



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

TENTATIVE SCHEDULE OF 16th AFC 2019

DAY 1: Tuesday, October 15, 2019				
09.00 - 12.00	Preconference Workshop Registration and Re-registration			
09.00 - 16.00	Conference Re-registration			
13.30 - 17.00	Preconference Workshop			
	Food Engineering and Industrial Challenges:	Food Microbiology and Alternative Applications	Food Analysis, Authenticity, and Halal	Food Biochemistry and Nutrition
13.30 - 15.00	Transformation of food engineering researches for safer, more nutritious and sustainable foods Prof. Dr. Purwiyatno Hariyadi - IPB University, Indonesia	Probiotics, prebiotics, and synbiotics: Gut health and emerging opportunities Prof. Dr. Lilis Nuraida - IPB University, Indonesia	Halal food analysis and authenticity Prof. Dr. Dedi Fardiaz - IPB University, Indonesia	Food nutrition and population health Prof. Dr. Rindit Pambayun - Sriwijaya University, Indonesia
15.00 - 15.30	Coffee Break			
15.30 - 17.00	Lesson learnt: Adoptable research for industrial scale Prof. Dr. Endang Sutriswati Rahayu - Gadjah Mada University, Indonesia	Emerging predictive models and the use of big data for food safety and food fraud Dr. Hans Marvin - WFSR, Netherlands Food fraud early warning system: MedISys-FF Dr Yamine Bouzembrak - WFSR, Netherlands	Rapid method for detection of non-halal substances in food Prof. Irwandi Jaswir - UIIM, Malaysia	Process development of functional foods Prof. Chin-Kun Wang - Chung Shan Medical University, Taiwan
09.00 - 16.00	SELAMAT Consortium Meeting			



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

DAY 2: Wednesday, October 16, 2019		
Time	Activity	PIC/Speaker
08.00 - 08.30	Registration	OC
08.30 - 08.40	Welcoming dance	OC
08.40 - 08.45	Report from the committee	Prof. Dr. Nyoman Semadi Antara (Udayana University)
08.45 - 08.50	Remarks by ASEAN-COST	Dr. R. Arthur Lelono (Indonesian Science Institute)
08.50 - 08.55	Remarks by Indonesian Association of Food Technologists (IAFT/PATPI)	Prof. Dr. Umar Santoso (Gadjah Mada University)
08.55 - 09.05	Remarks by the Rector of Udayana University	Prof. Dr. dr. A.A. Raka Sudewi, Sp.S (K)
09.05 - 09.30	Remarks and Official opening of the 16 th AFC 2019	Dr. Ir. I Wayan Koster, M.M (Governor of Bali)
09.30 - 10.00	Keynote Speech	Prof. H. Mohamad Nasir, Drs., Ak., M.Si., Ph.D (Ministry of Research, Technology and Higher Education, Republic of Indonesia)
10.00 - 10.15	Official photo session + Morning refreshment	OC
1st Plenary Session Moderator: Dr. Agus Haryono (Indonesian Science Institute)		
Time	Presentation title	PIC/Speaker
10.15 - 10.35	Trends in nutraceuticals and functional foods	Prof. Dr. Mary K. Schmidl (President of International Union of Food Science and Technology/IUFoST)
10.35 - 10.55	Marine product: Current and health trends in Japan	Dr. Kenji Sato (Kyoto University)
10.55 - 11.15	Food tradition, tourism and biodiversity	Prof. Dr. I Made Supartha Utama, Ph.D. (UCDP, Udayana University)
11.15 - 11.30	<i>Discussion</i>	OC
2nd Plenary Session Moderator: Dr.-Ing. Azis Boing Sitanggang (SEAFast Center & DFST, IPB University)		
Time	Presentation title	PIC/Speaker
11.30 - 11.50	Big data in relation to food safety and food security	Dr. HJP (Hans) Marvin (Wageningen Food Safety Research, Netherlands)
11.50 - 12.10	Water dangers and food safety: Mermaids, sharks, microorganisms and viruses	Dr. Teresa Crespo (iBET – Instituto de Biologia Experimental e Tecnológica, Portugal)
12.10 - 12.30	Culinary safety: Trends and challenges	Prof. RR Rijkelt Beumer (Wageningen Food Safety Research, Netherlands)
12.30 - 12.45	<i>Discussion</i>	OC
12.45 - 13.30	Lunch Break + Praying + Poster Session – Part 1	OC



