

SEMİNERLER



04 EYLÜL ÇARŞAMBA

Saat :14:00 - 16:00

Yer : Palmiye Salonu

Konu : Döngüsel Ekonomi ve Gıda Sanayi

06 EYLÜL CUMA

Saat :10:30 - 12:30

Yer : 6. Hall Konferans Alanı

Konu : Temel Helal Gıda Denetimi

07 EYLÜL CUMARTESİ

Saat :09:30 - 18:00

Yer : 6. Hall Konferans Alanı

Konu :11. Uluslararası Helal ve Tayyib Ürünler Konferans Programı

06 EYLÜL CUMA

Saat :10:30 - 12:00

Yer : Palmiye Salonu

Konu : Güvenilir Ürün ile Tüketici Buluşmaları



SERGİLER / GALLERY



**YENİLEBİLİR
SANAT SERGİSİ,
EDIBLE ART
EXHIBITION**

Yer/Place: **ANA FUAYE
MAIN HALL**



**ambalaj
İstanbul**

**AMBALAJ
TARİHİ SERGİSİ
HISTORY OF
PACKAGING GALLERY**

Yer/Place: **HALL 7 ETKİNLİK ALANI
HALL 7 EVENT AREA**



**REGION
CHEF 7 BÖLGE
ŞEF**

**8. HALL
ETKİNLİK PROGRAMI
EVENT PROGRAMME**

İşbirliği ile
In cooperation with

Sponsorlar
Sponsors



METRO

GÜRAL PORSELEN

öztingaliler

**WHITE
UNIFREEM**

**GEDİK
Üniversitesi**

EKOFOOD

ETKİNLİK PROGRAMI EVENT PROGRAMME

04 EYLÜL ÇARŞAMBA 04 SEPTEMBER WEDNESDAY

SAAT: 11:00

İÇ ANADOLU BÖLGESİ

- **Aside Tatlısı (Pekmezli)**
Custard prepared with flour, water, molasses and butter
- **Manti**
A thin pastry made in small quadrangles and then cut into minced meat and bundled in the form of boiled water like pasta

KARADENİZ BÖLGESİ

- **Kıymalı Pide**
Round or oval flat bread made from fermented dough with mince
- **Peynirli Pide**
Round or oval flat bread made from fermented dough with cheese
- **Etlı Siyez Pilavı**
Siyez bulgur rice prepared with lamb

SAAT: 14:00

DOĞU ANADOLU BÖLGESİ

- **Fellah Köfte**
Wheat meatballs with tomato sauce and parsley
- **Diyarbakır Burması**
A layer of pistachio baked between two layers rolling of crispy pastry threads and drizzled with perfumed sugar syrup

AKDENİZ BÖLGESİ

- **Ezme Kebap(Patlıcanlı Köfte)**
A dish of pieces of meat, or vegetables roasted or grilled on a skewer or spit
- **Künefe (Kaymaklı, Dondurmalı)**
A sweet dish of Middle Eastern origin consisting of a layer of cheese baked between two layers of crispy pastry threads and drizzled with perfumed sugar syrup. (with cream or ice cream)
- **Narenciye Muhallebesi**

MARMARA BÖLGESİ

- **Tirit (Tavuklu)**
Bulgur rice prepared with chicken
- **Gözleme Peynirli**
Gözleme is a traditional savory Turkish flatbread and pastry dish with cheese
- **Gözleme Patatesli**
Gözleme is a traditional savory Turkish flatbread and pastry dish with potato

SAAT: 16:00

GÜNEYDOĞU ANADOLU BÖLGESİ

- **Alenazik**
Lamb kebab served on eggplant with yoğurt
- **İçli Köfte**
variety is a torpedo-shaped fried croquette stuffed with minced beef or lamb
- **Katmer**
Dough is rolled with a rolling pin like a thick yufka and then melted butter and tahini are rolled over and turned into a tangy state by rolling with a rolling pin and fried in hot oil prepared with honey or molasses

EGE BÖLGESİ

- **Ege Pilavı (Tavuklu, Sebzeli)**
Rice with chicken and vegetables
- **Otlı Çingene Pilavı**
Aegean Rice

05 EYLÜL PERŞEMBE 05 SEPTEMBER THURSDAY

SAAT: 11:00

MARMARA BÖLGESİ

- **Tirit (Tavuklu)**
Bulgur rice prepared with chicken
- **Gözleme Peynirli**
Gözleme is a traditional savory Turkish flatbread and pastry dish with cheese
- **Gözleme Patatesli**
Gözleme is a traditional savory Turkish flatbread and pastry dish with potato

