



15th World Processing
Tomato Congress
&
17th ISHS Symposium on
Processing Tomato

Special Session: Functionalized Tomato Products

Moderator: Mecit Öztop & Montaña Cámara

12 June
2024

WED

09:30-10:30 UTC+2

Hilton Budapest
Hess András tér 1-3, 1014, **Budapest, Hungary**

Introduction to FunTomP (Functionalized Tomato Products)

Mecit Öztop

Effects of microwave pasteurization on a functional tomato sauce enriched with pea protein and olive powder

Murad Bal

Production of a cellulosic fiber from tomato wastes

Murad Bal

Effect of high-pressure homogenization on the quality attributes of a protein enriched tomato leather

Elif Gökçen Ateş

The effect of pea protein and RuBisCO on the physicochemical properties of spray-dried tomato powder

Neriman Ezgi Çifte

Evaluating lycopene analysis in microwave-vacuum dried tomato snack bars by NIR spectra and hyperspectral imaging

Ozan Taş

Improving the quality of tomato products by using microwave-vacuum drying in a snack bar manufacturing system

M. Rasim Gül

Valorization of tomato pomace to use it as a substrate in the fermentation

Ayşe Sultan Akgün