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

DAY 2: Wednesday, October 16, 2019

1st Technical Session

Time	Subtopics						
	Food Processing (FP) Mod.: Prof. Dr. Lotis Francisco (The Philippine Association of Food)	Food Microbiology & Fermentation (FMF) Mod.: Prof. Dr. Winiati P. Rahayu (The Indonesian Association of Food Technologists)	Food Safety, Culinary, and Halal Food (FS) Mod.: Dr. Yew Ming Koh (The Malaysian Institute of Food Technology)	Food Management, Distribution and Regulation (FMD) Mod.: Dr. Winwinki (Food Science and Technology Association of Myanmar)	Post-Harvest Technology (PHT) Mod.: Richard Kaw (Singapore Institute of Food Science and Technology)	Food Engineering & Packaging (FEP) Mod.: Prof. Dr. Nguyen Duy Lam (Vietnam Association of Food Science and Technology)	Health and Nutrition (HN) Mod.: Prof. Dr. Anadi Nitithamyong (Food Science and Technology Association of Thailand)
13.30 - 13.40	Lead speaker: FP-O12	Lead speaker: FMF-O04	Lead speaker: FS-O01	Lead speaker: FMD-O01	Lead speaker: PHT-O07	Lead speaker: FEP-O03	Lead speaker: HN-O04
13.40 - 13.50	FP-O01	FMF-O01	FS-O02	FMD-O02	PHT-O01	FEP-O01	HN-O01
13.50 - 14.00	FP-O02	FMF-O02	FS-O03	FMD-O03	PHT-O02	FEP-O02	HN-O02
14.00 - 14.10	FP-O03	FMF-O03	FS-O04	FMD-O04	PHT-O03	FEP-O04	HN-O03
14.10 - 14.20	FP-O04	FMF-O05	FS-O05	FMD-O05	PHT-O04	FEP-O05	HN-O05
14.20 - 14.30	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>
14.30 - 14.40	FP-O05	FMF-O06	FS-O06	FMD-O06	PHT-O05	FEP-O06	HN-O06
14.40 - 14.50	FP-O06	FMF-O07	FS-O07	FMD-O07	PHT-O06	FEP-O07	HN-O07
14.50 - 15.00	FP-O07	FMF-O08	FS-O08	FMD-O08	PHT-O08	FEP-O08	HN-O08
15.00 - 15.10	FP-O08	FMF-O09	FS-O09	FMD-O09	PHT-O09	-	HN-O09
15.10 - 15.20	FP-O09	FMF-O10	FS-O10	FMD-O10	PHT-O10	-	HN-O10
15.20 - 15.30	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>

2nd Technical Session

Time	Subtopics						
	Food Processing (FP) Mod.: Dr. Sri Priatni (Indonesian Science Institute)	Food Microbiology & Fermentation (FMF) Mod.: Prof. Dr. Harsi D Kusumaningrum (IPB University)	Food Safety, Culinary, and Halal Food (FS) Mod.: Prof. Dr. Ratih D Hariyadi (IPB University)	Food Management, Distribution and Regulation (FMD) Mod.: Dr. Ir. Gregoria S.S. Djarkasi (Sam Ratulangi University)	Post-Harvest Technology (PHT) Mod.: Prof. Dr. Meta Mahendradatta (Hasanuddin University)	Food Engineering & Packaging (FEP) Mod.: Dr. Anton Rahmadi (Mulawarman University)	Health and Nutrition (HN) Mod.: Prof. Dr. C. Hanny Wijaya (DFST, IPB University)
15.30 - 15.40	Lead speaker: FP-O18	Lead speaker: FMF-O11	Lead speaker: FS-O19	Lead speaker: FMD-O15	Lead speaker: IFIS Publishing*	Lead speaker: PT. Prima Instrumentika Analitika**	Lead speaker: HN-O19
15.40 - 15.50	FP-O10	FMF-O12	FS-O11	FMD-O11			HN-O11
15.50 - 16.00	FP-O11	FMF-O13	FS-O12	FMD-O12	PHT-O11	FEP-O12	HN-O12
16.00 - 16.10	FP-O13	FMF-O14	FS-O13	FMD-O13	PHT-O12	FEP-O09	HN-O13
16.10 - 16.20	FP-O14	FMF-O15	FS-O14	FMD-O14	PHT-O13	FEP-O10	HN-O14
16.20 - 16.30	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	FMD-O16	PHT-O14	FEP-O11	<i>Discussion</i>
16.30 - 16.40	FP-O15	FMF-O16	FS-O15	FMD-O17	<i>Discussion</i>	FEP-O13	HN-O15
16.40 - 16.50	FP-O16	FMF-O17	FS-O16	FMD-O18	-	FEP-O14	HN-O16
16.50 - 17.00	FP-O17	FMF-O18	FS-O17	<i>Discussion</i>	-	<i>Discussion</i>	HN-O17
17.00 - 17.10	FP-O19	FMF-O19	FS-O18	-	-	-	HN-O18
17.10 - 17.20	FP-O20	FMF-O20	FS-O20	-	-	-	HN-O20
17.20 - 17.30	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	-	-	-	<i>Discussion</i>



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry
15th – 18th October 2019, Bali - Indonesia