KARADENİZ BÖLGESİ

- **Kıymalı Pide**
Round or oval flat bread made from fermented dough with mince
- **Peynirli Pide**
Round or oval flat bread made from fermented dough with cheese
- **Etlı Siyez Pilavı**
Siyez bulgur rice prepared with lamb

SAAT: 14:00

İÇ ANADOLU BÖLGESİ

- **Aside Tatlısı (Pekmezli)**
Custard prepared with flour, water, molasses and butter
- **Manti**
A thin pastry made in small quadrangles and then cut into minced meat and bundled in the form of boiled water like pasta

DOĞU ANADOLU BÖLGESİ

- **Fellah Köfte**
Wheat meatballs with tomato sauce and parsley
- **Diyarbakır Burması**
A layer of pistachio baked between two layers rolling of crispy pastry threads and drizzled with perfumed sugar syrup

EGE BÖLGESİ

- **Ege Pilavı (Tavuklu, Sebzeli)**
Rice with chicken and vegetables
- **Otlı Çingene Pilavı**
Aegean Rice

SAAT: 16:00

GÜNEYDOĞU ANADOLU BÖLGESİ

- **Alenazik**
Lamb kebab served on eggplant with yoğurt
- **İçli Köfte**
Variety is a torpedo-shaped fried croquette stuffed with minced beef or lamb
- **Katmer**
Dough is rolled with a rolling pin like a thick yufka and then melted butter and tahini are rolled over and turned into a tangy state by rolling with a rolling pin and fried in hot oil prepared with honey or molasses

AKDENİZ BÖLGESİ

- **Ezme Kebap(Patlıcanlı Köfte)**
A dish of pieces of meat, or vegetables roasted or grilled on a skewer or spit
- **Künefe (Kaymaklı, Dondurmalı)**
A sweet dish of Middle Eastern origin consisting of a layer of cheese baked between two layers of crispy pastry threads and drizzled with perfumed sugar syrup. (with cream or ice cream)
- **Narenciye Muhallebesi**

06 EYLÜL CUMA 06 SEPTEMBER FRIDAY

SAAT: 11:00

MARMARA BÖLGESİ

- **Tirit (Tavuklu)**
Bulgur rice prepared with chicken
- **Gözleme Peynirli**
Gözleme is a traditional savory Turkish flatbread and pastry dish with cheese
- **Gözleme Patatesli**
Gözleme is a traditional savory Turkish flatbread and pastry dish with potato

EGE BÖLGESİ

- **Ege Pilavı (Tavuklu, Sebzeli)**
Rice with chicken and vegetables
- **Otlı Çingene Pilavı**
Aegean Rice

SAAT: 14:00

İÇ ANADOLU BÖLGESİ

- **Aside Tatlısı (Pekmezli)**
Custard prepared with flour, water, molasses and butter
- **Manti**
A thin pastry made in small quadrangles and then cut into minced meat and bundled in the form of boiled water like pasta

DOĞU ANADOLU BÖLGESİ

- **Fellah Köfte**
Wheat meatballs with tomato sauce and parsley
- **Diyarbakır Burması**
A layer of pistachio baked between two layers rolling of crispy pastry threads and drizzled with perfumed sugar syrup

KARADENİZ BÖLGESİ

- **Kıymalı Pide**
Round or oval flat bread made from fermented dough with mince
- **Peynirli Pide**
Round or oval flat bread made from fermented dough with cheese
- **Etlı Siyez Pilavı**
Siyez bulgur rice prepared with lamb

SAAT: 16:00

GÜNEYDOĞU ANADOLU BÖLGESİ

- **Alenazik**
Lamb kebab served on eggplant with yoğurt
- **İçli Köfte**
Variety is a torpedo-shaped fried croquette stuffed with minced beef or lamb
- **Katmer**
Dough is rolled with a rolling pin like a thick yufka and then melted butter and tahini are rolled over and turned into a tangy state by rolling with a rolling pin and fried in hot oil prepared with honey or molasses

AKDENİZ BÖLGESİ

- **Ezme Kebap(Patlıcanlı Köfte)**
A dish of pieces of meat, or vegetables roasted or grilled on a skewer or spit
- **Künefe (Kaymaklı, Dondurmalı)**
A sweet dish of Middle Eastern origin consisting of a layer of cheese baked between two layers of crispy pastry threads and drizzled with perfumed sugar syrup. (with cream or ice cream)
- **Narenciye Muhallebesi**