41	Sensory profile of gluten-free porridge formulated with extruded passion fruit (<i>Passiflora edulis f. flavicarpa</i> degener) peel and albedo flour and rice (<i>Oryza sativa</i> L.)	Portugal Brazil Lisbon	Valéria de Souza, Nandara Oliveira, Rafael Ferreira, José Ascheri	Online	Oral
42	Effect of ultrasound pretreatment on the yield and color properties of starch and cellulose extracted from sweet potato peels	Türkiye	Alev Yüksel Aydar	Online	Oral

September 7-9, 2026 (September 8, starting with an Opening Speech – Online Participation) IFSGC – 8 September – Hall 2 https://us06web.zoom.us/j/86143710043?pwd=rZRbl42M1Sl0ibyNy1L6YHqYbqxQsN.1 Meeting ID - 861 4371 0043 Passcode - 877653					
Session 3 (Hall 2) Chair: Prof. Dr. Hafiz Abdur Rahim 12-15 min of time for each presentation 08:30- 12:30					
8 September 2026					
	Lifestyle Interventions Including Whole Food Plant-Based Nutrition for Treatment and Remission of Type 2 Diabetes and Prediabetes	USA (United States of America)	Gül Bahtiyar, MD, MPH, DipABOM (Keynote Speaker)	Online	Oral
43	Explainable artificial intelligence and machine learning framework for personalized antiviral therapy in clinical pharmacy practice	Pakistan	Sana Haider, Abuzar Khan, Saad Salman, Sami Ullah	Online	Oral
44	Sustainable engineering of ion-exchange modified carrageenan: structural characterization and functional enhancement for advanced food hydrocolloids	Pakistan	Saad Salman, Sana Haider	Online	Oral
45	Design of metal-coordinated carrageenan nanohybrids for functional food packaging and nutraceutical delivery	Pakistan	Saad Salman	Online	Oral
46	Artificial intelligence-assisted modeling of green nanocomposite adsorbents for heavy metal removal and food safety applications	Pakistan	Sana Haider, Asif Shahzad, Saad Salman	Online	Oral
47	Protective effect of <i>Curcuma longa</i> against olanzapine-induced diabetes mellitus and pancreatic alterations in an experimental rat model	Pakistan	Muhammad Shahid, Muhammad Khan, Fazal Subhan	Online	Oral
48	Exploring novel <i>n</i> -glycosylamines and their derivatives as ectonucleotidase inhibitors: <i>in-silico</i> and bio-evaluation studies	Pakistan	Muhammad Siraj Khan Jadoon, Julie Pelletier, Jean Seigny, Jamshed Iqbal	Online	Oral
49	Prevalence of de quervain tenosynovitis among students of cecos university peshawar: a cross-sectional study	Pakistan	Syed Basit Ali Shah	Online	Oral
50	Molecular diagnosis of leber congenital amaurosis	Pakistan	Sami Ullah	Online	Oral

51	Drug utilization review of enoxaparin (lmwh)	Pakistan	Rohma Khan, Abuzar Khan, Jehan Zeb Khan	Online	Oral
52	Association of ace i/d polymorphism with blood pressure response to valsartan-hydrochlorothiazide combination therapy in hypertensive patients from Khyber Pakhtunkhwa, pakistan	Pakistan	Aftab Ullah, Abdur Rahim, Asif Jan	Online	Oral
53	Enhancing sustainable food packaging through seaweed waste films reinforced with cellulose nanocrystals and tannic acid	Pakistan	Zafar Muhammad Shahzad, Iqbal Hamid	Online	Oral
54	Harnessing food waste for water quality: spent tea leaves as an effective and sustainable biosorbent	Pakistan	Zafar Muhammad Shahzad, Misbah Shahzadi, Iqbal Hamid	Online	Oral
55	Antibiotic prescribing practices in tertiary care hospital in Peshawar, Pakistan; a cross sectional prospective study	Pakistan	Syed Hasnain Khan, Kainat Manzoor, Alisha Ehsan Malik, Areeba Ehsan Malik, Kulsoom Khattak, Jehan Zeb Khan	Online	Oral
56	Transition-metal-doped copper oxide nanoparticles supported on mcm-41 mesoporous silica: hydrothermal synthesis and mechanistic evaluation of membrane-permeabilizing antibacterial and antifungal efficacy	Pakistan	Muhammad Asif Shahzad	Online	Oral
57	Mechanistic role of p-glycoprotein conformational cycling in intestinal efflux saturation during the fed state: implications for food–drug and drug–drug interactions	Pakistan	Bilal, Saad Salman	Online	Oral

