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ISFA is International Symposium on Food and Agro-biodiversity which is sponsored by Faculty of Animal and Agricultural Sciences, Diponegoro University and supported by Indonesian Food Technologists.

ISFA 2017 will be held in Semarang, Central Java, Indonesia on Tuesday-Wednesday, **September 26–27**, 2017 and will focus on theme "**Developing Sustainable Agriculture and Food Production**".

ISFA 2017 is the second symposium and continuation of the success of the first ISFA in 2014. The previous symposium which focused on the topic "*Managing Biosafety and Biodiversity of Food from Local to Global Industries*" has attracted more than 120 qualified participants as oral presenters and posters.

The current topic of "Developing Sustainable Agriculture and Food Production" is chosen since a strong yet sustainable agriculture and food production is essential to fulfill the increasing demand of food supply due to the ever-increasing population.

The current symposium would be the place for experts in sustainable agriculture and food production to share the recent discoveries and

advances in this field.

All participants will be challenged to publish their research on agriculture at this symposium and the properly presented manuscript will be encouraged to be published in the **Scopus-indexed proceedings**.

All correspondence should be submitted by email to **isfa@ift.or.id.**

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- Prof. Priyo Bintoro
- Didik Wisnu, PhD

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- Dr. Heni Rizqiati
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Keynote Speakers

The symposium will be a two days program with five invited speakers:

1. Professor Shigeru Hayakawa from Kagawa University, Japan
2. Dr. Maria Celeste h. Cadiz from The Southeast Asian Regional Center for Graduate Study and Research in Agriculture (SEARCA), The Phillipines
3. Dr. Ismail Hakki Tekiner from Gelisim University, Turkey
4. Professor Chen Neng-chang from Guangdong Institute of Eco-environmental and Soil Sciences (GIESS), China
5. Dr. Agung P. Murdanoto – Director of PT Rajawali Nusantara Indonesia (RNI)

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Quality evaluation of polypropylene packaged corn yogurt during storage

Quality evaluation of polypropylene packaged corn yogurt during storage

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Abstract. Packaging is an important factor to control the process of quality decrease of any food product, including to determine the shelf life. The objective of this study was to determine changes quality of corn yogurt packaged using polypropylene. The method were using was package yogurt polypropylene, then it was stored in a refrigerator at 5, 10, or 15°C during 21 days. The yogurt was analysed every 7 days over a 21-day period. The results indicate that protein content decreased during storage, while the lactic acid bacteria, total acid, pH, viscosity, and total solids were increased. At the end of storage, the amount of lactic acid bacteria still fulfil the minimum requirements of a probiotic food, with a count of 6.407 log CFU/g. Overal scoring by panelist (scores ranged from 0 to 5) have a 4.78 at the beginning of storage. By the 21st day of storage, yogurt was packaging using transparent polypropylene having a score of 3.85, and that stored in opaque white packaging having a value of 3.95.

1. Introduction

Yoghurt is one of dairy-based probiotic products which is much sold on the market. People who are allergic to milk protein require an alternative ingredient of yoghurt. For example, Yoghurt with vegetable as the raw material such as peanuts and soybeans [1], [2]. [3] developed probiotic corn extract which has similar characteristic to yogurt in which it has 8.74 log CFU/g of total lactic acid bacteria (BAL). This shows that sweet corn extract is qualified as a probiotic food which requires lactic acid bacteria of 6 log CFU/g [4].

Changes during the storage will affect the food quality. The stability of food products is related to the speed of physical damage due to the changes of chemical substance, physic and microbiology. Temperature is a factor which affects the changes in food product quality. When food is stored, the storage room temperature is constant. For fermentation products' storage, the temperature is very much affect the storage time. For fermentation products whose bacteria is alive, its storage time is short and it should be stored at 4° C. According to [5], the storage of yogurt at 4°C will decrease the viability of lactic acid bacteria.

Pasteurized or sterilized fermentation products have a longer storage time, but its condition also depends on the type of packaging [6]. The packaging commonly used for yoghurt is a polypropylene cup due to its small surface area so it can reduce the contact of the ingredients with oxygen. Generally,

the polypropylene packaging used is transparent and opaque. The opaque polypropylene packaging is not transparent so it can provide different qualities during the storage.

The aim of this research is to know the quality change of corn yoghurt which is packed with transparent and opaque polypropylene at 5, 10 and 15°C.

2. Experimental details

2.1. The making of corn yogurt

The method used to produce corn yogurt was that reported by [3]. A corn extract was prepared and combined with 15% sweet potato, 10% mung bean extract, 15% sugar, and 10% skimmed milk powder. The mixture was pasteurized at 70^{o}C for 15 minutes, then cooled to 40–43^{o}C. A mixed culture of *Lactobacillus bulgaricus* and *Streptococcus thermophilus* were then added. The final mixture was incubated for 8 hours at 37°C.

2.2. Package and storage of corn yogurt

Corn yogurt was then packed with transparent and white cups. Storage was done on refrigerator at 5°C, 10°C and 15°C for 21 days. The data were analyzed every 7 days for 21 days.

2.3. Analysis of samples

The research variables observed was total lactic acid bacteria using plate count method and M.R.S Agar media [7]; the pH measurement was carried out by potentiometric method, by using pH meters in all experimental units, total soluble solids (using refractometer), lactic acid levels determined by titration using alkaline solution (Mann,s Acid Test), total protein level (micro Kejldahl method). Sensory analysis including color, acid flavor, aroma and preference was done by using scoring test. Panelists used were trained panelists consisting of 20 people. The scoring is on a scale of 1 to 5.

2.4. Analysis of data

Data analysis was done by using simple linier regression method and descriptive analysis.

3. Result and discussion

3.1. Viability of lactic acid bacteria

According to [8], Lactobacillus is a potential lactic acid bacteria (BAL) to make food to be functional. At first, the amount of BAL was 7,573 log CFU/ml, which fulfilled the minimum requirement of probiotic food. According to [9], the total minimum of BAL in probiotic food is 6 log CFU/g at expiration time.

During the storage, BAL decreased slightly from 0.67 to 0.86 log cycle. Until the 21st day, the amount of BAL still met the minimum requirement of probiotic food, in which the lowest was 6.407 log CFU/ml (Figure 1). The decrease of BAL during this storage was better than [5] result in which BAL of yoghurt decreased as much as 2.34 log cycles during the 28 days storage time. The decrease viability of lactic acid bacteria is caused by the excessive production of acids resulting in the lactic acid bacteria death. Meanwhile, according to [10] the more total BAL exists in food, the tighter the competition among BAL will be. It means that the more total BAL in food will decrease the availability of nutrients and the BAL survival. So, the longer the storage time, the number of BAL will decrease.

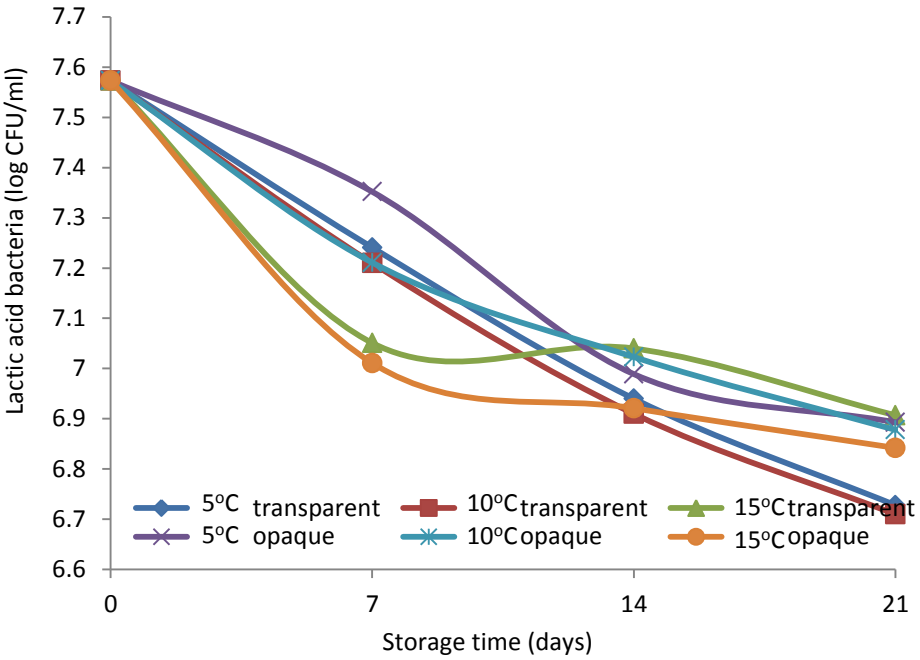

Figure 1. The number of lactic acid bacteria in corn yogurt using transparent and opaque packaging

The amount of lactic acid bacteria in yogurt using transparent and opaque packaging tended to be the same during the storage. According to [4], the ability of bacteria to grow and develop is influenced by the nutrition and environmental conditions. Nutrition that can be used by BAL to survive is proteins, fats and minerals (calcium, phosphorus and magnesium), of which have the same amount.