Time	Activity	PIC/Speaker
17.30 - 19.00	Adjournment of Conference for Day 1	OC
19.00 - 22.00	Gala Dinner	OC
DAY 2: Wednesday, October 16, 2019		
Special Events		
13.00 - 16.00	GAPMMI Workshop PIC: Dr. Ardiansyah, (Universitas Bakrie)	
10.00 - 15.00	Graduate Student's Research Paper Competition (GSRPC) PIC: Dr. Dian Herawati (IPB University)	
16.00 - 18.00	FIFSTA Meeting (limited to members) PIC: Prof. Dr. Prof.Dr.Ir. Giyatmi (Sahid University)	

*Title of presentation: Literature reviews (including how to find scientific information effectively, how to access quality, intellectual property and plagiarism)

**Title of presentation: How to test seal strength and detect leakage of packaging system?

DAY 3: Thursday, October 17, 2019

3rd Technical Session

Time	Subtopics				
	Food Processing (FP) Mod.: Dr.-Ing. Azis Boing Sitanggang (SEAFast Center & DFST, IPB University)	Food Processing (FP) Mod.: Dr. Robby Andoyo (Padjajaran University)	Food Microbiology & Fermentation (FMF) Mod.: Prof Yongquan Zheng (Chinese Academy of Agricultural Sciences)	Food Safety, Culinary, and Halal Food (FS) Mod.: Prof. Irwandi Jaswir (UIIM, Malaysia)	Health and Nutrition (HN) Mod.: Dr. Nancy D Yuliana (DFST, IPB University)
08.30 - 08.40	Lead speaker: FP-025	Lead speaker: FP-036	Lead speaker: FMF-O24	Lead speaker: FS-O27	Lead speaker: HN-O22
08.40 - 08.50	FP-O21	FP-O31	FMF-O21	FS-O21	HN-O21
08.50 - 09.00	FP-O22	FP-O32	FMF-O22	FS-O22	HN-O23
09.00 - 09.10	FP-O23	FP-O33	FMF-O23	FS-O23	HN-O24
09.10 - 09.20	FP-O24	FP-O34	FMF-O25	FS-O24	HN-O25
09.20 - 09.30	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>
09.30 - 09.40	FP-O26	FP-O35	FMF-O26	FS-O25	HN-O26
09.40 - 09.50	FP-O27	FP-O37	FMF-O27	FS-O26	HN-O27
09.50 - 10.00	FP-O28	FP-O38	FMF-O28	FS-P29	HN-O28
10.00 - 10.10	FP-O29	FP-O39	FMF-O29	FS-P31	HN-O29
10.10 - 10.20	FP-O30	FP-O40	FMF-O30	<i>Discussion</i>	HN-O30
10.20 - 10.30	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>		<i>Discussion</i>
10.30 - 10.40	Coffee Break				
Time	Subtopics				
	Food Processing (FP) Mod.: Prof. Dr. Umar Santoso (Gadjah Mada University)	Food Processing (FP) Mod.: Dr. Muzi Marpaung (Swiss-German University)	Food Processing (FP) Mod.: Dr. R. Arthur Lelono (Indonesian Science Institute)	Health and Nutrition (HN) Mod.: Dr. Ardiansyah, (Universitas Bakrie)	
10.40 - 10.50	Lead speaker: FP-O44	Lead speaker: FP-O55	Lead speaker: FP-O61	Lead speaker: HN-O36	
10.50 - 11.00	FP-O41	FP-O50	FP-O58	HN-O31	
11.00 - 11.10	FP-O42	FP-O51	FP-O59	HN-O32	
11.10 - 11.20	FP-O43	FP-O52	FP-O60	HN-O33	
11.20 - 11.30	FP-O45	FP-O53	FP-O62	HN-O34	
11.30 - 11.40	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	
11.40 - 11.50	FP-O46	FP-O54	FP-O63	HN-O34-1	
11.50 - 12.00	FP-O47	FP-O56	FP-O64	HN-O35	
12.00 - 12.10	FP-O48	FP-O57	FP-O65	HN-O35-1	
12.10 - 12.20	FP-O49	FP-P20	FP-P26	FMF-O31	
12.20 - 12.30	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	<i>Discussion</i>	



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry
15th – 18th October 2019, Bali - Indonesia

