

35. Technical and Fumigation Time Effects on Shallot Storage Quality

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Proceeding IOP Conf. Ser.: Earth Environ. Sci.

Vol 828, 011001, Agustus 2021

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THE 3rd INTERNATIONAL CONFERENCE ON FOOD SCIENCE AND ENGINEERING (ICFSE) UNIVERSITAS SEBELAS MARET (UNS)

29-30 September 2020

**"Strengthening Collaborative Frameworks for Innovations
in Food Science and Engineering: Contributions to
Sustainable Development Goals."**

Surakarta, Indonesia



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PREFACE

3rd INTERNATIONAL CONFERENCE ON FOOD SCIENCE AND ENGINEERING (ICFSE) 2020

International Conference on Food Science and Engineering (ICFSE) is a bi-annual conference series organized by the Faculty of Agriculture, Universitas Sebelas Maret (UNS), Surakarta, Indonesia since 2016. Following the success of previous ICFSE and great enthusiasms from the audience, the 3rd ICFSE is held on 29-30 September 2020 at UNS Surakarta. Unfortunately, the Covid-19 pandemic had spread worldwide during the year, causing a restriction to held a regular conference system. On the contrary, the 3rd ICFSE should not be postponed since participants have arranged to disclose their research finding in this conference as well as the uncertainty of when this pandemic will end. Therefore, in order to comply with WHO as well as the Indonesian Government regulation to cut the spread of Covid-19 by means of physical distancing, the committees of 3rd ICFSE 2020 have switched the conference format from a regular meeting into virtual meeting.

This conference offers the theme “*Strengthening Collaborative Frameworks for Innovations in Food Science and Engineering: Contributions to Sustainable Development Goals*”. The transformational vision of the 2030 Agenda for Sustainable Development calls on all countries and stakeholders to work together to end hunger and prevent all forms of malnutrition by 2030. This goal can be achieved by ensuring the sustainability of agriculture and food systems, so that food supplies are stable and all people have access to adequate nutrition and health. Moreover, it must be realized that the sustainably supply of energy, clean freshwater, and foods for human kinds are among the major challenges that must be addressed for the future. An effective strategy must be conceptualized and implemented to feed the world through innovative research in the field of food science and engineering. This effort must be reinforced by the understanding and cooperation among the related parties all over the world in facing and solving the problems that might appears. Hence, the 3rd ICFSE 2020 is designed to facilitate the needs of academicians, researchers, practitioners, policy makers, governmental and private agencies in disclosing and sharing their knowledge and experiences in topic of current and future issues related to food science and engineering.

The 3rd ICFSE 2020 featured a keynote speaker, Prof. Dr. Umar Santoso as the chairman of Indonesian Association of Food Technologist (IAFT) who delivered his speech for 40 minutes. Six prominent scientist and researchers in the field of food science and engineering worldwide were invited in this conference to share their expertise and experience in two plenary sessions. In each session, three invited speakers presented each 30 minutes talk followed by 45 minutes question and answer (Q&A) sessions for all speakers. The invited speakers including Prof. Dr. Ahmad Yunus (Department of Agrotechnology, Universitas Sebelas Maret, Indonesia), Prof. Dr. Mieke Uyttendaele (Department of Food Technology, Safety and Health, Ghent University, Belgium), Assoc. Prof. Dr. Jirawat Yongsawatdigul (School of Food Technology, Suranaree University of Technology, Thailand), Dr. Sangeeta Prakash (School of Agriculture and Food Science, University of Queensland, Australia), Prof. Dr. Hitoshi Shirakawa (Department of

Science of Food Function and Health, Tohoku University, Japan), and Prof. Dr. Takahisa Nishizu (Department of Applied Life Sciences, Gifu University, Japan).

As many of 123 papers from participants of six different countries had been accepted to be presented in the 3rd ICFSE 2020. They are clustered into 20 parallel sessions covering the following topics: food microbiology and biotechnology (3 sessions), food production system and technology (4 sessions), physical food analysis and chemistry (10 sessions) and miscellaneous topic (3 sessions). Time allocation of 10 minutes presentation and 5 minutes Q&A session was given to each presenter in a parallel session consisted of 5-7 presenter, 1 moderator and 1 time keeper. Both presentation and Q&A session were conducted live during virtual conference. The 3rd ICFSE 2020 virtual conference was technically run very smoothly via zoom online system by Universitas Sebelas Maret with no major issue arise during this conference. Similarly, there are no major issue regarding the virtual system on participant's side that come from different part of Indonesia and oversea. Most of participants were very engaged throughout plenary and parallel sessions evidenced by many questions raised during Q&A sessions. Their comments on the implementation of this conference were very positive and satisfying.

Lastly, we like to express our sincere gratitude to all of the 3rd ICFSE speakers, participants, sponsors, organizing committees and all of related parties who made this conference feasible. Their kind contributions are very much appreciated. Through this conference, we've shared our expertise and contributed our best effort to fight hunger and provide adequate nutritious food for all human kind.

Best regards,

Muhammad Zukhrufuz Zaman, Ph.D.

Chairman of the 3rd ICFSE 2020

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To cite this article: A B N Aini and Karseno 2021 *IOP Conf. Ser.: Earth Environ. Sci.* **828** 012025

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Technical and Fumigation Time Effects on Shallot Storage Quality

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Abstract. Storage involves management after harvest which plays an important role in the quality control of shallots. Shallot farmers also store using the traditional methods of fumigation, e.g smoke, which is used in liquid smoke processing. This research aims to determine the effect of smoking during storage on the physical and sensory characteristics of shallots. The random nature of the block had two factors: smoking (traditional smoking, spraying, dipping methods) and smoking time (1, 2, and 3 hours respectively). The measured variables include weight loss, moisture content, damage and sensory characteristics (texture, flavour). Furthermore, tests were conducted every week for 4 weeks without fumigation according to controls. The results showed that fluid smoke decreases weight loss, moisture content, and lowers the risk of damage using the immersion process. The consistency of shallots can be preserved for up to four weeks by soaking in liquid smoke for 2 hours. There was a weight loss of 4.6%, damage of 1.17% and moisture content of 82.5%. Smokeless shallots also had a weight loss of 33%, damage of 9.17% and humidity 87.29%. Therefore, soaking shallots for 2 hours in liquid smoke helps to retain their physical and chemical properties without changing their sensory characteristics.

Keywords: liquid smoke, shallot, soaking

1. Introduction

Shallots are essential vegetable products in Indonesia used as kitchen spices daily [1], [2]. There is also a growing demand for raw shallots as functional foods to prevent a variety of degenerative diseases [3]. Shallot productivity is greatly affected by the season and increasing demand. The production increased from 2015 to 2017, with 1,446,869 tons, 1,470,155 tons and 1,503,438 tons each year.

Shallots have a high moisture content, therefore they are easily damaged [4], [5]. This damage can also occur during storage from germination. Storage is a post-harvest handling that plays an important role in quality control in order for the shallots to be accepted by the market [6], [7]. Furthermore, there are vegetable storage techniques to maintain quality during storage, such as controlled or modified atmospheric methods [8], [9] or temperature regulation [4]. However, these methods cannot be applied by farmers due to cost constraints.

Shallot farmers utilize the unregulated temperature fumigation device as a normal storage process [9]. Hot smoking occurs when the material is located relatively close to the smoke source and the temperature is set between 65°-70°C, but the effect is inconsistent [4]. This leads to weight losses of up to 30% for shallot farmers and damages to microorganisms, reducing production. Smoking is an old procedure which preserves the quality and efficiency of the shallot, as well as in other agricultural



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products [7]. Furthermore, fumigation inhibits texture changes and loss of vitamin C, microbiologically reduce production, and prevent sporous fungal growth on the stored material [7], [10]. The lack of traditional smoking presents problems when changing the flavor and concentration of smoke materials. This is because the end product is not standardized, as carcinogenic aromatic hydrocarbons can be manufactured at optimum time and temperature.