3.2. Protein content

During the storage, the protein content of corn yoghurt tended to decrease until the 7th day, after that, it tended to increase until the 21st day. The protein levels decreased until the 7th day because Lactobacillus was proteolytic, breaking proteins into simple peptides which was decreasing the protein levels.

Protein levels which tended to increase after the 7th day were likely because the protease enzymes degraded the proteins in microbes. Microbes are composed by various components, including 60-70% of protein. According to [11], microbial cells lysis during the storage. The protease and peptidase enzymes will break the protein down in the BAL, so the more cells lyse, the higher the protein level in yoghurt. This protein changes pattern is almost the same for transparent and opaque polypropilene packaging yogurt during the storage, but for yoghurt which was stored at the highest temperature (5°C), the protein level tends to be higher.

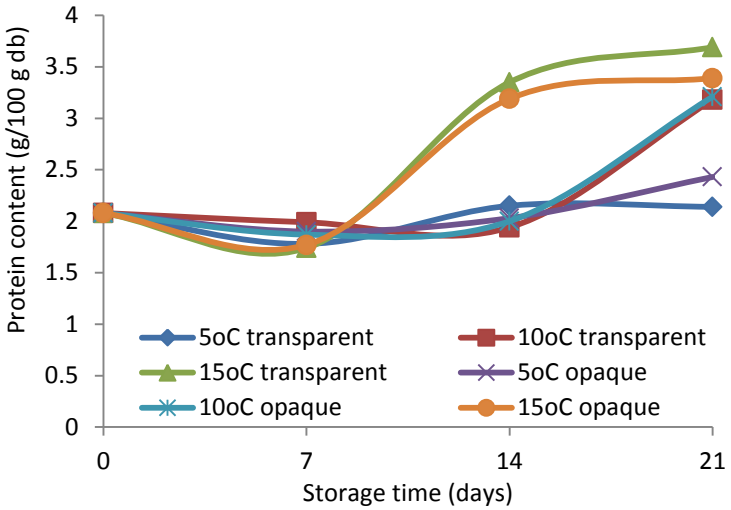

Figure 2. The protein content of corn yogurt was packaged by transparent and opaque polypropylene during the storage

3.3. Total acid and pH

The most produced organic acids in yogurt and as the main product is lactic acid [12]. During the storage, total acids in each packaging and temperature tended to increase, initially from 0.765 to 0.819-1.026 (Table 1). This shows that the production of lactic acid in corn yoghurt had increased during the storage. This is similar to [5] result in which during the 21 days storage, lactic acid levels increased to 1.11 until 1.42%. [13] also almost the same, in which during the 21 days storage, the total acidity of yogurt is 1.

According to [11], lactic acid bacteria has the optimum temperature to produce acids at 10-40°C. At 10°C and 15°C, the production of lactic acid approaches the optimal temperature of lactic acid bacteria activity so that the production of lactic acid increases. This corn yogurt also fulfill the standard of yoghurt SNI no 01-2981-1992 which has total acid of 0.5-2.

Table 1. The pH and total acid of corn yogurt was packaged by polypropylene during storage

Packaging	Storage temperature	pH on the day				Total acid on the day (%)			
		0	7	14	21	0	7	14	21
Transparent	5	4.4	4.5	4.5	4.7	0.765	0.774	0.882	0.882
	10	4.4	4.4	4.4	4.6	0.765	0.819	1.053	0.999
	15	4.4	4.5	4.5	4.6	0.765	0.81	0.882	0.918
Opaque white	5	4.4	4.5	4.5	4.6	0.765	0.783	0.864	0.819
	10	4.4	4.4	4.4	4.6	0.765	0.837	0.927	1.026
	15	4.4	4.5	4.5	4.6	0.765	0.747	0.963	0.945

Lactic acid produced during the fermentation can increase the acidity or decrease the pH. In this research, there was no decrease in pH, instead the pH increased (Table 1). On the 21st day, the pH which was originally 4.4 became 4.6-4.7. This was due to the delayed growth of lactic acid bacteria and the growth of proteolytic and other lipolytic organisms which have the ability to perform lactic

acid metabolism and therefore produced base compounds. The increase of pH of yoghurt during the storage is also consistent with [14] which stated that the pH of yogurt stored in cold temperatures (4 ± 1°C) tends to increase during the storage. The initial value of pH which was 3.2 rose to 3.5 on the 10th day and 3.8 on the 35th day.

[15] reported that increasing the total acid in yogurt does not always lead to a decrease in pH. [4] also reported that a low storage temperature can inhibit the action of lactase, leading to a reduction in lactic acid production and no decrease in pH.

The production of lactic acid was increased during storage. This is consistent with [5], who found that the lactic acid content of corn yogurt increased from 1.11 to 1.42% during 21 days of storage. [13] also reported that on the 21st day, the total acidity of corn yogurt was 1%.

3.4. Total solid and viscosity

During the storage, total solids of corn yoghurt decreased slightly as shown in Table 2. The total solids of corn yoghurt was initially 23°Brix, and on the 21st day it became 22-22.7°Brix. This total decrease of solids is similar to [13] that during the storage, the total solids of yoghurt decrease. Despite the decreases during the storage, this total soluble solids still fulfil the SNI of yogurt standard of at least 8.2°Brix.

Table 2. Total solid and viscosity of corn yogurt was packaged by polypropylene during storage

Packaging	Storage temperature	Total solid at day (°Brix)				Viscosity at day (cP)			
		0	7	14	21	0	7	14	21
Transparent	5	23	23	23	23	160	190	170	160
	10	23	23	23	22,7	160	160	180	140
	15	23	23	23	22,7	160	170	180	140
Opaque white	5	23	23	23	22,5	160	180	180	200
	10	23	23	23	22	160	150	180	190
	15	23	23	23	22,6	160	150	180	160

The desired viscosity of yogurt is viscous liquids and homogeneous consistency. According to [16], the viscosity of yogurt is also influenced also by milk protein, which is casein. At pH close to 4.6, the solubility of casein is lost therefore the hydrophobic interaction occurs between the casein forming the structure and the main consistency of yogurt, and the process may affect the physic of yogurt, such as texture, viscosity, water holding capacity, and syneresis.

Casein is coagulated as the degree of acidity decreases due to the production of lactic acid. Lactic acid can agglomerate milk protein, sweet corn protein or mungbean protein. [16] explained that lactic acid leads to the change of casein/phosphate complexes to be soluble fraction of calcium and phosphate so that the casein destabilizes.

During the storage, there is increased yoghurt viscosity due to the increase of lactic acid. This can be seen from yogurt which was stored in opaque packaging until the 21st day and transparent packaging until the 14th day. It is caused by syneresis or separation of whey causing unstable curd. Syneresis can occur due to high storage temperatures, low total solids in milk, and no vibration during transport or during storage. Syneresis occurred because the transparent packaging can be penetrated by light that disrupts the stability of yogurt.

At the end of storage, the opaque packaging corn yoghurt has a higher viscosity than the transparent packaging. Storage was done in the refrigerator which has light bulb which directly highlights the product. During the storage, there is increased yoghurt viscosity due to the increase of lactic acid. This can be seen from yogurt which was stored in opaque packaging until the 21st day and transparent packaging until the 14th day. It is caused by syneresis or separation of whey causing unstable curd. Syneresis can occur due to high storage temperatures, low total solids in milk, and no vibration during transport or during storage. Syneresis occurred because the transparent packaging can be penetrated by light that disrupts the stability of yogurt.