DAY 3: Thursday, October 17, 2019		
Time	Activity	PIC/Speaker
12.30 - 13.00	Lunch Break + Praying + Poster Session – Part 2	OC
13.00 - 15.00	Poster Session – Part 3	OC
3rd Plenary Session Moderator: Prof. Dr. Yuli Witono (Jember University)		
Time	Presentation title	PIC/Speaker
15.00 - 15.20	Establishing food industry and technology synergism to circumvent malnutrition	Prof. M. Aman Wirakartakusumah (SEAFAST Center & DFST, IPB University; IPMI International Business School)
15.20 - 15.40	Reinventing food engineering to achieve global food security	Prof. Dr. Zhou Weibiao (NUS, Singapore)
15.40 - 16.00	Natural super vitamin E tocotrienols, food safety assurance from Malaysia perspective	Dr. Yew Ming Koh (The Malaysian Institute of Food Technology)
16.00 - 16.15	<i>Discussion</i>	OC
16.15 - 16.20	Coffee Break	OC
16.20 - 16.35	Competition winner announcement	OC
16.35 - 16.40	PATPI (IAFT) Book Launching: “The Uniqueness of ASEAN Food”	Prof. Dr. Winiati P. Rahayu (IPB University)
16.40 - 16.50	Technical explanation for industrial visit	OC
16.50 - 17.00	Handover of AFC organizing committee to New President of FIFSTA	OC
17.15 - 17.15	Closing remarks – New President of FIFSTA	OC
Special Events		
09.00 - 15.00	ASEAN Best Food Product Display Dr. Ainia Herminiati (Indonesian Science Institute)	
09.00 - 12.00	Food Quiz Bowl (FQB) 2019 Dr. Feri Kusnandar (IPB University)	

DAY 4: Friday, October 18, 2019		
Time	Activity	PIC/Speaker
08.30 - 17.00	Industrial visit and/or Cultural sight seeing	OC



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

ORAL PRESENTATIONS - SUBTOPIC: FOOD PROCESSING

No	Paper ID	Title
1	FP-O01	Phanges on non volatile taste compounds of fresh and steamed <i>Leucaena Leucocephala</i> seeds powder
2	FP-O02	Changes of non-volatile taste components on jengkol (<i>Pithecellobium Jiringa</i>) seed flour after steam blanching potential as flavor enhancer
3	FP-O03	Feasibility production of flavored soybean oil by peppermint essential oil and improve its oxidation stability during storage
4	FP-O04	Proximate properties, functional components, and vitamin and mineral content of nixtamalized lagkitan corn (<i>Zea Mays</i> L.)
5	FP-O05	Optimization of buffalo milk pastillas de leche using sensory acceptability criteria by plackett-burman and central composite designs
6	FP-O06	Physico-chemical analysis and antiradical activity of cookies from modified cassave flour and cucurbita moschata flour
7	FP-O07	Influence of different plant extracts on keeping quality of beef patties
8	FP-O08	Nutritional analysis and product development of selected indigenous vegetables and wild edible fungi
9	FP-O09	Utilization of jackfruit rag as functional ingredients in the development of sandwich cookies
10	FP-O10	Utilization of sweet potato (<i>Ipomoea Batatas</i>) and adzuki bean (<i>Vigna Angularis</i>) in the development of breakfast cereal snacks
11	FP-O11	Optimization of oil yield from sardines (<i>Sardinella Lemuru</i>) solid wastes
12	FP-O12	The analysis of monomeric anthocyanin by ph differential method is not suitable for certain anthocyanins
13	FP-O13	Development of high fiber biscuits using corn husk
14	FP-O14	Physicochemical properties and consumer acceptability of powdered beverage in tea bags from paragis (eleusine indica) leaves, carabao mango (<i>Mangifera Indica</i>) and stevia (<i>Stevia Rebaudiana</i>)
15	FP-O15	Functional characteristics of modified coconut-pulp flour (cpf) produced by three fermentation types
16	FP-O16	Application of astaxanthin and its lipid stability in bakery product
17	FP-O18	Effects of dry heating, hydroxypropylation, acetylation and acid pre-treatments on modification of potato starch with octenyl succinic anhydride (osa)
18	FP-O19	Physicochemical, functional and stability of pre-treared osa sago starch
19	FP-O20	Physical, textural and sensory properties of wet noodle from "goroho" plantain flour
20	FP-O21	Characteristics of frozen dessert low fat from sukun fruit over ripe with addition of seaweed as stabilizer
21	FP-O22	Influence of packaging and storage in dodol bilimbi (<i>Averrhoa Bilimbi</i> L.)
22	FP-O23	Characteristics of enzyme-treated banana juice from three cultivars of myanmar
23	FP-O25	Sensory profile evaluation of commercial coffee products using QDA (quantitative descriptive analysis), flash profile, and cata (check-all-that-apply) methods
24	FP-O26	Acceptability studies on the utilization of sacha inchi press cake (<i>Plukenetia Volubilis</i>) of myanmar origin