Smoking technology has been developed to retain smoke in form of liquid. The acidic portion of liquid smoke, namely formic, acetic, propionic, butyric, valeric and isocaproic acid, possesses the capacity to increase the shelf-life of food commodities with antibacterial activity [11]. The components and characteristics of liquid smoke is dependent on materials such as rice husks and coconut shells [12], [13].

Liquid smoke application can be achieved using techniques of spraying or immersion [14]. Smoking is one of the inexpensive methods of preservation for agricultural products, according to [10]. This study's novelty is the research into the effect of liquid smoke application techniques on shallots during storage. Furthermore, it is aimed at studying the influence of the smoking process on the physical and sensory characteristics of shallots during storage.

2. Experimental details

2.1. Ingredients

The main ingredients were shallot without leaves, harvested 70 days after planting, from Brebes, Central Java, and liquid smoke from coconut shells (PT. Asap Cair Multiguna Semarang, Central Java, Indonesia).

2.2. Method of fumigation and storage condition

Fumigation was performed using three methods: traditional smoking, liquid smoke solution immersion, and liquid smoke sprinkling. Smoke was administered for 1, 2 and 3 hours. Traditional smoking was performed in a 5x8 meter enclosed space with sections of bamboo. The smoked shallots were then stored in a 30°C room for analysis.

2.3. Experimental design

The research used a split plot with 2 replications of a totally random design. The factors tested included: 1) storage time as the main plot: 1, 2, 3, 4 weeks; 2) sub-plot fumigation phase (traditional smoking, liquid smoke spray and dip methods) and 3) sub plot fumigation time (0, 1, 2, 3 hours).

2.4. Analysis of samples

The analysis was performed on moisture content via the gravimetric method [15], weight loss with the pre and post-storage difference [16] and sensory properties (texture and aroma) with difference method [17]. Furthermore, sensory testing was conducted by ten trained panelists.

3. Results and Discussion

3.1. Moisture content

One of the parameters that affect the quality of shallots during storage is moisture content. The interaction between smoking method and storage time caused a significant difference in the moisture content of shallots. They had 89% moisture content without smoking, where moisture remained intact during storage for 4 weeks. This corresponds with [18] that shallots have an 89% moisture content. Meanwhile, smoking either reduces the moisture content of the shallots using conventional methods or with liquid smoke (Fig 1a). The shallots sprayed with liquid smoke had the lowest humidity compared to the other methods. The soaking method did not result in any significant difference in moisture content, compared to traditional smoking during storage. The water content was lower after the spraying method, as water does not bind significantly with the substance. Therefore, this smoking method is practically

the same as the shallot treatment technique, where curing reduces the moisture content outside the shallot [19].

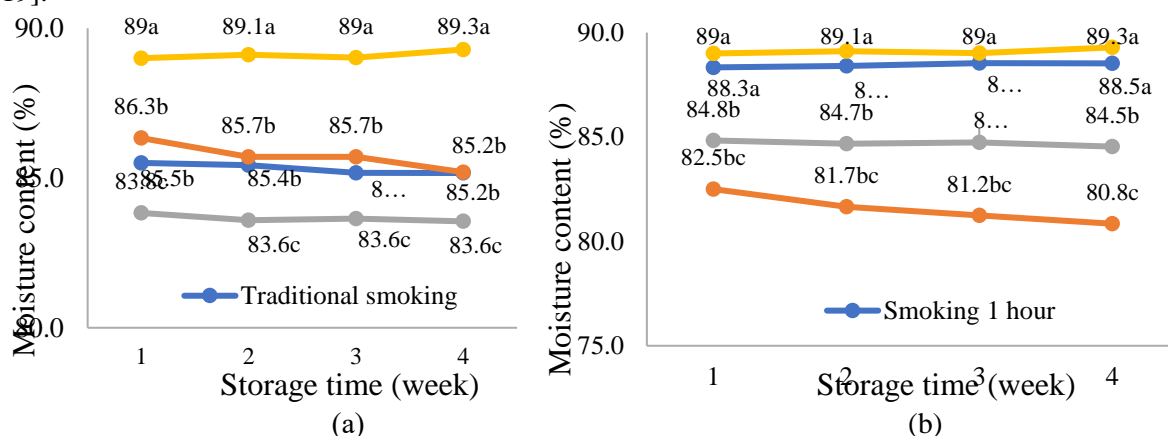


Figure 1. a) Effect of the shallot smoking method on moisture content during storage; b) Effect of the shallot smoking time on moisture content during storage

The interaction between smoking and storage time caused a significant difference in the moisture content of shallots. Smoke application for 2 hours produced the lowest moisture content and remains during storage (Fig 1b). Non-smoked or smokeless shallots had the highest moisture content during storage from the first (89%) to the fourth week (89.3%). Furthermore, smoke acts as a mask that prevents moisture from entering, as the moisture content is lower after smoking.

The moisture content of shallots during storage was largely unchanged. This differs from [4], which claimed that the water content decreased until the end of storage. This decrease may have occurred due to transpiration and respiration.

3.2. Weight loss

The loss of weight during storage represents the degree of freshness, as lower weight loss signifies a fresher product [4]. The interaction between smoking and storage time significantly affected the weight loss of shallots. Smoked shallots had a lesser weight loss than non-smoked ones. Furthermore, shallots smoked according to the conventional method had a higher weight loss compared to the use of liquid smoke. Shallot weight loss can be minimized using liquid smoke during storage compared to the conventional and non-smoking (Fig. 2a). The liquid smoke by dipping produced the lowest weight loss shallots. Due to the soaking procedure, liquid smoke was absorbed more effectively in the shallots. According to [20], the use of liquid smoke will minimize material weight loss during stocking. Furthermore, the smoke acts as a coating to prevent weight loss during storage. It also prevents shallot moisture from escaping to ensure consistency in weight during storage.

The interaction of smoking and storage time significantly influenced shallot weight loss. This weight loss was the highest obtained, without smoking or other temperature treatments. It occurred due to the evaporation of water content from the tubers, causing increased weight loss during storage. The 2-hour smoking time was the lowest compared to the 1 hour (Fig. 2b). In the meantime, weight loss increased for 3 hours due to the increase in water absorbed into the material.

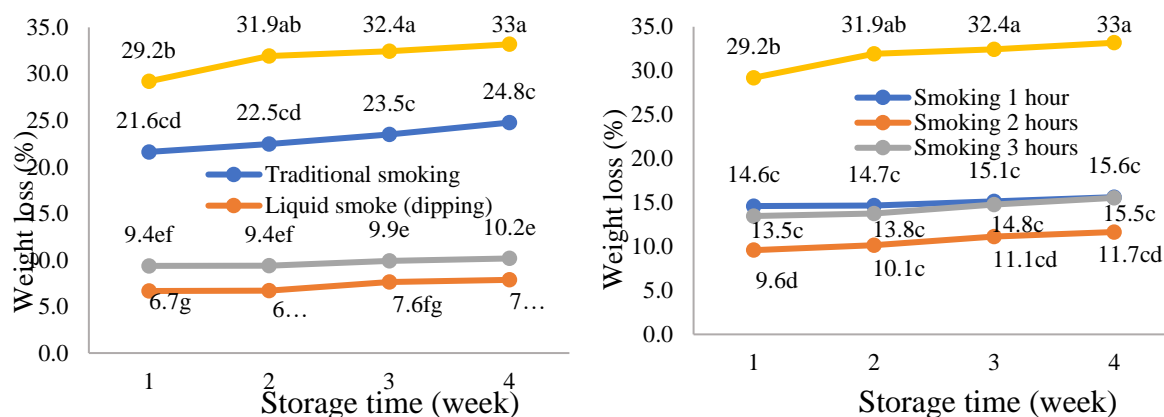


Figure 2. a) The effect of the shallot smoking method on weight loss during storage; b) The effect of smoking time on weight loss during storage

The weight loss in shallots continued to increase with an increased storage time. This is because red shallots still carry out metabolic processes including respiration. Furthermore, during respiration, an enzymatic process occurs which causes an overhaul of complex compounds to form energy with the end result in form of water and carbon dioxide released into the air. This causes the decrease in the weight of the shallots. The presence of smoking forms a coating that functions as a protection to reduce weight loss during storage.