Yogurt is required to have the form of a viscous fluid, with a homogenous consistency. According to [17], the viscosity of yogurt is also influenced by milk protein, i.e., casein. At a pH of approximately 4.6, casein becomes insoluble, resulting in hydrophobic interactions between casein micelles that form the main structure and consistency of yogurt. This process can influence the physical properties of yogurt, including its viscosity, water-holding capacity, and syneresis.

Casein is coagulated when acidity decreases due to lactic acid production. Lactic acid can agglomerate protein in milk, corn, or mungbean. [17] explain that the production of lactic acid resulted in a complex change whereby casein–phosphate was converted into soluble calcium and phosphate, with the casein being destabilized.

3.5. Sensory properties

The yoghurt quality is determined by texture or viscosity, the degree of acidity and flavor which is highly influential on sensory quality and consumer acceptance. Sensory analysis done included color, flavor, aroma and overall acceptance.

Corn yoghurt is yellow due to the presence of carotenoids. Color changes also occur because of oxidation reactions which can cause changes in flavor, color, and microbial growth in large quantities which also can damage the color or appearance of food.

Color is an important food attribute and becomes the first characteristic seen by consumers. The color of yoghurt according to the panelist assessment is 4.97 (yellow). Yellow color in yoghurt is caused by the presence of carotenoids in corn and sweet potatoes. The longer the storage, the more decrease the carotenoid color pigment will be. This is due to the degradation of pigments carried out by lactic acid bacteria. According to [16] the color changes of the fermentation medium which is getting faded after the fermentation can be caused by anthocyanin pigment degradation due to the decrease of acidity (pH) during the fermentation process. Yogurt which packaged by white opaque polypropylene was more yellow (4,2-4,35) than yogurt which packaged by transparent polypropylene (4.15) as shown in Table 3.

The formation of lactic acid in yogurt resulted in sour taste. The panelist rate on the yoghurt sour taste at the beginning of storage was 3.98 (acid), and at the end of the storage range at 3.95 (sour) to 4.4 (very sour). According to [18] the sour taste characteristic of yogurt is due to their lactic acid. The increased acid taste during storage in accordance with [13] that sour taste during the storage increased because the amount of lactic acid increased.

The panelist assessment of yogurt aroma indicated that yogurt aroma decreased during the storage. At first, the aroma value was 4.85 and at the end of the storage (the 21st day) it decreased to 3.5 - 4.35. This is caused by alcohol formed as the result of further degradation of lactic acid during the storage. According to [5], this is considered to be due to a contamination of fermentative yeast that will form alcohol during the storage.

According to [18], flavor yogurt compounds consists of 1) non-volatile acids (lactic acid, pyruvate or succinate); 2) volatile acids (formic acid, acetate, propionate or butyrate); 3) carbonyl compounds (acetaldehyde, acetone, or diacetyl), and 4) other compounds (amino acids and compounds formed by thermal degradation of proteins, fats or lactose). Among these compounds, acetaldehyde and diacetyl is the most predominant in determining the scent of yoghurt. According to [5],

acetaldehyde and other carbonyl compounds will decrease during the storage of yoghurt products. In addition, during the storage, there may be oxidation so that the volatile compounds evaporate. This results in the decrease of yoghurt aroma during the storage.

Table 3. Sensory properties of corn yogurt was packaged by polypropylene during storage

Sensory attributes	Packaging		Day			
			0	7	14	21
Color	Transparent	5	4.97	4.4	4.35	4.15
		10	4.97	4.4	4.1	4.1
		15	4.97	4.35	4.1	4.1
	Opaque white	5	4.97	4.45	4.35	4.3
		10	4.97	4.4	4.4	4.35
		15	4.97	4.25	4.25	4.2
Flavour	Transparent	5	4.85	4.4	4.5	4.35
		10	4.85	3.85	3.75	3.75
		15	4.85	4.05	4	3.95
	Opaque white	5	4.85	4.3	4.25	4.15
		10	4.85	4.45	3.55	3.5
		15	4.85	4.35	3.85	3.7
Taste	Transparent	5	3.98	3.85	4.15	4.2
		10	3.98	3.95	4	4.15
		15	3.98	3.8	3.9	3.95
	Opaque white	5	3.98	3.8	4.05	3.95
		10	3.98	3.7	4.05	4.25
		15	3.98	3.75	4.2	4.4
Overall acceptance	Transparent	5	4.78	4.5	4.1	3.85
		10	4.78	4.4	3.3	3.15
		15	4.78	4.35	3.75	2.7
	Opaque white	5	4.78	4.55	4.15	3.85
		10	4.78	4.65	4	3.3
		15	4.78	4.5	3.2	2.85

Panelists' preference on yogurt is affected by several factors, including flavor, aroma, and consistency. According to [18] the preference on yoghurt is much related to the fermentation by lactic

acid bacteria which resulted in a distinctive flavor of yoghurt. The stability of yoghurt also affects the preference, which can be seen from no occurrence of yoghurt damage in the form of wheying off or syneresis. According to [5] moderate viscosity and subtle texture are preferred by consumers.

The longer the storage time, the more decrease the panelists' preference judgment on yogurt is. At first, panelist's preference on yogurt was 4.78 and after storage for 21 days, panelists' preference on yogurt was 2.7-3.85 (Table 3). In metabolism reactions, the acid will turn into alcohol so that other aromas which arise are the result of the process. This is also reason of the decrease preference of panelists' preference on yoghurt.

4. Conclusion

During corn yogurt storage, the protein content decreased, while the total acid, pH, viscosity, and total solids remained consistent for both types of packaging at all three temperatures tested. At the end of storage, the amount of lactic acid bacteria still fulfil the minimum requirements of a probiotic food, with a count of 6.407 log CFU/g. Panel ratings of sensory variables tended to decrease as the length of storage increased. Corn yogurt was rated by a sensory assessment panel, and scores ranged from 0 to 5, with a mean rating of 4.78 at the beginning of storage. By the 21st day of storage, these ratings had decreased, with yogurt stored in transparent packaging having a rating of 3.85, and that stored in opaque white packaging having a value of 3.95.

Acknowledgement

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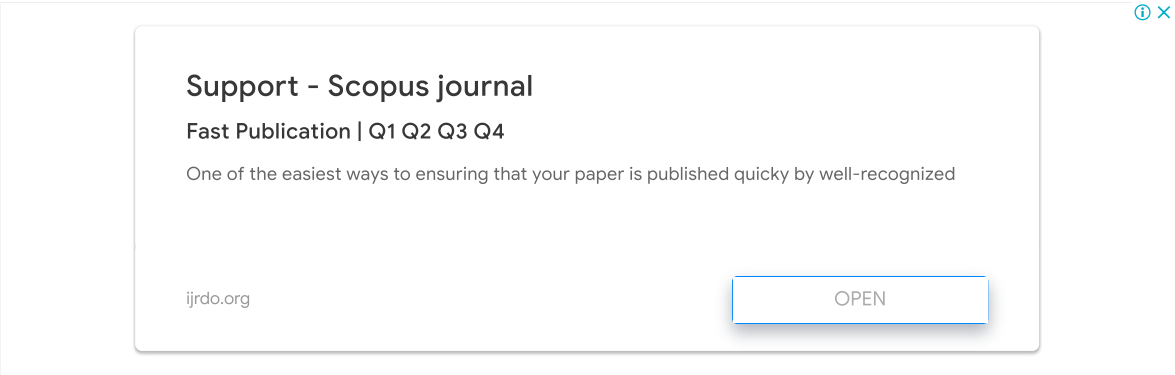

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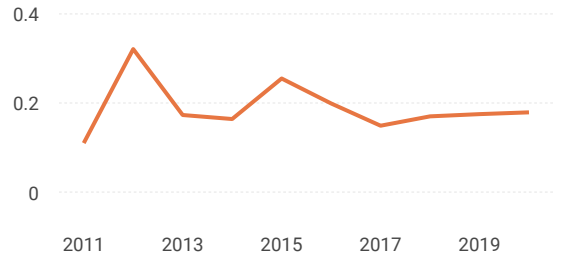

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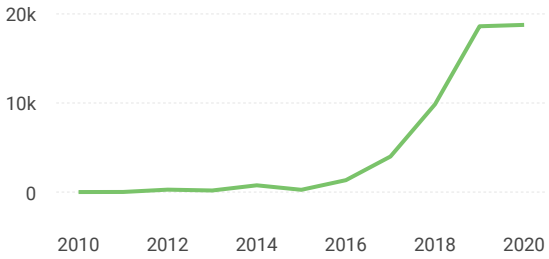

