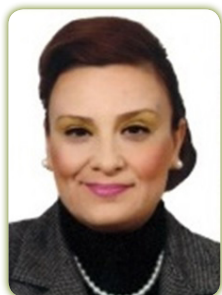


3rd International Conference and Exhibition on **Food Processing & Technology**

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Bioactive phenolics quality, uncommon mycotoxigenics and allergenics in foods by cold processing technologies

The specific focus for food bioactives is on the chemistry of beneficial and nutritional bioactives (phytochemicals such as flavonoids, phenolic acids, carotenoids, avenanthramides etc), toxicant bioactives (mycotoxins; citrinin, cyclopiazonic acid etc.) and allergen compounds from various foods sources such as pome, stone, and berry fruits, nuts, special fruits, spices and animal originated foods including cheeses, meats and liquid eggs. During the past decade, novel cold processing technologies including high hydrostatic pressure (HHP), pulsed electric field (PEF) have frequently been applied in the processing of foods and beverages.

Biography

Ozlem Tokusoglu has completed her PhD at Ege University Engineering Faculty, Department of Food Engineering at 2001. She worked as a research fellow/ doctor assistant/ assistant professor/associate professor at Ege University and Celal Bayar University during 1993 to now. She is currently working as Associate Professor faculty member in Celal Bayar University Engineering Faculty Department of Food Engineering. She performed a visiting scholar at the Food Science and Nutrition Department /University of Florida, Gainesville-Florida-USA during 1999-2000 and as visiting Professor at the School of Food Science, Washington State University, and Pullman, Washington, USA during April-May 2010. She organized and directed as Conference Chair the International Congress entitled ANPFT2012 (Advanced Non-thermal Processing in Food Technology: Effects on Quality and Shelf-Life of Food and Beverages in May, 2012 at Turkey. She served as organizing committee member at 2nd International Conference and Exhibition on Nutritional Science & Therapy Conference in July 2013 at Philadelphia, USA. She has published many papers in peer reviewed journals and serving as an editorial board member of International Journal of Food Science and Technology (IJFST) by Wiley Publisher, USA and Polish Journal of Food and Nutrition Sciences (PJFNS) in Thomson Reuters. She published the scientific edited two book entitled Fruit and Cereal Bio-actives: Chemistry, Sources and Applications by CRC Press, Taylor & Francis, USA Publisher and entitled Improved Food Quality with Novel Food Processing by CRC Press, third book Food By-Product Based Functional Food Powders is also in progress.

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