3.3. Damage Rate

Shallots are damaged when they form mechanical arrows, red and hollow due to pesticides or diseases. The interaction between smoking and storage time had a significant effect on the level of damage to shallots. Fumigation decreased the number of shallots damaged, while the level of damage remained relatively unchanged for 4 weeks of storage (Fig. 3a). Shallots not smoked in the first week had a 9.2% damage rate which proceeded to rise to 14.02% at the fourth week. After 4 weeks of storage, non-smoked shallots had a 14.02% damage rate. This occurred due to high sprouts and root growth in tubers during the storage of shallots. Smoking can reduce the amount of shallot damage, and no separate damage was caused by the three smoking techniques during storage. In the first week, shallots administered with fluid smoke by immersion, spraying, and conventional methods had a damage rate of 1.0; 1.6% and 1.8%. Furthermore, the 4-week storage rate only marginally increased to 2.0; 2.1 and 2.4% respectively.

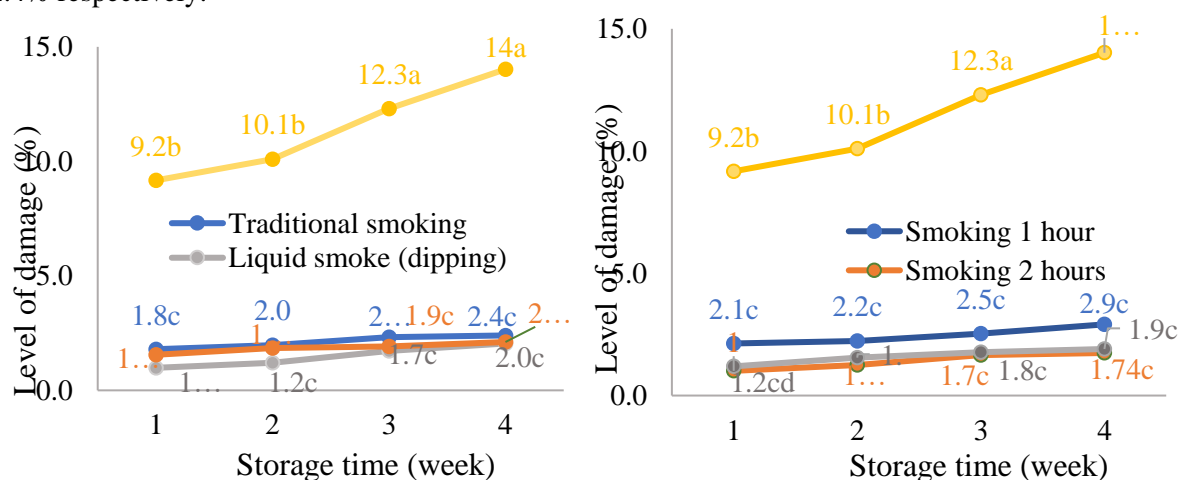


Figure 3. a) Effect of the shallot smoking method on damage rate during storage; b). Effect of shallot smoking time on damage rate during storage

Shallots do not suffer significant smoking damage compared to the non-smoked shallots. However, during storage the rate of damage to shallots without smoking increased. Until 4 weeks of storage, there was no significant increase in damage in smoked shallots (Fig 3b).

3.4. Sensory characteristics

The aroma of shallots and texture decreased during storage. This occurred due to the carbonyl group reactions in smoke with proteins and fats, the appearance, aroma and texture of smoked shallots were produced. In the characteristics of colour, texture, flavour and aroma, smoke plays an important role. In addition, phenol is the largest carbonyl in smoke which plays the most significant role.

The aromas of shallots are mainly dependent on the volatile component thiosulfinate. Pyruvic acid, which gives it a pungent scent, constitute one of the characteristic fragrances of shallots. According to [18], shallot sweetness is determined by the level of pungency and sugar content. High pungency can cover sugar levels even when they are not sweet.

The shallot texture decreased in durability until the end of storage. The texture between the smoked and non-smoked shallots was significantly different. [18] stated that the change in the texture of pectin insoluble in water (protopectin) occurred due to its transition to water-soluble. Furthermore, changing hardness during storage occurred due to changes in components of the cell walls into simpler compounds that weaken these walls and cause tissue cohesion.

4. Conclusion

The supply of liquid smoke preserves shallot quality during storage. Liquid smoke administered for two hours by the shallot soaking method prevents damage during storage. It had a weight loss of 4.6%, damage of 1.17% and moisture content of 82.5%. Although smokeless shallots had a weight loss of 33%, damage of 9.17% and humidity of 87.29%, they possessed the exact same sensory properties with and without smoking.

Acknowledgements

This research was funded by the Ministry of Research and Technology with contract number T/1622/UN23.18/PT.01.01/2020.

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PUBLICATION TYPE

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ISSN

17551307, 17551315

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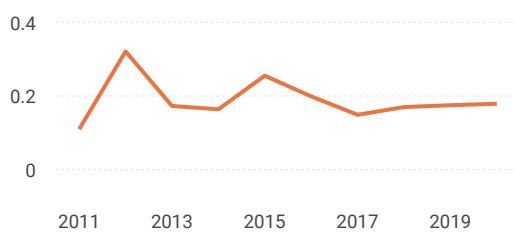
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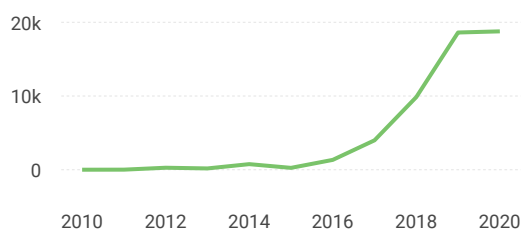
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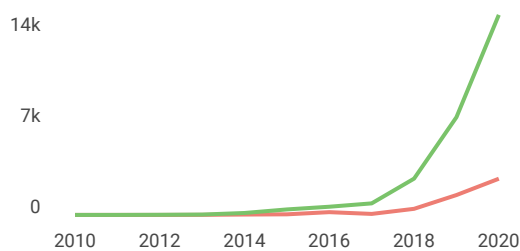
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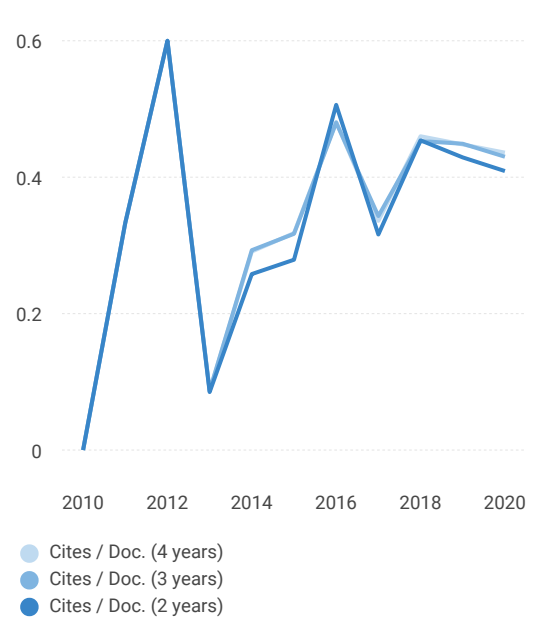
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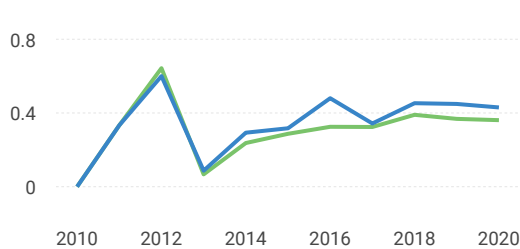
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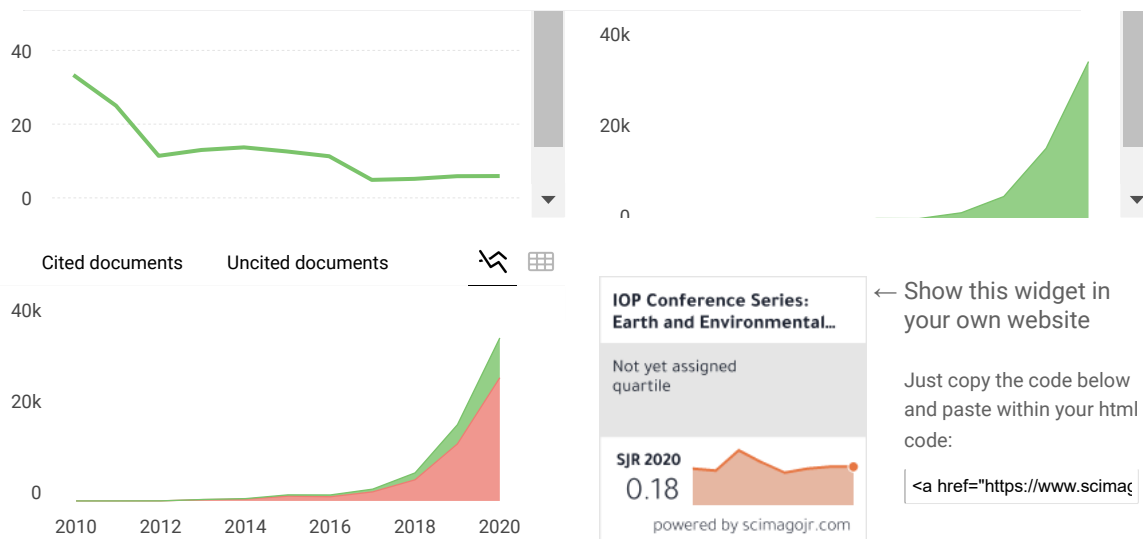