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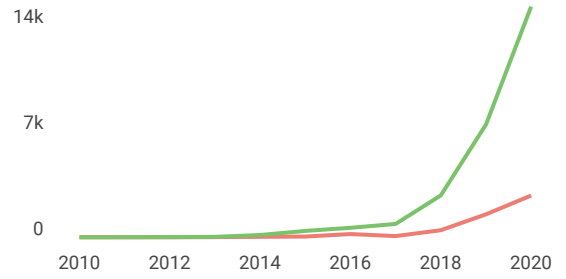

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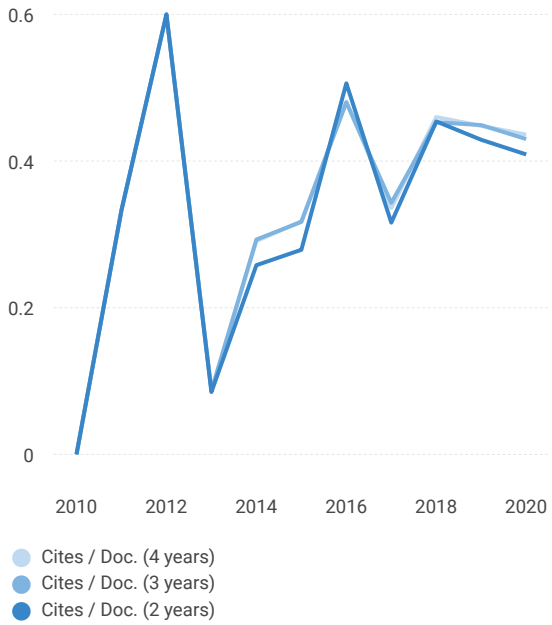

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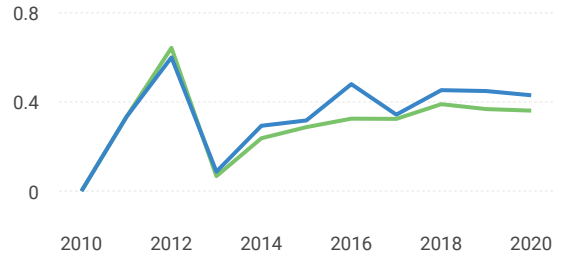

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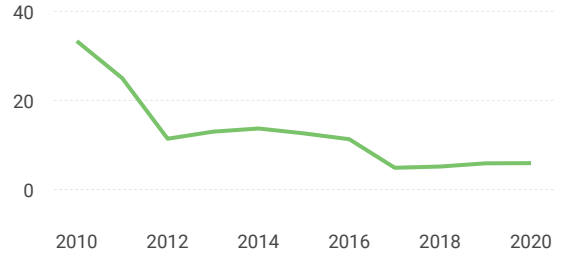

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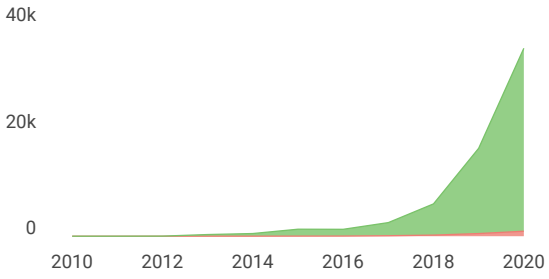

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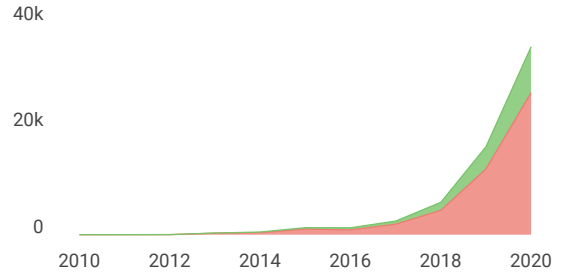

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Just copy the code below and paste within your html code:

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INTERNATIONAL SYMPOSIUM ON FOOD AND AGRO-BIODIVERSITY (ISFA) 2017
Office: Building B 3rd Floor, Department of Food Technology, Diponegoro University
Jl. Prof. Soedarto Kampus Tembalang, Semarang Indonesia – 50275
Phone: +62 24 70422113 E-mail: isfa@ift.or.id Website: www.isfa.ift.or.id

Semarang, 6 August 2017

Nur Aini, Dr.
Indonesia International Institute for Life Sciences

LETTER OF ACCEPTANCE

Dear Nur Aini, Dr.,

We are pleased to inform you that your abstract entitled **"Quality Deterioration and Shelf Life Estimation of Corn Yogurt was Packaged by Polyethylene Terephthalate**" has been accepted for Oral Presentation at the **International Symposium on Food and Agro-biodiversity (ISFA) 2017** on **September 26-27, 2017** in Semarang, Indonesia.

We are expecting your full paper submission before the deadline on 10 September 2017 by uploading through this link and hereby we formally invite you to attend the above-mentioned symposium and to present your paper.

For further information and details related to the symposium, accommodation, travel arrangement including visa preparation, please don't hesitate to contact us via email isfa@ift.or.id or check our website www.isfa.ift.or.id.

Thank you for your participation. We are looking forward to welcoming you at the symposium in Semarang, Central Java – Indonesia.

Sincerely yours,

Prof. Anang M. Legowo
Chairperson of ISFA 2017

2017 iSFA
INTERNATIONAL SYMPOSIUM ON FOOD AND AGRO-BIODIVERSITY

CERTIFICATE

No.66/UN7.5.5/KP/2017

given to

Dr. Nur Aini

as

Oral Presentation

at the 2nd International Symposium on Food and Agro-biodiversity

Organized by Faculty of Animal and Agricultural Sciences Diponegoro University

Grand Candi Hotel, Semarang, Indonesia on 26-27 September 2017

Dean of Faculty of Animal and Agricultural Sciences Diponegoro University

Prof. Dr. Ir. Mukh Arifin, M.Sc.
NIP 196107261987031003

Chairperson of ISFA 2017

www.isfa.ift.or.id • 2017

Prof. Dr. Ir. Anang M.Legowo, M.Sc
NIP 196004171986091001

Gmail

ISFA

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Kotak Masuk 350

Berbintang

Ditunda

Meet

Rapat baru

Gabung ke rapat

Hangout

Nur

Tidak ada kontak HangoutsCari seseorang

KORESPONDENSI

ISFA 2017 registration - Nur Aini, Dr.

ISFA 2017 isfa@ift.or.id lewat pool98.formresponse.com
kepada nur.aini

Dear Nur Aini, Dr.,

Thank you for submitting your abstract for ISFA 2017.

Our scientific committee will review the abstract and immediately in

In the case that your abstract is accepted, please kindly complete yc

The deadline for full paper submission is on September 10, 2017.

You may reply to this email for future correspondence.

Kind regards,

ISFA 2017 committee

Gmail

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Tulis

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Berbintang

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Re: Letter of Acceptance

Kotak Masuk ×

International Symposium Food and Bio-Diversity <isfa@ift.or.i

kepada nur.aini

Dear Nur Aini, Dr.,

We are pleased to inform you that your abstract has been accepted f

further queries, please do not hesitate to contact us. Thank you for yo

On Mon, Jul 31, 2017 at 2:29 PM, Nur Aini, Dr. <noreply@jotform.cc

Gmail ISFA

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[ISFA 2017] Important Notice

nur.aini@un

International Symposium Food and Bio-Diversity <isfa@ift.or.i

kepada

Dear All ISFA 2017 submitter,

The committee have received many queries regarding the status of
We are very sorry to inform you that there are some delay in sendin

Regarding this issue, please kindly refer to our announcement in ou

http://isfa.ift.or.id/important-notice-accepted-abstract-loa/

We invite all submitters/participants to keep monitor our web page f
Thank you.

