



Safari Power Saver
 Clique para iniciar plug-in do Flash

5. Food Safety Congress

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Poster Programme

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P001 Determination Of Origin Tools in The Food Traceability

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P002 Antimicrobial and Antioxidant Properties of Pigments Synthesized from Microorganisms

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P003 Effects of Alternative Technologies on Both Disinfection of Carrot Surface and Quality Parameters

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P004 Wheat Bug Proteases: A Great Importance For Wheat Farming, Milling and Bakery Industries

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P005 Safety of Tea Bag Filter Papers

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P006 Monster in the potato: α -solanine, α -chaconine

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P007 Fruit and Vegetable Safety

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P008 Determination of the Presence of Aflatoxin M1 in Milks of Local Small-Scale Dairy Plants

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P009 Determination of Eligibility for Food Security of the Food Enterprise Water in Kırklareli and Around

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P010 A Study of Consumer's Knowledge and Opinions About Food Safety in Afyonkarahisar

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P011 Probiotic Bacteria Used In Cheese-Making

Gözde Duyar, Birce Taban

P061 Application of Novel Techniques in Wine Processing

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P062 Safety and Consumer Health Aspects of Wine

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P063 Gelatinization and Optimization of Plant-Derived Corn Starch

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P064 Factors Effect Choosing The Appropriate Flavors in Food Industry, Referring to Related Regulations in Turkey, E.U. and U.S.A.

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P065 Nanotechnology and Food Safety Analysis

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P066 Ultraviolet Light Processing of Freshly Squeezed Orange Juice

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P067 Coaxial Electrospun Nanostructures Potential For Food Applications

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P068 Effect of Ultrasound on the Inactivation of Foodborne Microorganisms

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P069 The relationship between Hygienic Quality and Human DNA Level in Food Products

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P070 Gamma Irradiation Improves The Nutritional Profile of Dried and Sliced Wild *Boletus edulis* Bull

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P071 Determination of Microbial Load of Peanut with Different Homogenization Methods

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P072 Seafood Allergens

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P073 Detection of *Enterobacteriaceae* Strains with Chromogenic Media in Spices and Condiments

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P074 World Fruit Juice Industry Raw Material Need, Raw Material Safety for Beverage Industry in the Future and Strategic Importance of Turkey

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P075 Use of Ultrasound as a Food Preservation Method

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P076 Effect of Water Extract of *Urtica dioica* L. on the Shelf Life of Vacuum Packaged Beef Steaks

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P077 Determination of Effects of Kefir Samples on *F. Nucleatum* Potentially Causing Intestinal Cancer

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P078 Lessepsian Fish Species and Possible Risks

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Electron beam irradiation improves the nutritional profile of dried and sliced wild *Boletus edulis* Bull.

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Abstract

Boletus edulis Bull. is a seasonal mushroom with high perishability (shelf-life: 1-3 days at room temperature) [1]. Drying is a widely used postharvest technology, which overcomes those problems. Nevertheless, after slicing, mushrooms need special care to keep their quality [2]. A possible treatment is applying ionizing radiation.

Herein, the effects of electron beam irradiation (2, 6 and 10 kGy) on nutritional parameters were analyzed in wild *B. edulis* dried and sliced samples (Bragança, Northeast of Portugal, 2013). Irradiation was performed at Gamma Pak Sterilizasyon – Turkey. The nutritional parameters were determined throughout the storage time (0, 6 and 12 months) according to official procedures. The results were compared considering the mean value of each storage time (ST), including all electron beam irradiation (EB) doses, and also the mean value of each dose, with all ST included, allowing verifying the effect of each factor independently. Despite the detected significance in the interaction among ST and EB for all assayed factors, some defined conclusions were obtained: fat, protein and ash contents gave maximal contents in samples irradiated with 10 kGy, while the lowest values were detected in non-irradiated samples. Regarding the effect of ST, these same parameters presented minimal values in samples stored during 12 months. The variation in carbohydrates, which was calculated by difference, was precisely the opposite of the previously described. The variation in energy was less pronounced for both effects. Overall, irradiation treatment, particularly the 10 kGy dose, tended to improve the nutritional profile of sliced-dried *B. edulis* samples.

References

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