

## NEWS

## First International Congress on Food Technology, 3–6 November 2010, Antalya, Turkey

Stanley Cauvain

spc@baketran.demon.co.uk

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### Introduction

The Congress was jointly organised by The Association of Food Technology, Turkey, and Akdeniz University based in Antalya, with support from the Scientific and Technological Research Council of Turkey. Around 250 delegates from around the world gathered in excellent conference venue at the Limak Altantis Hotel and Resort in Belek, close by Antalya. Despite the warm weather and attractions of the leisure facilities, swimming pools and beach, delegates concentrated for two and a half days on a wide range of presentations by speakers from 26 different countries along with a large number of posters covering a variety of food science and technology topics.

Turkey has the world's eighth largest agricultural economy with around 25% of the Turkish working population involved with agriculture and food production. In addition to the usual challenges associated with food production and having to feed a nation of some 73 000 000 the influx of large numbers of tourists each year swells the numbers of mouths that Turkish businesses have to feed by many millions. Turkish food businesses have made significant strides in developing food safety systems and from the government food-related legislation has aligned itself with the current standards, which exist in the European Union. In Turkey agricultural and food-related education is buoyant with some 56 universities collectively delivering around 3000 graduates each year.

Professor A. Kadir Halkman, Head of the Association of Food Technology, Turkey opened the conferences and welcomed the many delegates. There were also welcomes from Professor Israfil Kurtcephe (Rector of Akdeniz University, Antalya), Professor Walter Spiess, IUFOST representative and Ilknur Menlik, Federation of Food and Drink Associations of Turkey. There was a special welcome from a representative of the Turkish Ministry of Agriculture and Rural Affairs.

### Technical sessions

The technical sessions encompassed 62 individual presentations delivered in two parallel sessions over two and a half days. There were several presentations from ICC and MoniQA representatives and QAS contributors. The foods covered in the meeting included cereals, bakery, milk, meat, fish, fruits, vegetables and a number of traditional Turkish foods. There were complementary presentations on ingredients, additives and packaging. Throughout the meeting there was a strong emphasis on food safety and quality with several presentations on the applications of analytical techniques.

*Functional and traditional foods, nutrition and health* included diverse presentations on 'Probiotics and the intestinal microflora over time and space', 'The use of orange fiber in sucuk production', 'Lupin incorporated novel healthy foods as a solution to obesity and malnutrition' and 'Functional foods and health benefits'.

*Food chemistry, biochemistry and physics* covered 'Isolation of biological active compounds from useful food and pharmaceutical matrices using tweezing adsorptive bubble separation', 'The rheological and gelling behaviour of *Tilapia* surimi with added sago starch' and 'Techniques for detection of food aroma compounds'.

*Food technology and biotechnology* covered two sessions with presentations on 'How to prevent foodborne disease', 'Characteristics of fungal flora after harvesting and effects of mycotoxin contamination in dried figs (The mould symphony)', 'Antimicrobial effect of sour pomegranate sauce on KISIR, a traditional appetiser', 'Bioethanol production – potential in Turkey as an alternative fuel from agricultural residues: a review', 'Evaluation of PCR and real-time PCR methods for rapid detection of foodborne pathogens', 'Elimination of bacteria in milk by plasma corona discharge technology', 'Qualitative detection of genetically modified organisms in foods by real time PCR' and 'Bio-control of some food-borne bacteria by bacteriophage'.

The *Regulations* session covered ‘Food safety in Turkey in the process of negotiations with the EU’ and ‘Turkish food regulations’ while the *Food legislation* session comprised ‘Food legislation approach in Turkey’, ‘The integration of Turkey to EFSA activities’, ‘Allergen thresholds in legislation – Is it making the food safer?’ and ‘Food irradiation technology, legislation and application in Turkey’.

The *Maillard and nanotechnology group* spanned two sessions and combined both topics into a unified theme of six papers. Starting with ‘Process-induced food contaminants: Progress in mitigation and challenges ahead’ the session moved on to consider ‘An update on Melanoidins research’, ‘Chemistry and analysis of sugar degradation reactions’, ‘From molecular complexes to continuous nanostructuring of microparticle encapsulated nutrients’, ‘Strategy for new functional products using encapsulation technology’ and finished with ‘Effects of nanoencapsulated ingredients on food quality’.

*Food packaging technologies and storage* made sure that the presentation of foods to the consumer was not overlooked. It started by continuing the previous nanotechnology theme with a presentation on ‘Potential applications of nanotechnology in food packaging’ before moving on to consider ‘Study of effect of PET pieces and storage conditions on fatty acids profile and some quality indexes of common oils in Iran’, ‘New trends in packaging industry’ and ‘Aseptic packaging’.

*Food ingredients and additives* considered ‘Food safety aspects of food colours’, ‘Physicochemical, sensory and functional properties of wheat-doum fruit flour composite cakes’, ‘Production of dietary fiber from orange albedo and using mayonnaise as a model food’ and ‘How can we “health” you?’.

There were four food technology sessions. *Cereal science and technology* began by considering ‘Applications of baking technology for delivering health benefits’, and then considered ‘Effects of process parameters and additions of brewer’s spent grain on the properties of barley-based exudates’ and ‘Prediction for degrees of *Fusarium* mycotoxin in wheat using excitation-emission matrix’. *Fruits and vegetable science and technology* considered ‘Dense phase carbon dioxide: non-thermal processing of beverages’, ‘Respiration

rate of red delicious apples under aerobic conditions: influence of storage temperature’, ‘Use of Jerusalem artichoke as a potato substitute in chips products’ and ‘Fruit-full Turkey’.

*Dairy science and technology* was covered by four specialist presentations: ‘Yoghurt fortification with pre-digested, germinated whole soybean powder for enhanced therapeutic benefits’, ‘Extended shelf life milk – a valuable dairy product or milk with excessive heat load?’, ‘Manufacturing of Kazach national dairy products’ and ‘World and Turkish dairy industry; Today and future prospects’. While the four topics which comprised the *Meat science and technology* session were: ‘Meat, microbiology and the consumer – recent developments’, ‘Use of natural antioxidants in meat products’, ‘Strategies for improving healthier meat products’ and ‘Turkey and world meat outlook; current situation and prospects’.

*Food engineering* was not neglected with presentations on ‘Concentration of aroma and vitamin juices by complex membrane technology’, ‘Ultrasound technology in food processing and preservation’, ‘Potential applications of HS-SPME/GC in oxidised vegetable oils’ and ‘Detection of accidental fish defrosting using non-destructive ultrasonic technique’.

Closing the technical sessions *Food safety* considered ‘Food safety issues/challenges in the 21st century and the application of predictive microbiology’, ‘implementation of food safety legislation in catering establishments in Latvia’ and ‘International trade and food safety of hormone residues in foodstuffs’.

## Conclusions

Historically Turkey has been referred to as a country where East meets West. This pivotal role for Turkey was certainly reinforced at this conference and considerably enlarged with presentations and attendees from around the globe. This was a conference with something for everyone involved with the sciences and technologies involved in food production. It represented an excellent opportunity for networking and the exchange of ideas on global issues and the chance to learn more about the nature and future prospects of the Turkish food industry.