--

Our Best Regards,

International Symposium on Food and Agro-Biodiversity (ISFA) **2017**
Address:
Department of Agriculture
Faculty of Animal and Agricultural Sciences
Diponegoro University
Jl. Prof. Soedarto Kampus Tembalang, Semarang-Indonesia 50275
Web: www.isfa.ift.or.id
Email: isfa@ift.or.id
Tel.: +622470422113

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Nur

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FW: Letter of Acceptance

Kotak Masuk ×

nur.aini <nur.aini@unsoed.ac.id>
kepada saya

-----Original message-----
From: International Symposium Food and Bio-Diversity <isfa@i
Sent: Sunday 6th August 2017 9:27
To: nur.aini <nur.aini@unsoed.ac.id>
Subject: Re: Letter of Acceptance

Dear Nur Aini, Dr.,
We are pleased to inform you that your abstract has been accepte
have further queries, please do not hesitate to contact us. Thank y

On Mon, Jul 31, 2017 at 2:29 PM, Nur Aini, Dr. <noreply@jotform.

Gmail

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Tidak ada kontak HangoutsCari seseorang

Reminder to upload your FULL PAPER - I

ISFA 2017 isfa@ift.or.id lewat pool23.formresponse.com
kepada nur.aini

Dear Nur Aini, Dr.,

This is a friendly reminder to upload your full paper for ISFA 2017 be

In the case you have not confirmed the registration fee, you can do

If you have already uploaded the full paper and confirmed the paym

Kind regards,

ISFA 2017 Committee

Gmail

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Tidak ada kontak HangoutsCari seseorang

Acceptance and Invoice

nur.aini@unsoed.ac

International Symposium Food and Bio-Diversity <isfa@ift.or.i

kepada nur.aini

Dear Dr. Nur Aini,

We are pleased to inform you that your abstract entitled Utilization o
International Symposium on Food and Agro-biodiversity 2017.

Please be informed that we will only issue the formal Letter of Accep

We have attached the invoice of your registration for your reference.

In the case you have not submitted the full paper, we would like to re

Should you have further queries, please do not hesitate to contact u
Thank you for your participation and we are looking forward to seein

On Tue, Jun 20, 2017 at 11:35 AM, Nur Aini, Dr. <noreply@jotform.c

Gmail ISFA

Tulis

Kotak Masuk 350

Berbintang

Ditunda

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Tidak ada kontak HangoutsCari seseorang

We have received your Full Paper ISFA 2

ISFA 2017 isfa@ift.or.id lewat pool25.formresponse.com
kepada nur.aini

Dear Aini Nur,

Thank you for sending your full paper for ISFA 2017.

The paper will be reviewed by our scientific committee for publicatic

Please kindly complete your registration by paying the registration fe

We are looking forward to meeting you in Semarang.

Kind regards,

ISFA 2017 Committee

Balas Balas ke semua Teruskan

Tulis

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Ditunda

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Nur

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[ISFA 2017] REVIEW PROCESS - Importa

International Symposium Food and Bio-Diversity <isfa@ift.or.i

kepada

Dear All,

First of all, the committee would like to thank you for your participati

We are glad to inform you that we have contacted the international p
be submitted for publication at the SCOPUS-indexed proceeding.
Please be reminded: there will be an additional cost of IDR 1.5 millio

For those who wish for other option, such as to publish separately fr
please immediately inform the committee.
Please note: the scope of the journal is Food Science and Food Tec

In regards to publication process, we are now doing the review proc
We would like to inform you the general timeline for this process as

Date	Activity
26-27 Sept 2017	The symposium
28 Sept – 15 Oct 2017	Review process round 1
18 Oct 2017	Sending the comment to author
19-26 Oct 2017	AUTHOR: revision as commented #1
27 Oct 2017	Revised paper #1 has to be accepte
28 Oct – 3 Nov 2017	Review process round 2
5 Nov 2017	Sending the comment to author
6-12 Nov 2017	AUTHOR: revision as commented #2
13 Nov 2017	Revised paper #2 has to be accepte
14-25 Nov 2017	Finalization by committee
27-30 Nov 2017	Submission to publisher

As we have announced at the closing of the symposium, please stri

Thank you very much for your kind attention.

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Example of how to answer the reviewer

International Symposium Food and Bio-Diversity <isfa@ift.or.i

kepada Hery, Retnaningsih, Jet, tutik.apriyadi, muchlish, nur.aini, Ellin,

Dear all,

Here the attached file about how to answer the reviewer comment. F

--

Our Best Regards,

International Symposium on Food and Agro-Biodiversity (ISFA) **2017**

Address:

Department of Agriculture

Faculty of Animal and Agricultural Sciences

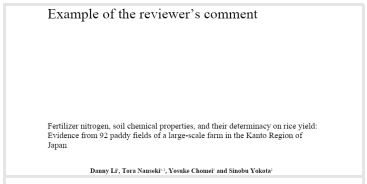
Diponegoro University

Jl. Prof. Soedarto Kampus Tembalang, Semarang-Indonesia 50275

Web: www.isfa.ift.or.id

Email: isfa@ift.or.id

Tel.: +622470422113


Example of the reviewer's comment

Fertilizer nitrogen, soil chemical properties, and their determinacy on rice yield: Evidence from 92 paddy fields of a large-scale farm in the Kanto Region of Japan

Danny Li', Toru Nanseki', Yosuke Chomei' and Sinobu Yokote'

Example of how to ..

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[ISFA 2017] Review #1 Nur Aini, Dr.

nur

International Symposium Food and Bio-Diversity <isfa@ift.or.i

kepada nur.aini

Dear Nur Aini, Dr.,

As a follow up from the 2nd International Symposium on Food and A

by polypropylene during storage.

Please find the general comment for your paper as follow:

1. Quality of English:

- **Low** – the manuscript has not been written in good En vocabulary choice and sometimes the passage is hard to ur

The review process cannot identify the English mistakes manuscript is prepared in good English. Failure to do so will

2. Similarity index (by Turnitin.com):

- **Low** (<30%), the manuscript has been well written and few sin paper.

3. Compliance to manuscript guidelines:

- **High** – in general, the manuscript has been written in accordan

In addition to the above general comment, please find the specific c The revised manuscript should be sent back to the committee maxir

Once we receive the revised manuscript, we will conduct the 2nd rev We believe that fast and quality publication is everybody's expectati

--

Our Best Regards,

Tulis

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Nur

Tidak ada kontak HangoutsCari seseorang

[ISFA 2017] Review #2 Nur Aini – ACCEP

International Symposium Food and Bio-Diversity <isfa@ift.or.i
kepada nur.aini

Dear Nur Aini,
Thank you for sending us the revision of your paper entitled **Quality**

We have concluded the second review process and we have come t
We expect to receive the second revision by no more than **2 days fr**
As we will **not** conduct the 3rd review, the revised paper will then un
Please kindly complete the payment of publication fee as in attache
Our kind regard,
ISFA 2017 Committee

--
Our Best Regards,

International Symposium on Food and Agro-Biodiversity (ISFA) **2017**
Address:
Department of Agriculture
Faculty of Animal and Agricultural Sciences
Diponegoro University
Jl. Prof. Soedarto Kampus Tembalang, Semarang-Indonesia 50275
Web: www.isfa.ift.or.id
Email: isfa@ift.or.id
Tel.: +622470422113

Gmail

ISFA

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[ISFA 2017] Update on proceeding / pub

International Symposium Food and Bio-Diversity <isfa@ift.or.i

kepada

Dear All Respected Authors,

This is to update you that after rigorous review and format setting, w

Now, the manuscripts are at the hand of publisher which will do furth

If everything goes smoothly, the process may take up 4 weeks until

We would take this moment as well to kindly remind you to pay the

The payment should be addressed to
Account holder: Indonesian Food Technologists
Bank Name: Mandiri Bank
Swift Code: BMRIIDJA
Branch: Diponegoro University, Semarang, Indonesia
Account number: 136-00-1354048-6
Address: Gedung B Lantai 3, Fakultas Peternakan dan Pertanian UI

We hope you complete the payment **URGENTLY**, and send the proo

For those who have paid the publication fee and those who by speci

--

Our Best Regards,

2017 iSFA INTERNATIONAL SYMPOSIUM ON FOOD AND AGRO-BIODIVERSITY

Menu

For Participants

Guideline for Manuscript

ISFA 2017 Download

ISFA 2017 News

Participant's List

ISFA 2017 Latest News

Cover and Table of content can now be downloaded

ISFA 2017 Proceeding is PUBLISHED!

