

# INTERNATIONAL PEPPER AND SPICES CONFERENCE

April 26, 2022/Tobasco, Mexico



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## CONFERENCE PROGRAM

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**Meeting ID: 845 6779 9089**  
**Passcode: 202020**

### **Participant Countries:**

Turkey, Ukraine, India, Nigeria, Morocco, Portugal, Romania, Pakistan, Serbia,  
Iraq

## 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-1, Tolga KARA**



# ONLINE PRESENTATIONS



26.04.2022

HALL-1



MEXICO LOCAL TIME



09 00 : 11 30



ANKARA LOCAL TIME



17 00 : 19 30

HEAD OF SESSION: Assoc. Prof. Dr. Gülçin ÖZBAY

AUTHORS	AFFILIATION	TOPIC TITLE
Deniz Yılmaz	Özyegin University	SPICE CONSUMPTION IN THE 15TH CENTURY OTTOMAN ELITE CUISINE
Prof. Dr. Hülya ÇİÇEK Hanım Seval Savaş	Gaziantep University	THE EFFECTS OF HOT PEPPER CONSUMED IN THE SOUTHEASTERN ANATOLIA REGION OF TURKEY ON HUMAN HEALTH
Recep USTUNSOY Tahsin ERTAS Asst. Prof. Dr. Bircan DİNC	Istanbul University Bahçeşehir University	THERMAL ANALYSES OF SOME PEPPERS AND SPICES WITH DIFFERENTIAL SCANNING CALORIMETRY
İlter Demirhan Erkan Öner	Harran University Mersin University	INVESTIGATION OF ANTIOXIDANT ACTIVITY IN HOT RED PEPPER SPECIES GROWN IN KAHRAMANMARAS AND SANLIURFA PROVINCES
Olgay Kaan TEKİN Asst. Prof. Dr. Ayşe Gül FİLİK Assoc. Prof. Dr. Gökhan FİLİK	Erciyes University Kırşehir Ahi Evran University	THE EFFECT OF HOT PEPPER WASTE POWDER ON MEAT QUAIL PERFORMANCE, CARCASS YIELD AND SMALL INTESTINE MICROFLORA
Hacer DOLAS Hakan YILDIZ Omer SAHİN	Harran University Istanbul Technical University	THE EFFECT OF MICROWAVE METHOD ON SURFACE AREA AND PORE STRUCTURE OF ACTIVATED CARBON OBTAINED FROM WASTE BIOMASS (HOT RED PEPPER STALKS)
Hacer DOLAS Hakan YILDIZ Omer SAHİN	Harran University Istanbul Technical University	OBTAINING HIGH VALUE-ADDED PRODUCT FROM "İSOT" PEPPER WASTE STALKS: THE PRODUCTION AND CHARACTERIZATION OF ACTIVATED CARBON
Assoc. Prof. Dr. Gülçin ÖZBAY Res. Asst. Merve UÇKAN ÇAKIR	Sakarya Applied Science University Van Yuzuncu Yıl University	A SHORT HISTORY OF SPICES: AN OVERVIEW ON PEPPER HISTORY
Hilal DER Assoc. Prof. Dr. Meral YILMAZ	Sivas Cumhuriyet University	USE OF FRESH AND DRY SPICES IN THE KITCHEN: THE CASE OF SIVAS



# ONLINE PRESENTATIONS



26.04.2022

HALL-2



MEXICO LOCAL TIME



ANKARA LOCAL TIME



09 00 : 11 30



17 00 : 19 30

**HEAD OF SESSION:** Assoc. Prof. Dr. Sergiy Lavrenko

AUTHORS	AFFILIATION	TOPIC TITLE
Maria Rizak Assoc. Prof. Dr. Sergiy Lavrenko	Kherson State Agrarian and Economic University, Ukraine	FEATURES OF CHILI PEPPER
Assoc. Prof. Dr. Sergiy Lavrenko Assoc. Prof. Dr. Nataliia Lavrenko Yelyzaveta Plaskalna	Kherson State Agrarian and Economic University, Ukraine	BASIL CULTIVATION IN HYDROPONIC SYSTEM
Assoc. Prof. Dr. Sergiy Lavrenko Maria Rizak	Kherson State Agrarian and Economic University, Ukraine	RESEARCH ON THE USE OF PAPRIKA AS A NATURAL FOOD DYE
Assoc. Prof. Dr. Sergiy Lavrenko Assoc. Prof. Dr. Nataliia Lavrenko Yaroslav Yakovenko	Kherson State Agrarian and Economic University, Ukraine	A NEW SPICE FOR UKRAINE IS SAFFRON
Dr. Ghanshyam Barman	C G P I T, Uka Tarsadia University, India	PEPPER AND SPICES PRODUCTION IN THE WORLD
Subhashish Dey	Gudlavalleru Engineering College, Andhra Pradesh, India	MECHANISMS AND ASPECTS OF FOOD PRESERVATION AND PROCESSING
Favour C. Uroko	University of Nigeria, Nsukka	PEPPER CULTIVATION AND WOMEN EMPOWERMENT IN NIGERIA: REVISITING RUTH AND BOAZ NARRATIVE
Abdelghani Aboukhalaf Sara Moujabbir Belkassem El Amraoui João Miguel Rocha Rekia Belahsen	Chouaib Doukkali University, Morocco. Ibn Zohr University, Morocco. University of Porto, Portugal.	ETHNOBOTANICAL SURVEY ON TRADITIONAL KNOWLEDGE AND USE OF WILD FOOD PLANTS IN SIDI BENNOUR REGION (CENTRAL MOROCCO)