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No. UNS/ICFSE/2020/LOA/026

Surakarta, July, 25th 2020

Letter of Acceptance


Abstract No. : 026
Paper Title : Technical effect and fumigation time on storage quality of shallots
Authors : Abdul Bashar, Nur Aini, Karseno
Corresponding Author : **Nur Aini**
Affiliation : Magister of Food Science, Faculty of Agriculture, Jenderal Soedirman University, Purwokerto

Dear Authors,

We are pleased to inform you that the abstract you kindly submitted to the **3rd International Conference on Food Science and Engineering (ICFSE) 2020** with the theme '**Strengthening Collaborative Frameworks for Innovations in Food Science and Engineering: Contributions to Sustainable Development Goals**' has now been accepted for **oral presentation** in the conference. Please submit your full paper before September, 3rd 2020. The format of full paper can be viewed at <https://bit.ly/icfse-PaperTemplates>. Payment must be made prior to the conference date and proof of payment should be sent to <https://bit.ly/icfse-PaymentProof>.

Your interest in ICFSE 2020 is highly appreciated and we are looking forward to seeing you at the conference.

With the best regards,



M. Zukhrufuz Zaman, Ph.D.
Chairman – Organizing Committee of ICFSE 2020
Department of Food Science and Technology
Faculty of Agriculture, Universitas Sebelas Maret
Jl. Ir. Sutami 36A Surakarta Indonesia 57126

Rundown of ICFSE 2020

Tuesday, 29 September 2020

Time	Agenda	Platform
09.00-09.30	Participants enter the meeting room http://bit.ly/ICFSE_2020_D1 Meeting ID : 845 8322 0943 Passcode : ICFSE20D1	Zoom
09.30-10.10	Opening <ol style="list-style-type: none"> 1. Opening by the Master of Ceremony 2. The National Anthem of Indonesia (<i>Indonesia Raya</i>) 3. Organizing Committee Report 4. Remark by the Dean of the Faculty of Agriculture, Universitas Sebelas Maret 5. Opening remark by the Rector of Universitas Sebelas Maret 6. Keynote speech by Prof. Dr. Umar Santoso (President of the Indonesian Association of Food Technologist). Topic: <i>“Enhancing collaborative frameworks among university, industry, and government for innovations in food science and technology: A perspective from the Indonesian Association for Food Technologists”.</i> 	Zoom
10.10-12.00	Plenary Session I <ol style="list-style-type: none"> 1. Prof. Dr. Ahmad Yunus (Universitas Sebelas Maret, Indonesia). Topic: <i>“UNS’ food and health technology research contribution to acquire sustainable developments goals”.</i> 2. Prof. Dr. Hitoshi Shirakawa (Tohoku University, Japan). Topic: <i>“Recent studies in physiological functions and nutritional effects of food composition and functional food ingredients”.</i> 3. Dr. Sangeeta Prakash (University of Queensland, Australia). Topic: <i>“Recent development in 3D printing technologies for food application”.</i> <p>Moderator: Dimas Rahadian Aji Muhammad, Ph.D Closing by the Master of Ceremony</p>	Zoom
12.00-12.45	Break	Zoom
12.45-13.00	Participants enter the <i>break out room</i>	Zoom

13.00-14.30	Parallel Session 1	Zoom
14.30-15.15	Break	Zoom
15.15-15.30	Participants enter the <i>break out room</i>	Zoom
15.30-17.00	Parallel Session 2	Zoom

Parallel Session 1 (Tuesday, 29 September 2020 13.00-14.30)				
Food Microbiology and Biotechnology	Food Production System and Technology	Physical Food Analysis and Chemistry	Physical Food Analysis and Chemistry	Miscellaneous Topics
Room 1 Moderator: Dr. Agr. Sc. Sigit Prastowo	Room 2 Moderator: Dr. Agr. Sc. Adi Ratriyanto	Room 3 Moderator: Dr. Setyaningrum A.	Room 4 Moderator: Andriyana, Ph.D	Room 5 Moderator: Yus Andhini, Ph.D
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FMB-02 (Abstract no: 049)	FPST-02 (Abstract no: 102)	PFAC-02 (Abstract no: 083)	PFAC-08 (Abstract no: 060)	MT-02 (Abstract no: 046)
FMB-03 (Abstract no: 050)	FPST-03 (Abstract no: 13)	PFAC-03 (Abstract no: 103)	PFAC-09 (Abstract no: 030)	MT-03 (Abstract no: 047)
FMB-04 (Abstract no: 066)	FPST-04 (Abstract no: 108)	PFAC-04 (Abstract no: 056)	PFAC-11 (Abstract no: 065)	MT-04 (Abstract no: 087)
FMB-05 (Abstract no: 072)	FPST-05 (Abstract no: 080)	PFAC-05 (Abstract no: 115)	PFAC-12 (Abstract no: 057)	MT-05 (Abstract no: 112)
	FPST-06 (Abstract no: 031)	PFAC-06 (Abstract no: 011)	PFAC-54 (Abstract no : 085)	MT-06 (Abstract no: 058)

Parallel Session 2 (Tuesday, 29 September 2020 15.30-17.00)				
Food Microbiology and Biotechnology	Food Production System and Technology	Physical Food Analysis and Chemistry	Physical Food Analysis and Chemistry	Miscellaneous Topics
Room 1 Moderator: Ardhea Mustika Sari, M.Sc.	Room 2 Moderator: Dr. Agr. Sc. Rahayu	Room 3 Moderator: Nuzul Widyas, M.Sc.	Room 4 Moderator: Gusti Fauza, Ph.D.	Room 5 Moderator: Dr. Agr. Sc. Ernoiz Antriyandarti..
FMB-06 (Abstract no: 073)	FPST-07 (Abstract no: 119)	PFAC-13 (Abstract no: 059)	PFAC-20 (Abstract no: 033)	MT-07 (Abstract no: 012)
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		PFAC-19 (Abstract no: 020)		