ISFA 2017 proceeding will be published very soon

Committee

Steering Committee:

- Prof. Mukh Arifin (Dean of Faculty Animal and Agricultural Sciences, Diponegoro University)
- Agus Setiadi, Ph.D
- Prof. Priyo Bintoro
- Didik Wisnu, PhD

Organizing Committee:

- Prof. Anang Mohamad Legowo (*Chairperson*)
- Yoga Pratama, M.Sc
- Ahmad Nimatullah Al-Baarri, PhD.
- Dr. Yoyok Budi Pramono
- Dr. Heni Rizqiati
- Bhakti Etza Setiyani, MSc.
- Siti Susanti, PhD
- Siwi Gayatri, PhD
- Tutik Dalmiyatun, M.Sc
- Bagus Herwibawa, M.Sc.
- Karno, PhD

Scientific Committee:

- Professor Irwandi Jaswir (International Islamic University Malaysia)
- Jassada Ruttanavut, PhD (Prince of Songkla University, Thailand)
- Professor Syed Muniruzzaman (Xavier University of Louisiana, USA)
- İsmail Hakkı Tekiner (Istanbul Aydin University, Turkey)
- Juni Sumarmono, PhD (Soedirman University, Indonesia)
- Adi Magna Patriadi Nuhriawangsa (Sebelas Maret University, Indonesia)

- Nanung Agus Fitriyanto, PhD. (Gadjah Mada University, Indonesia)

International Symposium on Food and Agro-biodiversity (ISFA) 2017

Cover and Table of content can now be downloaded

Whilst the proceeding is in the process of printing and to be shipped afterward, here you can download the soft copy of cover and table of content. Download cover (book 1 and book 2) Download table of content (book 1 and book 2) The post Cover and Table of content can now be downloaded appeared first [...]

ISFA 2017 Proceeding is PUBLISHED!

Respected authors, We are very glad to inform you that the long awaited proceeding is now online! You can check the proceeding through this link. We will immediately prepare the printed version and expedite it to your mail address shortly. Warmest regards, ISFA 2017 committee The post ISFA 2017 Proceeding is PUBLISHED! [...]

ISFA 2017 proceeding will be published very soon

Dear Respected Authors, A good news in a new year. After the rigorous review, the committee has successfully submitted the manuscripts of ISFA 2017 to the IOP Publisher. There were several manuscripts that were sent back to committee for further revision. However, we have done the revision and the manuscripts were re-submitted. [...]

Important Announcement – REVIEW PROCESS

First of all, the committee would like to thank you for your participation at ISFA 2017. We hope that you enjoyed the symposium. We are glad to inform you that we have contacted the international proceeding publisher, and they have confirmed that there is no limit for submission. Thus, we will put all abstracts under review and the [...]

Download ISFA 2017 File

Please find the slide's file from our speaker below (please note, this files will be available for 30 days after symposium): Slide from Prof. Shigeru Hayakawa (click here to download) Slide from Dr. Bessie M. Burgos (click here to download) Slide from Prof. Nengchang Chen (click here to download) Slide from Dr. Agung P Murdanoto (click [...]

Program at a Glance

September 26, 2017 (Tuesday)

07.30	–	08.30	:	Registration
08.30	–	09.30	:	Opening - Welcome dance performance - Welcoming Speech by Chairperson and Rector - Group Photo
09.30	–	10.00	:	Coffee Break
10.00	–	11.00	:	Keynote Speaker 1 (Professor Shigeru Hayakawa, Kagawa University, Japan)
11.00	–	12.00	:	Keynote Speaker 2 (Dr. Bessie M. Burgos, SEARCA, Philipines)
12.00	–	13.00	:	Lunch, Break, Pray and Poster Sessions
13.00	–	14.30	:	Parallel Presentation and Discussion Sessions I
14.30	–	15.00	:	Coffee Break
15.00	–	16.30	:	Parallel Presentation and Discussion Sessions II
16.30	–	end	:	Closing

September 27, 2017 (Wednesday)

07.30	–	08.30	:	Re-Registration
08.30	–	09.30	:	Keynote Speaker 3 (Professor Chen Neng-Chang, GIESS, China)
09.30	–	09.45	:	Coffee Break
09.45	–	10.45	:	Keynote Speaker 4 (Dr. Agung P. Murdanoto, PT. RNI, Indonesia)
10.45	–	12.00	:	Parallel Presentation and Discussion Sessions III
12.00	–	13.00	:	Lunch, Break, Pray and Poster Sessions
13.00	–	15.00	:	Parallel Presentation and Discussion Sessions IV
15.00	–	15.30	:	Coffee Break (Saxophone performance)
15.30	–	end	:	Closing - Door Prize - Certificate Distribution - Group Photo

Room 1(Amartapura I Room)
Parallel Presentation and Discussion Sessions I
Focus: Food Process and Engineering

Code No.	Author	Presentation Title	Time
O.1.1	Bayu Kanetro	Effect of various solvents on the specific amino acids of black soybean (*Glycine soja*) sprout	13.00-13.10
O.1.2	Nais Adetya	Protein and lipid extraction from microalgae with ultrasound assisted osmotic shock method	13.10-13.20
Panel Discussion			13.30-13.45
O.1.3	Ace Baehaki	Chitinase activity from digestive tract of snakehead channa striata and partial characterization of chitinase	13.45-13.55
O.1.4	Tanalyna Hasna	Crude acid protease from goat (*Capra aegagrus*) abomasum: characterization and application in gelatin extraction	13.55-14.05
O.1.5	Jeki Wibawanti	Characteristics of yogurt drink from goat milk by supplementation of mangosteen rind (*Garcinia Mangostana* L.)	14.05-14.15
Panel Discussion			14.15-14.30

Parallel Presentation and Discussion Sessions II
Focus: Food Process and Engineering

Code No.	Author	Presentation Title	Time
O.1.6	Erminawati	Formulation and characterization of bread using coconut-pulp flour and wheat flour composite with addition of xanthan-gum	15.00-15.10
O.1.7	Sumarto	Organoleptic characteristics and nutritive value estimation of baking food product from Manonjaya variety salacca flour	15.10-15.20

O.1.8	Sri Wahjuningsih	A study of mocaf, arrowroot flour, and red bean flour-based analog rice on chemical, physical, and sensory characteristics development	15.20-15.30
Panel Discussion			15.30-15.45
O.1.9	Ines Ligarnasari	Physical, chemical and sensory properties of brownies substituted with sweet potato flour (*Ipomoea Batatas* L.) with addition of black cumin oil (*Nigella sativa* L.)	15.45-15.55
O.1.10	Ervina	The potential of avocado paste (*Persea americana*) as fat substitute in non-dairy ice cream	15.55-16.05
O.1.11	Herni Sabrina	Iota and kappa carrageenan application in traditional food model system using modified cassava flour	16.05-16.15
Panel Discussion			16.15-16.30

Parallel Presentation and Discussion Sessions III
Focus: Food Process and Engineering

Code No.	Author	Presentation Title	Time
O.1.12	Lilik Kartikasari	Carcass and cuts yield of broiler chickens fed diet containing purslane meal rich in omega-3fats	10.45-10.55
O.1.13	Christiana Retnaningsih	Sensory and physicochemical characteristic of soy sauce which subtituted by peagion pea (*Cajanus cajan* (Lin))	10.55-11.05
O.1.14	Edhi Nurhartadi	Chemical and sensory characteristics of frozen wheyghurt with the addition of taro and lesser yam flours as thickening agent	11.05-11.15
Panel Discussion			11.15-11.25
O.1.15	Candra	Quality characteristic of liquid	11.25-11.35

	Kurniawan	smoked straw mushroom (*Volvariella volvacea*) meatball during storage	
O.1.16	Ambar Rukmini	Reformulation of purple sweet potato wingko to improve its quality	11.35-11.45
O.1.17	Adi Nuhriawangsa	The effect of extract of biduri (*Calotropis gigantea*) latex on meat quality of post laying hen	11.45-11.55
Panel Discussion			11.55-12.05

Parallel Presentation and Discussion Sessions IV
Focus: Food Process and Engineering