**Session 3.1
(Hall 2)**

Chair: Prof. Dr. Zia Ullah Shah

12-15 min of time for each presentation

12:30-15:00

8 September 2026

58	Predictive modeling of food effect on amorphous solid dispersions using in vivo colloidal phase behavior data	Pakistan	Hira Shah , Saad Salman	Online	Oral
59	Impact of bile acid composition variability on the solubilization and permeation of BCS class II drugs in human aspirates	Pakistan	Hoor Fatima , Saad Salman	Online	Oral
60	Ontogeny-specific UGT2B7 and CYP3A4 expression in pediatric intestinal microsomes: implications for first-pass metabolism of midazolam analogs	Pakistan	Iqra Qayyum, Saad Salman	Online	Oral
61	Food-mediated bile acid micellar binding and its impact on Elbasvir bioavailability: implications for precision nutrition and hepatitis C therapy	Pakistan	Saif Ibrahim , Saad Salman	Online	Oral
62	In Situ precipitation kinetics of supersaturated solutions in the proximal jejunum: influence of the mucus layer and unstirred water layer on oral bioavailability	Pakistan	Muhammad Saqib, Saad Salman	Online	Oral
63	Impact of Zonula occludens phosphorylation state on paracellular permeation of peptide drugs across human enteroid monolayers:	Pakistan	Husna Noor, Saad Salman	Online	Oral

	implications for oral drug delivery and advanced pharmacokinetics				
64	Food preservatives, taste, and hypersensitivity: a regulatory review with evidence from Pakistan	<i>Pakistan</i>	Anam Talat	Online	Oral
65	Drug-Drug interactions among inpatients diagnosed with major depressive disorder in a psychiatric ward: a retrospective observational case series study	<i>Pakistan</i>	Ullah Atta, Khuda Fazli, Jan Muhammad Imran, Shah Atta Ullah, Ali Naveed, Fatima Mehrose	Online	Oral
66	Sociocultural and resource-based approaches to self-management among individuals with chronic cardiovascular disorders: a descriptive qualitative study	<i>Pakistan</i>	Israr Ahmad, Ahtisham Younas, Shahzad Inayat, Angela Durante	Online	Oral
Session 3.2 (Hall 2) Chair: Dr. Oscar Zannou 12-15 min of time for each presentation 15: 00- 17:30 8 September 2026					
67	Applications methods of oils rich in conjugated fatty acids : synthesis of technological approaches and their performance	<i>Benin</i>	Massoumoud Arè mou Mochégbolatan Wabi, Sègla Wilfrid Padonou, Marcel Houngbédji, Flora J. Chadare	Online	Oral
68	Bayesian optimization of a biscuit formulation through an iterative co-design process with local stakeholders	<i>Benin</i>	Massoumoud Arè mou Mochégbolatan Wabi, Sègla Wilfrid Padonou, Gbètognon Raoul Hounkpevi, Marcel Houngbédji, Mènouwesso Harold Hounhouigan, Camel Lagnika, Flora Josiane Chadare	Online	Oral
69	Enhancing whole kernel recovery and energy efficiency in mechanical shelling of Cucurbitaceae seeds	<i>Benin</i>	Bella Virginie Donadjè, Oscar Zannou, Kowiou Aboudou, Paul Daniel Time, M. Vahid Aïssi	Online	Oral
70	Migration of chemical contaminants from plastic packaging to food: a systematic review of identified substances and methods of quantification	<i>Benin</i>	Alabi Séfou-Dine Badarou, Camel Lagnika, Achille Todègnon Gantongbe, Abdou Madjid Amoussa, Latifou Lagnika	Online	Oral
71	Risk assessment related to the migration of chemicals from plastic packaging into food: A mathematical modeling approach	<i>Benin</i>	Alabi Séfou-Dine Badarou, Camel Lagnika, Achille Todègnon Gantongbe, Abdou Madjid Amoussa, Latifou Lagnika	Online	Oral
72	Examining the impact of dietitian counseling on sustainable nutrition awareness and food waste	<i>Türkiye</i>	Alara Bucak , Gamze Şanlı Ak	Online	Oral
73	Dietary patterns and cancer risk: evidence-based prevention approaches	<i>Türkiye</i>	Zeynep Hayırlı Atay, Gülay Çoksarı	Online	Oral
74	Science in the kitchen: assessing vocational students' knowledge of food safety and biochemistry	<i>Türkiye</i>	Volkan Arif Yılmaz, İrem Altuntaş Yılmaz	Online	Oral
75	Future chefs and zero waste: assessing sustainable kitchen approaches of vocational high school students	<i>Türkiye</i>	Volkan Arif Yılmaz, İrem Altuntaş Yılmaz	Online	Oral