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

No	Paper ID	Title
25	FP-O27	Varietal selection for the quality and acceptability of parboiled unpolished rice
26	FP-O28	Characteristics of physical and organoleptic properties, carotenoid and tocopherol content of mayonnaise from red fruit oil (<i>Pandanus Conoideus</i>)
27	FP-O30	Processing of aloe vera jam
28	FP-O31	Inovation technology on katsuobushi processing using liquid smoke
29	FP-O32	Glycemic indices of vermicelli made from heat-moisture treated rice and sweet potato flour
30	FP-O35	Chemical compounds and antioxidant activity in caffeinated and decaffeinated green robusta coffee beans enriched with ginger extract
31	FP-O36	Nutritional composition, antioxidant activity and functional properties of protein hydrolysates from sea cucumber (<i>Holothuria Scabra</i>)
32	FP-O37	Physicochemical and functional properties of denatured whey protein concentrate produced at some heating conditions
33	FP-O38	Functional properties of sweet potato (<i>Ipomoea Batatas</i>) puree in the development of sweet potato-based ice cream
34	FP-O40	Temperature and electrical shock time optimization in soy bean (glycine max) elicitation process to increase antioxidant activity and total phenol content
35	FP-O43	Characteristics of gelatin from milkfish bones (chanos-chanos foskal) with different types of acid treatment and concentration
36	FP-O44	study of microwave - assisted extraction of phenolic compounds from cay cho de (<i>Phyllanthus Urinaria</i> . L)
37	FP-O47	The effects of temperature and fermentation time on the quality of kintamani arabica coffee bean
38	FP-O48	Functional teabag making formulation with addition fennel (<i>Foeniculum Vulgare</i> mill.) as tengger special culinary innovation, east java
39	FP-O49	Blending effects of bambangan kernel fat and palm oil mid-fraction on their physicochemical and thermal properties
40	FP-O50	Characterizations of gelatin extracted from buffalo skin by using cattle abomasum crude acid protease
41	FP-O51	Development of analog rice in north sumatra
42	FP-O53	Optimization of ultrasound-assisted extraction of oleoresin from nutmeg (<i>Myristica Fragrans</i>) using response surface methodology
43	FP-O54	Fatty acid profile, SFA:MUFA:PUFA ratio, cholesterol content, phenol compounds, antioxidant activity, kaledo food by adding liquid smoke
44	FP-O55	Textural optimization and formulation of palm kernel based spread product using mixture experimental design
45	FP-O56	Shelf life studies on mahachanok mango (<i>Mangifera Indica</i> L.) juice pasteurized
46	FP-O57	Ultrasound-assisted treatment of jackfruit seed starch
47	FP-O58	Characteristic of garcinia mangostana's pericarp prepared by mechanical milling
48	FP-O59	Optimization of maltodextrin concentration and spray dryer temperature on sensory atributes of edamame milk powder (<i>Glycine Max</i> (L.) merr)
49	FP-O61	Effect of annealing on physicochemical and functional characteristics of breadfruit (<i>Artocarpus Altilis</i>) flour



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

No	Paper ID	Title
50	FP-O62	The effect of the types of beans and baking process to the macronutrient, organoleptic, and microbiological quality of banana bar as emergency food
51	FP-O64	The effect modified solar tunnel dryer on color intensity characteristic (<i>Curcuma Longa</i> .l) with dipping variation treatment
52	FP-O65	Ultrasound assisted enzymatic collagen extraction and its effects on collagen characterization
53	FP-P20	Sensory and physico-chemical properties of an optimized halal chevon jerky as affected by drying time, curing time and levels of carrageenan
54	FP-P26	Sensory and physico-chemical properties of an optimized halal chevon burger patties as affected by amounts of carrageenan, phosphate and fat

ORAL PRESENTATIONS - SUBTOPIC: FOOD MICROBIOLOGY AND FERMENTATION

No	Paper ID	Title
1	FMF-O02	Quality and safety of thermally processed homemade sautéed fermented rice-shrimp mixture (balao-balao)
2	FMF-O03	Fast evagreen real-time duplex pcr for the individual detection of <i>Staphylococcus Aureus</i> and <i>Bacillus Cereus</i> using a uniform amplification strategy
3	FMF-O04	Production of γ -aminobutyric acid (gaba) by <i>Lactobacillus Plantarum</i> spp strain isolated from traditional Indonesian fermented foods
4	FMF-O05	Ecological studies and functional significance of probiotic <i>Weissella Confusa</i> f213
5	FMF-O06	Enhancing anti-pathogenic bacteria activity of <i>Lactobacillus Plantarum</i> akk-30 cultured on the medium containing fructose-oligosaccharides
6	FMF-O07	Effect of size and shape of loofa sponge on improvement of acetic acid fermentation by quick process of <i>Acetobacter Aceti</i> wk
7	FMF-O09	Potency of yeast as biocontrol agent of ochratoxin a producing fungi in arabica coffee
8	FMF-O10	Application of lactic acid bacteria inoculum powder on fermentation of urutan: Study on profiles of organic acids, and aroma compounds
9	FMF-O11	An alternative method to rapid food microbiology testing
10	FMF-O12	Potential of cashew apple waste to nata nutrients and wine in Myanmar
11	FMF-O14	Soy milk enriched with riboflavin-producing strains of <i>Lactobacillus Plantarum</i>
12	FMF-O15	Qualitative and quantitative selection of folate-producing lactic acid bacteria in folate-free culture medium
13	FMF-O16	Chlorine dioxide inactivation of nov and ms2 in buffered media and artificially contaminated mussels (<i>Mytilus Galloprovincialis</i>) tissue
14	FMF-O17	Effects of ph in the population of parasitic trematodes in tinapayan.
15	FMF-O18	Proteolytic activity of local lactic acid bacteria for production of bioactive peptides in fermented protein rich foods
16	FMF-O19	Microbial diversity on "usar" a traditional tempeh inoculum from several regions in java
17	FMF-O20	The bean's origin, fermentation, and manufacturing process significantly affect total polyphenolic contents (TPC) of Indonesian cocoa beans
18	FMF-O21	Calabash (<i>Crescentia Cujete</i>) fruit: Potential raw material for wine production
19	FMF-O22	Physcal characteristics, sensory evaluation, and amino acid content of powdered over fermented mlanding tempeh
20	FMF-O23	Mount-derived soil actinomycete, nocardia sp. tp5 as antifungal on postharvest
21	FMF-O24	Partial sequencing of potential antibacterial-producing actinobacteria isolates associated with milkfish-gut microbiota
22	FMF-O25	Probiotication of moringa extract fortified guava juice