Wednesday, 30 September 2020

Time	Agenda	Platform
08.15-08.45	Participants enter the meeting room http://bit.ly/ICFSE_2020_D2 Meeting ID : 837 3145 4264 Passcode : ICFSE20D2	Zoom
08.45-08.50	Opening by the Master of Ceremony	Zoom
08.50-10.20	Plenary Session II 1. Assoc. Prof. Dr. Jirawat Yongsawatdigul (Suranaree University of Technology, Thailand). Topic: <i>"Bioactive peptides from fish-based products: Production, functionality and application"</i> . 2. Prof. Dr. Nishizu Takahisa (Gifu University, Japan). Topic: <i>"The role of food engineering in realizing the zero hunger in the world"</i> . Moderator: Achmad Ridwan Ariyantoro., Ph.D Closing by the Master of Ceremony	Zoom
10.20-10.30	Participants enter the <i>break out room</i>	Zoom
10.30-12.00	Parallel Session 3	Zoom
12.00-12.45	Break	Zoom
12.45-13.00	Participants enter the <i>break out room</i>	Zoom
13.00-14.30	Parallel Session 4	Zoom
14.30-15.00	Break	Zoom
15.00-15.15	Participants enter the <i>break out room</i>	Zoom
15.15-16.45	Plenary Session III 1. Prof. Dr. Ir. Mieke Uyttendaele (Ghent University, Belgium). Topic: <i>"Global perspectives on food safety and microbial ecology of fresh produce and minimally processed foods in the food chain"</i> .	Zoom

	<p>2. Prof. Dr. Son Radu (Universiti Putra Malaysia, Malaysia). Topic: <i>"Microbiological Risk Assessment: a global harmonization of the control of microbiological risks in food"</i>.</p> <p>Moderator: Dr. Ir. Lilik Retna Kartikasari, M.P., M.Agr.Sc.</p>	
16.45-17.00	<ul style="list-style-type: none"> Closing remark by the Chairman of the 3rd ICFSE Organizing Committee Closing of the 3rd ICFSE by the Master of Ceremony 	Zoom

Parallel Session 3 (Wednesday, 30 September 2020 10.30-12.00)				
Room 1 Moderator: Dr. Agr. Sc. Sigit Prastowo	Room 2 Moderator: Dr. Agr. Sc. Adi Ratriyanto	Room 3 Moderator: Anastriyani Yulviatun, M.Sc.	Room 4 Moderator: R. Baskoro Katri, M.P.	Room 5 Moderator: Dr. Agr. Sc. Ernoiz Antriandarti.
Food Microbiology and Biotechnology	Food Production System and Technology	Physical Food Analysis and Chemistry	Physical Food Analysis and Chemistry	Miscellaneous Topics
FMB-09 (Abstract no: 063)	FPST-14 (Abstract no : 017)	PFAC-27 (Abstract no : 001)	PFAC-33 (Abstract no : 006)	MT-12 (Abstract no: 092)
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FMB-16 (Abstract no : 022)	FPST-18 (Abstract no : 036)	PFAC-32 (Abstract no : 068)	PFAC-37 (Abstract no : 067)	MT-17 (Abstract no : 093)
	FPST-19 (Abstract no 114)	PFAC-60 (Abstract no : 061)	PFAC-38 (Abstract no : 032)	MT-18 (Abstract no : 007)

Parallel Session 4 (Wednesday, 30 September 2020 13.00-14.30)				
Room 1 Moderator: Anastriyani Yulviatun, M.Sc	Room 2 Moderator: DP Ariyanto, Ph.D.	Room 3 Moderator: Nuzul Widyas, M.Sc.	Room 4 Moderator: Dr. Ir. Choiroel Anam	Room 5 Moderator: Dr. Agr. M. Cahyadi
Physical Food Analysis and Chemistry	Food Production System and Technology	Physical Food Analysis and Chemistry	Physical Food Analysis and Chemistry	Physical Food Analysis and Chemistry
PFAC-10 (Abstract no: 071)	FPST-20 (Abstract no : 016)	PFAC-39 (Abstract no : 026)	PFAC-45 (Abstract no : 095)	PFAC-25 (Abstract no: 121)
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List of Parallel Session Presenters

Day 1: 29 September 2020, Session 1

Food Microbiology and Biotechnology

Room 1 (Moderator: Dr. Agr. Sc. Sigit Prastowo)

Presenter ID	Title	Authors	Institution
FMB-01 (Abstract no: 048)	The Viability of <i>Rhizopus oryzae</i> CBS130145 and Lactic Acid Bacteria Isolated from Lamtoro Tempeh Usar as Starter Cultures in Tempeh Fermentation	Yuznia Aji Hanifah, Ardhea Mustika Sari, Muhammad Zukhrufuz Zaman, Dwi Ishartani, Asri Nursiwi	Department of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret, Surakarta. 57126 Indonesia.
FMB-02 (Abstract no: 049)	The viability of <i>Rhizopus microsporus</i> APBSMLF19 on different substrates and its application as a starter culture in tempeh fermentation	Merry Kristiana Putri, Ardhea Mustika Sari, Muhammad Zukhrufuz Zaman, Asri Nursiwi, Dwi Ishartanti	Department of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret, Surakarta. 57126 Indonesia.
FMB-03 (Abstract no: 050)	The Viability of <i>Rhizopus oryzae</i> CBS130145 on Different Substrates and its Application for Tempeh Starter	Fadhila Pertiwi, Asri Nursiwi, Dwi Ishartani, Ardhea Mustika Sari, Muhammad Zukhrufuz Zaman	Department of Food Science and Technology, Faculty of Agriculture, Sebelas Maret University, 57126 Indonesia
FMB-04 (Abstract no: 066)	The Changes on Chemical and Microbiological Characteristics of <i>Leucaena leucocephala</i> Seed During Tempeh Fermentation In Pacitan, East Java	Dewi Sistiani, Ardhea Mustika Sari, Dwi Ishartani, Asri Nursiwi, Muhammad Zukhrufuz Zaman	Food Technology Department, Faculty of Agriculture, Universitas Sebelas Maret, Jl. Ir. Sutami 36A Kentingan Jebres Surakarta 57126 Central Java Indonesia 57126 Indonesia
FMB-05 (Abstract no: 072)	Changes in Chemical and Microbiological Characteristics During Fermentation of Lamtoro (<i>Leucaena leucocephala</i>) Tempeh from Gunungkidul	M F A Saputra, A M Sari, M Z Zaman	Department of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret, Indonesia

Food Production System and Technology

Room 2 (Moderator: Dr. Agr. Sc. Adi Ratriyanto)

Presenter ID	Title	Authors	Institution
FPST-01 (Abstract no: 118)	The Application of Organic Matter Liquid to Increase Cocoa Growth Seedling	Santi Rosniawaty, Mira Ariyanti, Cucu Suherman, Rija Sudirja, dan Syifani Fitria	Department of Agronomy, Faculty of Agriculture, Padjadjaran University Bandung West Java Indonesia
FPST-02 (Abstract no: 102)	Oil Palm Midrib as Organic Fertilizer in Oil Palm Nursery	Mira Ariyanti, Gita Natali	Department of Agronomy, University of Padjadjaran, Jalan Raya Bandung-Sumedang Km 21, Jatinangor, 45363, Indonesia
FPST-03 (Abstract no: 013)	Bioindustry Integration of Cow - Rice: Effect of Liquid and Solid Organic Fertilizer from Urine and Feces of Cow on Rice Production	Sutardi, Gunawan, Erna Winarti, Nurdeana Cahyaningrum	Yogyakarta Assessment Institute for Agricultural Technology.
FPST-04 (Abstract no: 108)	The effect of Liquid Organic Fertilizer (POC) Goat Manure and Kinds of Planting Media on Growth and Production of Red Spinach (<i>Amarantus tricolor</i> L.) Mira Varieties on Hydroponic Axis Systems.	Nanik Lutfiyah, Muslihan	Departemen of Agrotechnology, Faculty of Agriculture, Darul 'Ulum University
FPST-05 (Abstract no: 080)	Response To The Provision of Organic Materials and Posfate Fertilizers of Soil Fertility and Rice Productivity On Latosol Bogor	Yunus Arifien, Sari Anggarawati	Universitas Nusa Bangsa
FPST-06 (Abstract no: 031)	Seaweed Extract (<i>Sargassum sp.</i>) enhance The Growth and Yield of Mustard Greens (<i>Brassica juncea</i> L.)	Ramal Yusuf, Syamsuddin Laude, Tatik kurniawati. Abdul Syakur, Yulianti Kalaba, Ramli	Program Study Agrotechnology Faculty of Agriculture University of Tadulako, Palu