(September 9, starting with Poster Presentations)

POSTER PRESENTATIONS 9 September 2026			
1	Evaluation of the physicochemical and microbiological parameters of carrot and beetroot during the fermentation process	Kosovo	Dafina Llugaxhiu Krasniqi, Elton Rrustemi, Sabri Hajdini, Arbër Hyseni, Bahtir Hyseni
2	Effect of barley and maize flour substitution on the physicochemical properties of wheat flour, dough and bread	Kosovo	Bahtir Hyseni, Blerta Jusufi, Ermira Isufi, Alush Musaj , Shpend Doli, Dafina Llugaxhiu Krasniqi
3	The packaging sustainability paradox: consumer attitudes toward food waste, packaging functionality, and design	Kosovo	Vesna Antoska Knights, Erinda Lika, Pajtim Bytyci, Fjolla Cikaçi, Flutura Cikaçi, Mergim Mestani, Rozeta Hasalliu, Osman Fetoshi, Smajl Rizani, Upaka Rathnayake
4	Oenological characterization and technological evaluation of the indigenous Nišavka grape variety in the Skopje region	North Macedonia	Olga Popovska, Suzana Jordanovska, Krste Tashev
5	Technological potential of food-associated <i>Enterococcus</i> spp.	North Macedonia	Hava Miftari, Daniela Nikolovska Nedelkoska, Gafur Xhabiri, Namik Durmishi, Xhezair Idrizi, Ismail Ferati, Rejhana Luma
6	The use of technology for food safety in traditional food production	Türkiye	Melike Tansu Genç, Mustafa Evren
7	GC-MS characterization of the aroma profile of soy sauce	Türkiye	Fatma Al, Hasan Temiz
8	Effect of cardiac rehabilitation on recurrent myocardial infarction after coronary stenting: a prospective comparative cohort study	Uzbekistan	Kurbonov Yunusjon Yusufjon Ugli
9	Formulation, physicochemical, microbiological and sensory characterization of biscuit and plant-based milk made from quinoa flour (<i>Chenopodium quinoa</i> Willd.)	Algeria	Azouaou Souheir, Ferhat Radhia, Bouhidel Lamis Maissa
10	Valorization of sorting rejects from apples and dried dates into organic vinegars	Algeria	Dorea Ameur, Boubakeur Ghalem
11	Upcycling date processing waste into a ready-to-drink beverage: turning mech-degla seeds into a caffeine-free coffee alternative	Algeria	Hakima Mir
12	The planetary health diet: balancing human health, nutritional adequacy, and environmental sustainability	Iran	Yasaman Eshraghi-Nejad
13	Beyond probiotics: postbiotics as the next generation of functional foods for human health	Iran	Kiyanoush Jafari
14	Potential of fermented sauces in the development of probiotic gastronomic products: a review	Türkiye	Dilan Reçber, Hojjat Pashazadeh
15	Comparative evaluation of protein and antioxidant recovery from black cumin (<i>Nigella sativa</i>) and pumpkin seed (<i>Cucurbita pepo</i>) press cakes by enzymatic and ultrasound-assisted enzymatic extraction	Türkiye	Selin Arslan, Neslihan Çolak

16	Bioactive compounds of some plant sources from Türkiye and their potential use in food supplements	<i>Türkiye</i>	Nihan Yeşilyurt, Belkis Tekgüler
17	Palm sugar: chemical profile, production dynamics, and health impacts	<i>Türkiye</i>	Alara Kanıcı, Hojjat Pashazadeh, İlkay Koca
18	HPLC analysis of bioactive compounds in kombucha fermentation	<i>Kosova</i>	Bahtir Hyseni, Gonxhe Kajtazi Citaku
19	Physicochemical changes during kombucha fermentation of black tea	<i>Kosova</i>	Gonxhe Kajtazi Citaku, Fatos Rexhepi, Bahtir Hyseni