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

No	Paper ID	Title
23	FMF-O26	Tannin-degrading and producing β -glucosidase lactobacilli from traditional fermented jaruk tigarun (<i>Crataeva Nurvala</i> , buch ham) and their potential probiotic
24	FMF-O27	The role of single layer immobilized cells in mead fermentation rate
25	FMF-O28	Physiochemical and sensory characterization of hom chaiya rice beer
26	FMF-O29	Antioxidant and α -glucosidase inhibitory activities of lactic acid bacteria isolated from indonesian kefir grains
27	FMF-O30	Fermentation of mango (<i>mangifera indica</i>) wine as functional beverage by using response surface methodology
28	FMF-O31	The use of rampelas bark (<i>Ficus Ampelas burm f</i>) and <i>Lactobacillus Paracasei</i> ssp.paracasei 1 skg44 as cheese coagulant



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

ORAL PRESENTATIONS - SUBTOPIC: FOOD SAFETY, CULINARY AND HALAL

No	Paper ID	Title
1	FS-O01	Microbial inactivation in ultraviolet-c-irradiated dehydrated black peppercorns and bay leaves
2	FS-O02	Pesticide residues limits in mushroom trade and cultivation
3	FS-O03	Comparison of different forms of butterfly pea (<i>Clitoria Ternatea</i>) as food spoilage ph and temperature indicator
4	FS-O04	The effect of a novel cooking technology (revocook) to remove organic and inorganic arsenic species in white rice and brown rice
5	FS-O05	Passion fruit seed, resveratrol, piceatannol, ige, anti-allergy
6	FS-O06	Screening of aflatoxigenic aspergillus flavus strains and aflatoxin b1 content from agricultural commodities in Indonesia
7	FS-O07	Chemical composition of the essential oils of <i>Origanum Floribundum</i> and thymus species from algeria and their antioxidant and antimicrobial activities
8	FS-O08	Interpreting local cuisine as a tourist attraction kota klungkung
9	FS-O09	Patulin producing molds in tropical fruits
10	FS-O10	Prevalence and characterization of <i>Staphylococcus Aureus</i> from market milk
11	FS-O11	Label assessment of some dairy and dairy products in Myanmar market
12	FS-O12	Efficacy of good hygienic practices (GHPS) program of a food business operating inside a university in Guezon city
13	FS-O13	Evaluation of HACCP implementation in food manufacturing companies in the Emirates of Dubai
14	FS-O14	Balinese food heritage, a way to develop tourism?
15	FS-O15	Microbiological properties of street foods in near Hledan market, Yangon, Myanmar
16	FS-O16	Chlorophylls recovery from tea dregs of commercial green teas and its potency as sensitizer for photodynamic inactivation of listeria monocytogenes
17	FS-O17	Defining risk in Philippine food safety
18	FS-O18	Statistical quality control of mentik wangi rice in PERUM BULOG subdivre Semarang, Central Java, Indonesia
19	FS-O19	Expression of virulence gene OMPA during acid and dry stress in <i>Cronobacter Sakazakii</i> e2
20	FS-O20	A measurement method on pesticide residues in fermented cocoa products based on laser-induced breakdown spectroscopy
21	FS-O21	Evaluation of histamine formation during the processing of pindang, an Indonesian traditional fish product
22	FS-O22	Physico-chemical and functional properties of germinated parboiled rice
23	FS-O23	Physicochemical and sensory characteristics of biscuits from purple sweet potato and wheat flour
24	FS-O24	Food safety concern in catered and delivery of ready-to-eat food in Singapore



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry
15th – 18th October 2019, Bali - Indonesia