Code No.	Author	Presentation Title	Time
O.1.18	Nur Aini	Utilization of skim milk as stabilizer and supplementation of mungbean to improve the nutrition value of corn milk	13.00-13.10
O.1.19	Melanie Cornelia	Utilization of avocado (*Persea Americana* Mill.) seed modified starch in the making of cream soup	13.10-13.20
O.1.20	Yoga Pratama	Optimum Carrageenan Concentration Improved the Physical Properties of Cabinet dried Yoghurt Powder	13.20-13.30
Panel Discussion			13.30-13.40
O.1.21	Uma Arifin	Degradation rate of vitamin B6 on red chili pepper drying under various pretreatments	13.40-13.50
O.1.22	Nur Aini	Quality deterioration and shelf life estimation of corn yogurt was packaged by polyethylene terephthalate	13.50-14.00
O.1.23	Ulfah Amalia	The utilization of blue swim crab (*Portunus pelagicus*) waste product, lemi, as a food flavor	14.00-14.10
Panel Discussion			14.10-14.20
O.1.24	Agus Suyanto	Optimized flavor production	14.20-14.30

		systems design based on nano-emulsification kawista (*Feronia limonia*) fruit extraction	
O.1.25	Mulyana Hadipernata	Process technology of luwak coffee through bioreactor utilization	14.30-14.40
O.1.26	Kiki Fibrianto	The influence of brewing water characteristic on sensory perception of pour-over local coffee	14.40-14.50
Panel Discussion			14.50-15.00

Room 2 (Amartapura II Room)
Parallel Presentation and Discussion Sessions I
Focus: Food Process and Engineering

Code No.	Author	Presentation Title	Time
O.2.1	Fauzan Irfandy	Evaluation of paddy quality dried with zeolite under medium temperature	13.00-13.10
O.2.2	Mohamad Djaeni	Evaluation of food drying with air dehumidification system	13.10-13.20
O.2.3	Febiani Utari	Drying rate of paddy using air dehumidification with zeolite	13.20-13.30
Panel Discussion			13.30-13.45
O.2.4	Lynette Cimafranca	Process optimization for sensory characteristics of seriales (*Flacourtia Jangomas*) ready-to-drink (Rtd) beverage using response surface methodology	13.45-13.55
O.2.5	Jose Valmorida	Application of plackett-burman experimental design in the development of muffin using adlay flour	13.55-14.05
O.2.6	Setyadjit	Product diversification of banana cv. Mas Kirana off grade by using a double rotating screw extruder	14.05-14.15
Panel Discussion			14.15-14.30

Parallel Presentation and Discussion Sessions II
Focus: Food Safety and Security

Code No.	Author	Presentation Title	Time
O.2.7	Sik Sumaedi	The effect of ISO 22000 certification label on consumer perception of food safety	15.00-15.10
O.2.8	Adhila Fayasari	Household food security and nutritional status of children under five in urban slum in Jakarta	15.10-15.20
O.2.9	Bayu Hertanto	The physical and microbiological quality of chicken meat in the	15.20-15.30

		different type of enterprise slaughterhouse: a case study in Karanganyar District	
Panel Discussion			15.30-15.45
O.2.10	Sik Sumaedi	A new ISO 9001 effectiveness measurement for food manufacturing companies	15.45-15.55
O.2.11	Dian Harjanti	Microbiological safety of raw milk from mastitis infected dairy cow	15.55-16.05
O.2.12	Hendra Wijaya	Detection of aflatoxin M1 in powdered milk and sweetened condensed milk products in several cities in java with HPLC-fluorescence method	16.05-16.15
Panel Discussion			16.15-16.30

Parallel Presentation and Discussion Sessions III
Focus: Food Safety and Security

Code No.	Author	Presentation Title	Time
O.2.13	Baiq Handayani	Microbial quality of yellow seasoned "pindang" fish treated with turmeric and tamarind	10.45-10.55
O.2.14	Rifda Naufalin	Antibacterial activity of kecombrang flower extract (*Nicolaia speciosa*) microencapsulation with food additive materials formulation (Sukrosa and NaCl)	10.55-11.05
O.2.15	Widayat	Study of utilization liquid smoke and carragenan as a natural antibacterial in manufacturing beef meatballs	11.05-11.15
Panel Discussion			11.15-11.25
O.2.16	Inish Chris Mesias	Quantitative risk assessment of *E. coli* in street-vended cassava-based delicacies in the Philippines	11.25-11.35
O.2.17	Evy Ekawati	Detection of *Vibrio* sp., *Salmonella* sp. and total amount	11.35-11.45

		bacteria on blood clams (*Anadara granosa*)	
O.2.18	Siti Yusmiati	Detection of *Salmonella* sp., *Vibrio* sp., and total plate count bacteria on blood cockle (*Anadara granosa*)	11.45-11.55
Panel Discussion			11.55-12.05

Parallel Presentation and Discussion Sessions IV
Focus: Food Process and Engineering and Agriculture for Healthy Future

Code No.	Author	Presentation Title	Time
O.2.19	Sri Soebadhi	Mineral composition of calcium nanoparticles from the waste of blood clam cockle shell (*Anadara granosa* Linn)	13.00-13.10
O.2.20	Ellin Harlia	Food safety of milk and milk product of dairy cattle from heavy metal contamination	13.10-13.20
O.2.21	Wisnu Adi Yulianto	Evaluation of Resistant Strach, Glycemic Index, And Fortificants Content On Premix Rice Coated With Various Concentration And Types of Edible Coating Materials	13.20-13.30
Panel Discussion			13.30-13.40
O.2.22	Zainuri	Combination of ozone and packaging treatments maintained the quality and improved the shelf life of tomato fruit	13.40-13.50
O.2.23	Diah Suwanti	The effect of packaging methods (paper, active paper and edible coating) on the characteristic of papaya MJ9 in ambient temperature storage	13.50-14.00
O.2.24	Sik Sumaedi	The effect of brand attachment on junk food consumer perceived risk	14.00-14.10
Panel Discussion			14.10-14.20

O.2.25	Aprilia Fitriani	Nutritional and antinutritional compounds of kabau seeds (*Archidendron bubalinum*) as affected by conventional processing	14.20-14.30
O.2.26	Joko Riyanto	Nutrition content of brisket point end of part simental ongole crossbred meat in boiled various temperatures	14.30-14.40
O.2.27	Diana Afifah	Nutritional composition, glycemic index, glycemic load, and organoleptic quality of glucomannan-enriched soy milk ice cream	14.40-14.50
Panel Discussion			14.50-15.00

Room 3 (Nakula Room)

Parallel Presentation and Discussion Sessions I
Focus: Agriculture for Healthy Future

Code No.	Author	Presentation Title	Time
O.3.1	Putri Nusantari	Physical, chemical, and sensory properties of green spinach (*Amaranthus tricolor* L.) marshmallow in addition of tomato (*Solanum Lycopersicum*) as an alternative prevention of iron deficiency anemia	13.00-13.10
O.3.2	Dwi Ishartani	Physical, chemical and sensory characteristics of red guava (*Psidium guajava*) velva at different fruit ripening time	13.10-13.20
O.3.3	Anwar Fauzan	Characterization of the chemical composition of *Adenostemma lavenia* (L.) Kuntze and *Adenostemma platyphyllum* Cass	13.20-13.30
Panel Discussion			13.30-13.45
O.3.4	Marisel Leorna	The influence of maturity on the physicochemical, proximate composition and fatty acid profile of VMAC5 (*Cocos nucifera* L. 'makapuno') Nut	13.45-13.55
O.3.5	Ahmad Al-Baarri	Antioksidant activity and color performance changes on the maillard reaction product from ketohexoses and methionine	13.55-14.05
O.3.6	Ayu Nilamsari	Thermal degradation kinetics of phycocyanin encapsulation as an antioxidant activity	14.05-14.15
Panel Discussion			14.15-14.30

Parallel Presentation and Discussion Sessions II
Focus: Agriculture for Healthy Future

Code No.	Author	Presentation Title	Time
O.3.7	Ulyatu Fitrotin	Increasing in vitro antioxidant activity of sesame milk fermentation in human low density lipoprotein (LDL)	15.00-15.10
O.3.8	Hery Winarsi	Functional-drink rich in antioxidant cardamom-rhizome (Amomum cardamomum willd) suppresses inflammation and improves lipid profile	15.10-15.20
O.3.9	W Widayat	Red ginger (*Zingiber officinale*) as material potential on antioxidants drinks	15.20-15.30
Panel Discussion			15.30-15.45
O.3.10	Setyaningrum Ariviani	The potential of pigeon pea (*Cajanus cajan*) beverage as antidiabetic functional drink	15.45-15.55
			15.55-16.05
Panel Discussion			16.05-16.30