Physical Food Analysis and Chemistry

Room 3 (Moderator: Dr. Setyaningrum Ariviani)

Presenter ID	Title	Authors	Institution
PFAC-01 (Abstract no: 034)	Ginger-flavoured Ready-to-drink Cocoa Beverage Formulated With High and Low-fat Content Powder: Consumer Preference, Properties And Stability	Kieky Elok Nur Faiqoh, Dimas Rahadian Aji Muhammad, Danar Praseptianga	Dept. of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret. Jl. Ir. Sutami 36A Kentingan, Surakarta 57126 Indonesia
PFAC-02 (Abstract no: 083)	The Effect of Differences of Feedstock, Extraction Methods and Solutions on Yield, Total Polyphenol and Antioxidant Levels of Cocoa Beans	A Aunillah, E H Purwanto, T Iflah	Indonesian Industrial and Beverages Crops Research Institute, Sukabumi, West Jawa, Indonesia
PFAC-03 (Abstract no: 103)	Classification of Chili Powder (<i>Capsicum annuum</i> L.) Antioxidant Activity Based on Near Infrared Spectra	Y I Aprilia, N Khuriyati, A C Sukartiko	Department of Agroindustrial Technology, Faculty of Agricultural Technology, Universitas Gadjah Mada, Jl. Flora No.1 Bulaksumur Yogyakarta 55281 Indonesia
PFAC-04 (Abstract no: 056)	Sensory and Chemical Characteristics of Arabica Coffee (<i>Coffea arabica</i>) from Sinjai Regency, South Sulawesi	Asma Assa, Justus Elisa Loppies, Andi Nur Amalia, Dwi Indriana, Ratri Retno Utami, Mamang, Aulia Winaldi	Balai Besar Industri Hasil Perkebunan, Kementerian Perindustrian
PFAC-05 (Abstract no: 115)	Various Sintaro Coffee Cherries Processing and The Quality of Sintaro Coffee at Sindang Dataran Bengkulu	Budiyanto, Gustian Andrea, Wuri Marsigit	Jurusan Teknologi Pertanian, Fakultas Pertanian, Universitas Bengkulu Jalan W.R. Supratman, Kandang Limun, Bengkulu, 38371A
PFAC-06 (Abstract no: 011)	The Effect of Powdered Spices Formula on Antioxidant Activity and Sensory Quality of Solid Brem	N V Maramy, B R Handayani, M A Zaini	Faculty of Food Technology and Agroindustry- University of Mataram, Indonesia

Physical Food Analysis and Chemistry

Room 4 (Moderator: Andriyana, Ph.D)

Presenter ID	Title	Authors	Institution
PFAC-07 (Abstract no: 054)	Characteristic Of Acceptability And Nutrition Value Of Cookies With Addition Of Red Fruit Extract (<i>Pandanus conoideus</i>)	Anjar Briliannita, Angel Lekatompessy, Sriyanti	Lecturer of Nutrition Department, Politeknik Kesehatan Kemenkes Sorong, Papua Barat
PFAC-08 (Abstract no: 060)	Gluten Free Cake Formulation Using Mocaf Flour And Several Types Of Flour From Local Food Ingredients	Yannie Asrie Widanti, Erlina Eka Kurnia Sari	Universitas Slamet Riyadi
PFAC-09 (Abstract no: 030)	Formulation of Snack bars Made From Black Rice Bran (<i>Oryza sativa</i> L.) and Sweet Potato Flour (<i>Ipomoea batatas</i> L.)	Siswanti, R B K Anandito, E Nurhartadi, R B Agustiani	Department of Food Science and Technology, Universitas Sebelas Maret (UNS)
PFAC-11 (Abstract no: 065)	Characteristics of Frozen Wheygurt with the Addition of Arrowroot Starch (<i>Marantha Arundinaceae</i> L.) as Stabilizer	B. Mubarakah, E. Nurhartadi, A. Nursiwi, R. Utami, A. Pitara S., E. Widowati, Z. Zaman	Departement of Food Science and Technology Faculty of Agriculture Sebelas Maret University Jl. Ir. Sutami 36A Kentingan Surakarta 57126, INDONESIA
PFAC-12 (Abstract no: 057)	Effect of Addition of Coffee Powder with Various Concentrations to the Chemical-Chemical Cendol Catfish (<i>Clarias batracus</i>)	Novia Anggraeni, Hatmiyarni Tri Handayani	Universitas Nasional Karangturi, Jl. Raden Patah No.182-192, Rejomulyo, Kec. Semarang Tim., Kota Semarang, Jawa Tengah 50127
PFAC-54 (Abstract no: 085)	Nutritional Value Of Chicken Meat Fed Diet Supplemented With Omega-3 Fat Enriched Plant	Lilik Retna Kartikasari, Bayu Setya Hertanto dan Adi MP Nuhriawangsa	Department of Animal Science, Faculty of Agriculture, Universitas Sebelas Maret, Jl. Ir. Sutami no 36A, Kentingan Surakarta, Central Java, Indonesia 57126

Miscellaneous Topics

Room 5 (Moderator: Yus Andhini, Ph.D)

Presenter ID	Title	Authors	Institution
MT-01 (Abstract no: 005)	Levels of Farmers' Preferences of Papaya Trait/Varieties Characteristics	Anna Sulistyningrum, Sulusi Prabawati, Nur Qomariah Hayati, Apri Laila Sayekti, Rima Setiani, Prama Yufdy	Indonesian Center for Horticulture Research and Development
MT-02 (Abstract no: 046)	The Challenges of Sustainable Palm Oil Product Development In Indonesia Against Consumer Demand	F Isharyadi, U Ayuningtyas, BD Tampubolon, DR Wahono, N Aliyah	Center of Research and Human Resource Development, National Standardization Agency of Indonesia
MT-03 (Abstract no: 047)	Consumers' Understanding of Sustainability Labels In Guiding Food Choices	E Kristiningrum, F Isharyadi, AT Setyoko	Center of Research and Human Resource Development, National Standardization Agency of Indonesia
MT-04 (Abstract no: 087)	Sensory Profile Analysis of Steamed Brownies Using Quantitative Descriptive Analysis (QDA): A Case Study of Brownies Sold In Surakarta	Mardiana, Gusti Fauza, Dimas Rahadian Aji Muhammad, Dian Rachmawati A, Setyaningrum Ariviani	Dept. of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret. Jl. Ir. Sutami 36A Kentingan, Surakarta 57126 Indonesia
MT-05 (Abstract no: 112)	The Strategy of Increasing the Customer Satisfaction of Coffee Shop Yogyakarta through GAP Analysis and Importance Performance Analysis	Erlangga Pradnya Riswara, Wagiman, and Didik Purwadi	Department of Agroindustrial Technology, Faculty of Agricultural Technology Universitas Gadjah Mada
MT-06 (Abstract no: 058)	Effect of Nutrition Education On Nutrients Intake of T2DM Outpatients in Malang, Indonesia	Rany Adelina	Health Polytechnic of Health Ministry Malang, Idjen Boulevard 77C, Malang, East Java, Indonesia

Day 1: 29 September 2020, Session: 2

Food Microbiology and Biotechnology

Room 1 (Moderator: Ardhea Mustika Sari, M.Sc.)