No	Paper ID	Title
25	FS-O25	The influences of music on emotional and sensorial perception of brewed green tea
26	FS-O26	Indonesia wild honey characterization and its potential for authentication and origin discrimination
27	FS-O27	The occurrence of 3-Mcpd in prepared food and its correlation to food components
28	FS-P29	Development of vegan ice cream from jackfruit seed-based milk
29	FS-P31	Implementation of hazard analysis and critical control point (HACCP) in coated peanuts production process



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry
15th – 18th October 2019, Bali - Indonesia

ORAL PRESENTATIONS - SUBTOPIC: FOOD MANAGEMENT, DISTRIBUTION AND REGULATION

No	Paper ID	Title
1	FMD-O01	Impact of the prevention controls of the new food safety modernization act from the USA in the food industries worldwide
2	FMD-O02	Descriptive aroma and flavor profile of selected virgin coconut oil (VCO) in the Philippines: Initial findings
3	FMD-O05	Consumers' perception of the definition and quality parameters of functional foods: A qualitative study
4	FMD-O06	The effect of perceived susceptibility and knowledge on undergraduate students' attitude towards functional food
5	FMD-O07	The effect of self-characteristics on the intention to consume functional foods
6	FMD-O08	Consumers' expectation towards functional foods: An exploratory study
7	FMD-O09	Government, consumers, and companies: The comparison of functional foods' objective quality priorities
8	FMD-O10	Perceived product competitiveness: a measurement model for functional foods
9	FMD-O11	Quality improvement of casino bread product using quality function deployment (QFD) method
10	FMD-O13	Ensuring nutritional security of household through innovation policy on functional food industries
11	FMD-O15	Knowledge, attitudes, and practices towards food waste management of selected food establishments near UPLB
12	FMD-O16	The development of functional food in Indonesia: Based on regulation compared to other countries
13	FMD-O17	Organic vegetables supply chain characteristic of small enterprise
14	FMD-O18	Hotspot identification in the Indonesian tempeh supply chain using life cycle assessment



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry
15th – 18th October 2019, Bali - Indonesia

ORAL PRESENTATIONS - SUBTOPIC: POSTHARVEST TECHNOLOGY

No	Paper ID	Title
1	PHT-O01	Effect of light and storage on the quality of potato tuber (<i>Solanum Tuberosum</i> L.) cultivar 'medians' grown at different altitudes
2	PHT-O02	Physicochemical and sensory characteristics of three varieties of shrunken 2 sweet corn (<i>Zea Mays</i> L.) as affected by harvest maturity and period of storage
3	PHT-O04	Effect of drying on physicochemical characteristics and antioxidant potential of stingless bee honey
4	PHT-O05	New local melon cultivars: Carotenoids content, volatile compounds, and physical properties
5	PHT-O06	Physicochemical characteristics and antioxidant activity of edible bird nest (EBN) glycopeptides recovered from EBN processing co-products
6	PHT-O07	Effect of different molecular weight fractions of edible bird's nest on its chemical and antioxidant properties
7	PHT-O08	Antioxidant activities of fucoidan and laminaran isolated from selected Malaysian brown seaweeds
8	PHT-O09	Utilization of shrimp <i>Penaeus Vannamei</i> shell as food additive
9	PHT-O10	Efficacy of electrolysed oxidising ice against bacteria on atlantic salmon and salmon fillets
10	PHT-O11	Physicochemical properties and heavy metal contamination of honey harvested from different species honeybee
11	PHT-O12	Varietal effect on proximate composition and engineering properties of organic rice in eastern Java, Indonesia
12	PHT-O13	Postharvest applications of kd-112 coating and plastic wrapping in affecting fruit shelf-life and qualities of mangosteen fruits
13	PHT-O14	Effect zinc on chlorophyll stability of suji (<i>Dracaena Angustifolia</i> (medik.) roxb) leaves puree during storage

ORAL PRESENTATIONS - SUBTOPIC: FOOD ENGINEERING AND PACKAGING

No	Paper ID	Title
1	FEP-O01	Optimization of starch hydrolysis conditions for dietary fiber production from deoiled-deproteinized rice bran using response surface methodology
2	FEP-O02	The preference mapping on organic brown rice in different storage type
3	FEP-O03	One-pot laser ablation technique of zinc oxide nanoparticles implanted into chitosan films for an antibacterial food packaging
4	FEP-O05	Chromatic characteristics edible coating of aloe gel incorporated with material additives
5	FEP-O06	Influence of hydrocolloid mixture and coconut oil on texture and mouthfeel of coconut milk kefir
6	FEP-O07	Development of sodium caseinate edible films cross-linked with genipin
7	FEP-O08	Comparative study in functional food technology: a bibliometric analysis
8	FEP-O09	Characterization of binary mixture of solid and liquid lipid fractions from crude palm oil as a novel nanostructured lipid carrier-based formulation for delivering β -carotene
9	FEP-O10	Functionality of banana (<i>Musa</i> sp.) leaf as a food packaging material
10	FEP-O11	Gab sorption prediction models for Philippine marine species- camouflage grouper (<i>Epinephelus Polyphekadion</i>)
11	FEP-O12	Development of intelligent film from saba banana (<i>Musa Acuminata</i> × <i>balbisiana</i>) with anthocyanin extract from butterfly pea (<i>Clitoria Ternatea</i>)
12	FEP-O13	The making of vegetable and tropical fruit sheet as edible packaging to improving performance of Indonesian traditional cake-culinary
13	FEP-O14	Detection of protein biomarkers in meat products for control of their authenticity and composition