# ONLINE PRESENTATIONS



26.04.2022

HALL-3



MEXICO LOCAL TIME



ANKARA LOCAL TIME



09 00 : 11 30



17 00 : 19 30

## HEAD OF SESSION: Major Gheorghe Giurgiu

AUTHORS	AFFILIATION	TOPIC TITLE
Major Gheorghe Giurgiu Prof. Dr. Med Manole Cojocaru	Deniplant-Aide Sante Medical Center, Romania Titu Maiorescu University, Romania	GUT MICROBIOTA MEDIATES THE IMMUNOMODULATOR EFFECT OF DIETARY CAPSAICIN
Ananda Majumdar	The University of Alberta	ADVANTAGES OF SPICES AND HERBS FOR HUMAN HEALTH NUTRITION AND RECOVERIES
Dr. Muhammad Faisal	Sindh Madressatul Islam University	A WELLBEING REVIEW FOR THE BENEFITS AND WEAKNESSES OF PEPPERS AND CHILIES
Moses Adeolu AGOI Oluwadamilola Peace AGOI	Lagos State University of Education, Lagos Nigeria Federal University of Agriculture Abeokuta, Ogun Nigeria	RELEVANCE OF BIOTECHNOLOGY ON NUTRITION: IMPLICATION FOR HUMAN'S HEALTH
Najoua SOULO Badiaa LYOUSSI Zineb BENZIANE OUARTINI	Sidi Mohamed Ben Abdellah University (USMBA) -Fez, Morocco	SPICES ARE THE BEST AT GROCERIES FOR FINE DISHES AND STRONG BODIES
Marcelo GASPAR	School of Technology and Management, Polytechnic Institute of Leiria, Portugal	IMPROVING MEAL EXPERIENCE AND HEALTH WITH HERBS AND SPICES: INTEGRATING DEDICATED SPICE DISPENSERS WITH TABLEWARE TO EAT AWAY FROM HOME
Assoc. Prof. Dr. Rabia Shabir Ahmad Huda Ateeq	Govt College University, Faisalabad, Pakistan	CURCUMIN: GOLDEN SPICE WITH THERAPEUTIC PROPERTIES
Johnson Oshiobugie Momoh Oluremilekun Olabisi Sokefun Adenike Omosalewa Babalola Taiwo Toyin Oshin Babajide David Kayode	Lagos State University of Science and Technology (LASUSTECH), Ikorodu, Lagos State, Nigeria. Eko University of Medicine and Health Sciences.	HEPATOPROTECTIVE EFFECT OF METHANOLIC ROOT EXTRACT OF CURCUMA LONGA (TURMERIC) AGAINST ACETAMINOPHEN-INDUCED HEPATOTOXICITY IN WISTAR ALBINO RATS



# ONLINE PRESENTATIONS



26.04.2022

HALL-4



MEXICO LOCAL TIME



ANKARA LOCAL TIME



09 00 : 11 30



17 00 : 19 30

## HEAD OF SESSION: Vasyi Puzanov

AUTHORS	AFFILIATION	TOPIC TITLE
Marcquin Chibuzo Iheagwara	Federal University of Technology, Owerri, Imo State, Nigeria	INFLUENCE OF GINGER EXTRACT ON STABILITY AND SENSORIAL QUALITY OF SMOKED MACKEREL ( <i>Scomber scombrus</i> ) FISH
S.Noshin H.Kanwal	Department of Civil Engineering Technology, The University of Lahore, Pakistan	INFLUENCE OF RICE HUSK ASH ON COMPRESSIVE STRENGTH OF CONCRETE BY THE REPLACEMENT OF FINE AGGREGATES WITH QUARRY DUST
Aleksandra Stanojković-Sebić Zoran Dinić Jelena Maksimović Radmila Pivić	Institute of Soil Science, Teodora Drajzera 7, 11000 Belgrade, Serbia	INORGANIC, ORGANIC AND BACTERIAL FERTILIZATION EFFECT ON MAIN CHEMICAL COMPOSITION AND YIELD OF PARSLEY
Alaa Saad Obaid Abdalsattar Kareem Hashim Ali Abid Abojassim	Department of Physics, College of Science, Kerbala University, Kerbala, Iraq	238U, 232Th, 40K IN SPICES SAMPLES OF IRAQ
Vasyi Puzanov	La Universidad Nacional de Zaporizhzhia, Ucraina	PECULIARITIES OF SPICES RETAIL PACKAGING IN POST-SOVIET STATES
Cornelia Nichita	University of Bucharest, Romania.	STUDY ON PHENOLIC COMPOUNDS AND ANTIOXIDATIVE PROPERTIES OF SOME <i>ORIGANUM VULGARE L.</i> EXTRACTS
Cornelia Nichita	University of Bucharest, Romania.	ANTIOXIDANT ACTIVITY OF <i>CAPSICUM ANNUUM L.</i> EXTRACTS OBTAINED BY SUPERCRITICAL FLUID EXTRACTION
Cristina DAMIAN Nicolae CARPIUC	Stefan cel Mare University of Suceava, ROMANIA. Colegiul Alexandru cel Bun Gura Humorului, Suceava, ROMANIA.	EFFECT OF HEAT TREATMENT OF SOME SPICES FROM THE ROMANIAN MARKET ON TOTAL PHENOLIC AND ANTIOXIDANT ACTIVITY OF THEIR EXTRACTS