Presenter ID	Title	Authors	Institution
FMB-06 (Abstract no: 073)	The Viability of Indigenous Isolate (<i>Rhizopus microsporus</i> APBSMLF19 and Lactic Acid Bacteria) on Rice Substrate and Its Application for Tempeh Starter Culture	Nabila Ayuningtyas, Dwi Ishartani, Asri Nursiwi, Ardhea Mustika Sari, Muhammad Zukhrufuz Zaman	Department of Food Science and Technology, Faculty of Agriculture, Sebelas Maret University, 57126 Indonesia.
FMB-07 (Abstract no: 078)	The Changes On Chemical And Microbiological Characteristics Of Lamtoro (<i>Leucaena leucocephala</i>) Tempeh In Pacitan With Usar Inoculum During Continued Fermentation	Adelia Dwi Artini, Dwi Ishartani, Asri Nursiwi, Ardhea Mustika Sari, Muhammad Zukhrufuz Zaman	Food Technology Department, Faculty of Agriculture, Universitas Sebelas Maret, Surakarta Indonesia
FMB-08 (Abstract no: 113)	Effectiveness Of Fermentation Extract Of Cabbage Leaves From Harvesting Waste To Control Purple Blotch Of Garlic	Supyani, Hadiwiyono , Susilo H. Poromarto, Salim Widono, Dwiwiyati N. Septariani, Cita P. Putri	Department of Agrotechnology , Faculty of Agriculture, Universitas Sebelas Maret Surakarta;
FMB-10 (Abstract no: 027)	Incorporation Of Purslane Extract (<i>Portulaca oleracea</i>) to Chitosan Edible Film As A Packaging Material To Prevent Damage Of Mozzarella Cheese During Storage	Indriana Pratiwi, Ari Susilowati, Artini Pangastuti	Microbe Biomaterial Research Group, Department of Biology, Faculty of Mathematics and Natural Sciences, Sebelas Maret University, Surakarta.
FMB-11 (Abstract no: 044)	Application Of Natural Preservatives Atung (<i>Parinarium glaberrimum</i> , Hassk) To Quantity And Quality Of Fish Sauce Enzymatic From The Waste Production Of Tuna Loin In The Parigi Village Of North Seram District Of Mollucas	Trijunianto Moniharapon, Fredy Pattipeilohy	Department of Fishery Technology
FMB-13 (Abstract no: 015)	Non-volatile Compounds From Anaerobic Fermentation In The Process Without Washing Coffee Arabica Of Gayo	Budi Mulyara , Yudi Rahmadian	Study Program of Plantation Product Technology, College of Ilmu Pertanian Agrobisnis Perkebunan, St. Williem Iskandar,

Food Production System and Technology

Room 2 (Moderator: Dr. Agr. Sc. Rahayu)

Presenter ID	Title	Authors	Institution
FPST-07 (Abstract no: 119)	Nutritional Quality Of Green Leafy Lettuce (<i>Lactuca sativa</i> L.) Under Soilless Culture System Using Various Composition Of Growing Media And Vermicompost	Nurhidayati , Masyhuri Machfudz , and Abdul Basit	Department of Agrotechnology, Faculty of Agriculture, University of Islam Malang
FPST-08 (Abstract no: 028)	Effect of Harvest Time For Soybean Seed Quality of Detap-1 Variety	Idaryani, Abd. Wahid, Abd. Fattah	Assessment Institute for Agricultural Technology in South Sulawesi Jl. Perintis Kemerdekaan Km-17,5, Makassar, South Sulawesi"
FPST-09 (Abstract no: 040)	Phosphor and Calcium Availability as Influenced by The Manure, Rock Phosphate, and Dolomite to Increase Soybean Yield	S Minardi, I L Haniati, S Harieni, Suryono	Department of soil science, Faculty of Agriculture, Sebelas Maret University, Surakarta
FPST-11 (Abstract no: 098)	Concentration Test of Liquid Bioslurry and Mushroom Baglog Waste as a Plant Media on Growth and Results of Stroberies (<i>Fragaria sp.</i>)	Dyah Roeswitawati ; Ana Sulistyowati; Erny Ishartati	Lecturer at Agotechnology Departement of Muhammadiyah University of Malang
FPST-12 (Abstract no: 101)	Kinetics of The Effect Pesticides and Uvc Irradiation on The Rate of Onion Seeds Quality During Storage	Nugroho Siswanto , Nursigit Bintoro , Joko Nugroho W. K. , Sri Rahayoe and Suryanti	Department of Agricultural and Biosystem Engineering, Faculty of Agricultural Technology, Gadjah Mada University, Flora Street, Bulaksumur, Yogyakarta, Indonesia
FPST-13 (Abstract no: 105)	Growth and Yield Response of Mature Tea Plant GMB 7 Clones After Pruning and Application Of Growth Regulators	Intan Ratna Dewi Anjarsari , Jajang Sauman Hamdani , Cucu Suherman , Tati Nurmala	Department of Agronomy, Faculty of Agriculture, Universitas Padjadjaran, Indonesia 45363

Physical Food Analysis and Chemistry

Room 3 (Moderator: Nuzul Widyas, M.Sc.)

Presenter ID	Title	Authors	Institution
PFAC-13 (Abstract no: 059)	Pasting Properties Of Several Rice Brands From Several Provinces In Indonesia	Shinta D. Ardhiyanti, Siti Dewi Indrasari	Indonesian Center for Rice Research, Indonesian Ministry of Agriculture, Jalan Raya Km.9 Sukamandi, Subang 41256
PFAC-14 (Abstract no: 109)	Amylograph Properties And Microstructure Of Composite Flour Based On White Corn And Okara	D Ishartani, R Sagita and D Praseptianga	Department of Food Science and Technology, Universitas Sebelas Maret, Surakarta, Indonesia
PFAC-15 (Abstract no: 116)	Physico-chemical Properties Of Local White Corn Flour	Astuti Setyowati and Tyastuti Purwani	Lecturer at Food Technology Department, Mercu Buana University, Yogyakarta
PFAC-16 (Abstract no: 089)	Geranylgeraniol Modulates Lipopolysaccharide-induced Inflammation In Mouse Microglial-derived Cells	Wahyu Dwi Saputra, Yusuke Ohsaki, Michio Komai, Hitoshi Shirakawa	Laboratory of Nutrition, Graduate School of Agricultural Science, Tohoku University, 468-1 Aramaki Aza Aoba, Sendai 980-8572, Japan
PFAC-17 (Abstract no: 096)	The Effect of The Types and Moisture Contents of Rice (<i>Oryza sativa</i> L.) on Terminal Velocity	Alya Iqlima Zahra and Nursigit Bintoro	Department of Agricultural Engineering and Biosystem, Faculty of Agricultural Technology, Gadjah Mada University
PFAC-18 (Abstract no: 090)	Developing Rice Lines with Low Glycaemic Index: Molecular and Phenotypic Characterization of Amylose Content, Temperature Gelatinization, and Water Absorption on F 5 and F 7 Progenies	Nono Carsono, Asep Mahda Husni , Santika Sari , Dedi Ruswandi	Alumnus, Agrotechnology Study Program, Faculty of Agriculture, Universitas Padjadjaran, Jatinangor Campus, Sumedang, West Java 45363, Indonesia
PFAC-19 (Abstract no: 020)	Physicochemical Properties Of Some Indonesian Improved Red Rice Varieties	Dody Dwi Handoko, Zahara Mardiah, Elis Septianingrum, Siti Dewi Indrasari	Indonesian Center for Rice Research, Indonesian Agency for Agricultural Research and Development, Ministry of Agriculture, Subang, Jawa Barat, Indonesia;

Physical Food Analysis and Chemistry

Room 4 (Moderator: Gusti Fauza, Ph.D)