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

ORAL PRESENTATIONS - SUBTOPIC: HEALTH AND NUTRITION

No	Paper ID	Title
1	HN-O01	Development of functional herbal teas: An integrated valorization towards functional beverages
2	HN-O02	Studies on anti-allergic effect of bengkoang tuber extract
3	HN-O03	Anti-degranulation effect of water-soluble extract from unripe mango
4	HN-O04	Inhibitory effect of aqueous extract of unripe yuzu (<i>Citrus Junos tanaka</i>) on degranulation of rbl-2h3 cells
5	HN-O05	Madre de agua (<i>Trichantera Gigantea</i>) as ingredient in the development of protein cookies
6	HN-O06	Physicochemical properties of semolina-based pasta incorporated with chickpea flour and dried moringa leaves
7	HN-O07	Functional food & ingredients: A translational research
8	HN-O08	Bioactive peptides resulted from soybean protein hydrolysis (making tempe) through <i>in silico</i> approach
9	HN-O09	Physicochemical, functional and sensory properties of fish sausages fortified with stingless bee (<i>Trigona Thoracica</i>) pollen powder
10	HN-O10	Decreasing of oxidative stress of red tamarillo (<i>Solanum Betaceum cav.</i>) extract in STZ-NA-induced diabetic rats
11	HN-O13	Xanthine oxidase inhibitory activity of selected Malaysian medicinal plants used to treat gout
12	HN-O14	Enrichment of omega 3 content from lemuru fish oil by a commercial lipase
13	HN-O15	Effect of steam blanching on colour, proximate composition, and total amino acid profile of jengkol (<i>Pithecellobium Jiringa</i>) seed flour
14	HN-O16	Comparison of morpho-anatomy, proximate analysis, phytochemical screening, and coumarin composition in four cinnamon cultivars
15	HN-O17	The health-beneficial properties of white crowberry – a vibrational spectroscopic study
16	HN-O19	Comprehensive preparation methods of tempe-based bioactive peptides using polyethersulfone UF membrane
17	HN-O20	Potential of superior clones tea from PT Pagilaran as antioxidant based on carotenoid content and catechin compounds
18	HN-O21	Current status of functional foods research and development in Indonesia: Opportunities and challenges
19	HN-O22	Effect on nutritive values of different species of the conservative plants <i>Kadsura</i> spp. growing in northern Thailand
20	HN-O23	Effectiveness of robusta coffee brew in reducing the risk of diabetes mellitus in experimental rats
21	HN-O24	Studies on production of high-fiber noodle with incorporation of pregelatinized cocoyam flour
22	HN-O25	Optimization of extraction conditions, bioactive compounds and antioxidant activities of <i>Adenia Viridiflora</i> craib.
23	HN-O26	Possible mechanism of thai medicinal plants for management of hyperglycemia
24	HN-O27	Diet of analogue rice containing mocaf, corn, pigeon pea and seaweed increase insulin serum and tcf7l2 gene expression on rat model of type 2 diabetes mellitus
25	HN-O28	Phytochemical contents, antioxidant activity, and pasting properties of Indonesian brown rice cultivars



16th ASEAN FOOD CONFERENCE 2019

Outlook and Opportunities of Food Technology and Culinary for Tourism Industry

15th – 18th October 2019, Bali - Indonesia

No	Paper ID	Title
26	HN-O29	Antioxidant and antiproliferative activities of macaroni pasta from fermented unpolished rice and red bean on human colon cancer cells (widr)
27	HN-O30	The potential of cello-oligosaccharides from enzymatic hydrolysis of cassava tuber skin as prebiotic
28	HN-O31	Protective effects of anthocyanin extract from purple sweet potato (<i>Ipomoea Batatas</i> L.) on alloxan induced hyperglycemia rats in blood, liver, heart, and kidney rats
29	HN-O33	Chemical composition of ethanolic extract of edible sea grape <i>Caulerpa Racemosa</i> and its activity as anticancer against mcf-7 cell lines
30	HN-O34	Antioxidant and mutagenic properties of Indonesian coconut and palm sugar
31	HN-O34-1	Formulation and evaluation of mixed fruit jelly
32	HN-O35	Metabolomics of Indonesian vegetables and spices to identify their antidiabetic and immuno-modulator active compounds
33	HN-O35-1	Quality of potato from cultivation with leisa system
34	HN-O36	Evaluation of functional properties of Indonesian fermented rice bran