Parallel Presentation and Discussion Sessions III
Focus: Agriculture Economics

Code No.	Author	Presentation Title	Time
O.3.11	Ridwan Rachmat	A new way to improve rice marketing chain management of small-scale farmers in indonesia	10.45-10.55
O.3.12	Wulan Sumekar	Prospect for the development of salted egg agroindustry : analysis of marketing distribution aspect	10.55-11.05
O.3.13	Yudhi Wirya Purba	An analysis of the feasibility of the copra business in the Village of Pendowo Harjo Subdistrict of Sungsang, Banyuasin Regency, South Sumatra Province	11.05-11.15

Panel Discussion			11.15-11.25
O.3.14	Tutik Dalmiyatun	Motivation of farmers to cultivate organic rice in central java	11.25-11.35
O.3.15	Sumarsono	Application level of organic rice farming technology at farmer group in Ketapang Village, Susukan Sub-district, Semarang District	11.35-11.45
O.3.16	Siwi Gayatri	Understanding of social capital condition among red guava farmers in Tambahrejo Village, Pageruyung District, Kendal Regency	11.45-11.55
Panel Discussion			11.55-12.05

Parallel Presentation and Discussion Sessions IV
Focus: Agriculture Economics and Agricultural Production Systems

Code No.	Author	Presentation Title	Time
O.3.17	Muhammad Yusuf	Mapping performance of the indonesian fishery industries innovation	13.00-13.10
O.3.18	Fronthea Swastawati	Evaluation of empowerment program to increase production capacity of fishery processing business in Semarang City	13.10-13.20
Panel Discussion			13.20-13.40
O.3.19	Nyoman Suthama	Improvement of broiler meat production quality due to dietary inclusion of soybean oligosaccharide derived from soybean meal extract	13.40-13.50
O.3.20	Jein Leke	Performance and lipid profiles of native chickens fed diet containing skipjack fish oil as by-product of fish canning factory	13.50-14.00
O.3.21	Lilik	Carcass and cuts yield of broiler	14.00-14.10

	Kartikasari	chickens fed diet containing purslane meal rich in omega-3 fats	
Panel Discussion			14.10-14.20
O.3.22	Jet Mandey	Performance and carcass quality of broiler chickens fed diet containing pineapple waste meal fermented by “ragi tape”	14.20-14.30
O.3.23	Hanny Wahyuni	Meat calcium and protein content of local chicken due to feeding combination of *lactobacillus* sp. and inulin dirived from dahlia variabillis tuber	14.30-14.40
O.3.24	Sri Darwati	Carcass and meat quality in the chicken resulted crossing of pelung sentul kampung broiler	14.40-14.50
Panel Discussion			14.50-15.00

Room 4 (Sadewa Room)
Parallel Presentation and Discussion Sessions I
Focus: Agricultural Production Systems

Code No.	Author	Presentation Title	Time
O.4.1	Rizal Nofiyanto	Effect of bio-organomineral fertilizer on growth of chili (*Capsicum Annum* L.)	13.00-13.10
O.4.2	Octivia Trisilawati	Application of AMF (arbuscular mycorrhizal fungi) and organic fertilizer to increase the growth, biomass and bioactive content of *Centella*	13.10-13.20
O.4.3	Supli Rahim	Developing a runoff prediction on mobile platform using rational formula	13.20-13.30
Panel Discussion			13.30-13.45
O.4.4	Guoyi Feng	Effect of silicate fertilizer on the quality and yield of sugarcane plants	13.45-13.55
O.4.5	Yuji Zheng	The effect of silicate fertilizers on cadmium absorption by sugarcane in heavy metal polluted agricultural land	13.55-14.05
Panel Discussion			14.05-14.30

Parallel Presentation and Discussion Sessions II
Focus: Agricultural Production Systems and Agriculture Biotechnology

Code No.	Author	Presentation Title	Time
O.4.6	Harman Hamidson	Effect of medicinal plants extracts on the incidence of mosaic diseased caused by cucumber mosaic virus and growth of chilli	15.00-15.10
O.4.7	Suparman	Cross inoculation of anthracnose pathogens infecting various tropical fruits	15.10-15.20
O.4.8	Nurhayati Damiri	Effect of *Pseudomonas* spp on Infection of *Peronospora*	15.20-15.30

		parasitica (Pers. Fr), the Pathogen of Downy Mildew on Chinese Cabagge	
Panel Discussion			15.30-15.45
O.4.9	Dessy Triastuti	Exploration of *Bacillus thuringiensis* Berl. From Soil	15.45-15.55
O.4.10	Yulia Pujiastuti	Isolation and characterization of *Bacillus thuringiensis* Berl. Indigenous Musi Banyuasin District South Sumatera Province and its potency as biological agents of *Plutella xylostella* (Lepidoptera: Pyralidae)	15.55-16.05
O.4.11	Siti Rakhmi	Isolation and toxicity test of *Bacillus thuringensis* from Sekayu Region Soil, South Sumatra on *Spodoptera litura*	16.05-16.15
Panel Discussion			16.15-16.30

Parallel Presentation and Discussion Sessions III
Focus: Focus: Agriculture Biotechnology

Code No.	Author	Presentation Title	Time
O.4.12	Florentina Kusmiyati	Mutagenic effects of Gamma Irradiation on Soybean (*Glycine max* L.)	10.45-10.55
O.4.13	Yafizham	The effects of sodium azide on seed germination and seedling growth of chili pepper (*Capsicum annum* L. Cv. Landung)	10.55-11.05
O.4.14	Ireng Darwati	The application of biotic elicitor on *Artemisia annua* L. To increase artemisinin content	11.05-11.15
Panel Discussion			11.15-11.25
O.4.15	Eko Dewi	Nutritional comparation of *Spirulina* sp powder by solid-state fermentation using *Aspergillus* sp (FNCL 6088) and	11.25-11.35

		Lactobacillus plantarum (FNCL 0127)	
O.4.16	Yoyok Pramono	Characteristic of salted-meat fermentation innoculated with *Pediococcus* ssp.	11.35-11.45
O.4.17	Rahmi Yulifianti	Proteolytic activity of selected moulds in the first fermentation of black seeded soysauce	11.45-11.55
Panel Discussion			11.55-12.05

Parallel Presentation and Discussion Sessions IV
Focus: Agriculture Biotechnology and Agriculture Production Systems

Code No.	Author	Presentation Title	Time
O.4.18	Dewi Sari	Study the minimum glucose level to support the growth of lactic acid bacteria	13.00-13.10
O.4.19	Laksmi Hartajanie	Supplementation of carbon and nitrogen in whey medium towards bacteriocin production of lactic acid bacteria from bamboo shoot (*Dendrocalamus asper*) pickle	13.10-13.20
Panel Discussion			13.30-13.40
O.4.20	Luthfi Mahfudz	Producing chicken eggs containing isoflavon as functional food due to feeding effect of soy sause by-product	13.40-13.50
O.4.21	Edjeng Suprijatna	The evaluation of red ginger flour supplementation in feed towards cholesterol level and nutrient composition of local egg production	13.50-14.00
O.4.22	Rudy Hartanto	Model test on the relationship feed energy and protein ratio to the production and quality of milk protein	14.00-14.10
Panel Discussion			14.10-14.20
O.4.23	Muhammad	Specific primer design of	14.20-14.30

	Cahyadi	mitochondrial 12S rRNA for species identification in raw meats	
O.4.24	Lindayani	The making of probiotic drink using lactic acid bacteria from bamboo shoot pickle	14.30-14.40
			14.40-14.50

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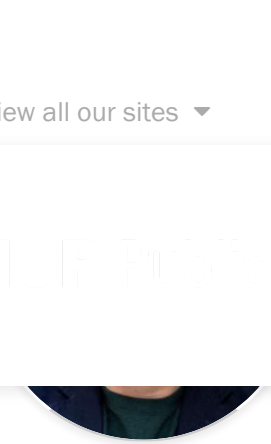

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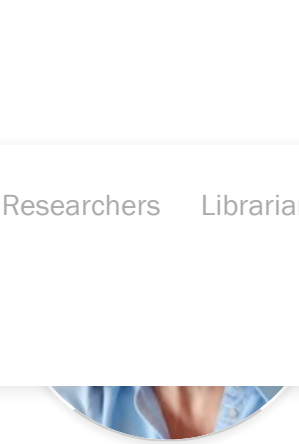

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