Presenter ID	Title	Authors	Institution
PFAC-20 (Abstract no: 033)	The Effect Of Pandan Leaf Extract Addition Method And Cooling Period On The Preference Levels, Chemical Properties And Glycemic Index of Cr and Mg Fortified – Parboiled Rice	Yulianto, W. A., Sulistyani, Swasono, F.D.H.	Departement of Food Technology, Faculty of Agro-industry, University of Mercu Buana Yogyakarta
PFAC-21 (Abstract no: 035)	Optimization Studies On Pregelatinized Sweet Potato Starch Influenced By Temperature And Time	G M Ulfa, W D R Putri, K Fibrianto, S B Widjanarko	Food Science and Technology Departement, Universitas Brawijaya, Indonesia
PFAC-23 (Abstract no: 100)	Detection Of Coconut Sugar Adulteration In Palm Sugar by Fourier Transform Infrared (FTIR) Spectroscopy	Ferini Roosmayanti , Kunti Rismiwandira , Rudiati Evi Masithoh	Department of Agricultural and Biosystems Engineering, Faculty of Agricultural Technology, Universitas Gadjah Mada, Yogyakarta, Indonesia 55281
PFAC-24 (Abstract no: 120)	The Quality Properties, Thiobarbituric Acid (TBA) Values And Microstructure Of Chicken Sausage With Locally Red Beet Root Powder	Winnie Swastike , Edi Suryanto , Rusman , Chusnul Hanim , Jamhari , Yuni Erwanto and Jumeri	Department of Animal Science, Faculty of Agriculture, Universitas Sebelas Maret, Surakarta.
PFAC-26 (Abstract no: 042)	Physical, Chemical, Physicochemical, and Sensory Characteristics of Analog Rice Based on Sweet Potato Flour (<i>Ipomoea batatas</i> L.) And Bambara Groundnut Flour (<i>Vigna subterranea</i> L)	Achmad Ridwan Ariyantoro, Windi Atmaka, Muhammad Fadzil	Food Science Department Universitas Sebelas Maret Surakarta
PFAC-62 (Abstract no: 070)	Omega-3 Fatty Acids Levels and Sensory Quality of Eggs Following Consumption of Alpha-Linolenic Acid Enriched Diets	Lilik Retna Kartikasari, Mark S Geier, Robert J Hughes, Susan Bastian, Robert A Gibson	Department of Animal Science, Faculty of Agriculture, Universitas Sebelas Maret, Jl. Ir. Sutami No. 36A Surakarta 57126, Indonesia

Miscellaneous Topics

Room 5 (Moderator: Dr. Agr. Sc. Ernoiz Antriyandarti)

Presenter ID	Title	Authors	Institution
MT-07 (Abstract no: 012)	Industrialization and Loss of Rice Barn (Case Study of Karawang)	Pandu Adi Cakranegara	Lecturer, Universitas Presiden
MT-08 (Abstract no: 014)	Farmer' Economic Institutional Tips For Managing Organic Rice Marketing Based On Local Wisdom	Suswadi, Ratih Dwi Kartikasari, M.T. Handayani	Department of Agribusiness, Agriculture Faculty, Universitas Tunas Pembangunan Surakarta
MT-09 (Abstract no: 024)	Information Needs And Seeking Behaviour For Sustainable Farming Among Millennial Farmers	E Widiyanti, R Karsidi, M Wijaya, P Utari	Department of Extension and Agricultural Communication, Universitas Sebelas Maret
MT-10 (Abstract no: 025)	Organic Vegetable Sustainability Strategies Of Youth Farmers Group	Suswadi, Ratih Dwi Kartikasari, Setie Harieni	Department of Agribusiness, Agriculture Faculty, Universitas Tunas Pembangunan Surakarta
MT-11 (Abstract no: 091)	Managerial Implication Of Cassava Farming In Lampung Province	Wan Abbas Zakaria, Wuryaningsih Dwi Sayekti, Lidya Sari Mas Indah, Amanda Putra Seta	Department of Agribusiness, Faculty of Agriculture, University of Lampung, Bandar Lampung
MT-14 (Abstract no: 081)	Jenang: Food Production system based on Myth at Java Indonesia	Agung Wibowo	Department of Agriculture Extension and Communication, Sebelas Maret University

Day 2: 30 September 2020, Session 3

Food Microbiology and Biotechnology

Room 1 (Moderator: Dr. Agr. Sc. Sigit Prastowo)

Presenter ID	Title	Authors	Institution
FMB-09 (Abstract no: 063)	The Microbiological and Chemical Characteristics of Mozzarella Cheese Supplemented with Different Level of Kefir	Ferawati, E. Purwati, S. Melia, E.L.S. Suharto	Faculty of Animal Sciences, Andalas University Jalan Universitas Andalas, Limau Manis, Kec. Pauh, Kota Padang, Sumatera Barat 25163, Indonesia
FMB-12 (Abstract no: 004)	Detection of Streptococcus suis in pigs from Selected Backyard Swine Farms in Luzon, Philippines using Bacterial Isolation and Next Generation Sequencing	Gladys Maria V. Pangga, Katrina May V. Pandato	Department of Veterinary Paraclinical Sciences, College of Veterinary Medicine, University of the Philippines Los Baños;
FMB-14 (Abstract no: 019)	Non-volatile compounds of fermented and non-fermented Inpari 30 and Cempo Ireng rice bran	F Ariffa, R M Astuti, W David, D D Handoko, S Budijanto, Ardiansyah	Department of Food Technology, Universitas Bakrie, Jakarta, Indonesia
FMB-15 (Abstract no: 021)	“Jambal Roti” Characteristic : A Traditional Fermented Fish From Rembang, Central Java	Merkuria Karyantina, Sri Anggrahini, Tyas Utami, Endang Sutriswati Rahayu	Faculty of Technology and Food Industry, Slamet Riyadi University, Sumpah Pemuda Street No 18, Joglo, Kadipiro, Surakarta
FMB-16 (Abstract no: 022)	In vitro protein digestibility of enzymatically pre-treated cocoa bean flour using commercial protease	Winda Haliza, Endang Y Purwani, Dedi Fardiaz, Maggy T Suhartono	Indonesian Center for Agricultural Postharvest Research and Development. Bogor 16114. West Java. Indonesia

Physical Food Analysis and Chemistry

Room 1 (Moderator: Dr. Agr. Sc. Adi Ratriyanto)

Presenter ID	Title	Authors	Institution
FPST-14 (Abstract no: 017)	Soil Quality Improvement Through The Stable Aggregates Formation And Soil Organic Carbons In Degraded Incepticols	Aep Supriyadi, Endah Sulistyawati, Tati Suryati Syamsudin	School of Life Sciences and Technology ITB. Indonesia
FPST-15 (Abstract no: 041)	Soil Properties and Coffee Cherry Yield after Application of Nitrogen Fertilizer in Combination with Compost Derived from Bioconversion of Coffee Pulp Waste with Consortium Microba BIOM3G	Marwanto, Regi Fernandez, Zainal Mukhtar, Merakati Handajaningsih	Graduate School Faculty of Agriculture, The University of Bengkulu, Indonesia
FPST-16 (Abstract no: 099)	Nutrient Balances Of Newly Developed Lowland Rice Fields At Umaklaran Village, Belu District, Nusa Tenggara Timur	Sukristiyonubowo; Sugeng Widodo; Eko Srihartanto ; Arif Anshori;and Damasus Riyanto	Soil Research Institute, Indonesian Agency for Agricultural Research and Development, Jln Tentara Pelajar 12 Bogor
FPST-17 (Abstract no: 008)	Using Principal Component Analysis to Reduce the Yield Determinants of Some Sweet Potato (<i>Ipomoea batatas</i> L) Clones	Mahayu Woro Lestari	Dept. of Agrotechnology, Agriculture Faculty, University of Islam Malang, Malang, East Java, Indonesia
FPST-18 (Abstract no: 036)	Performance of Yield and Yield Components for Five New Upland Rice Superior Varietiesin Sub-Optimal Area	Sutardi, Heni Purwaningsih, Joko Pramono, Sugeng Widodo, Bambang Sutaryo	Yogyakarta Assessment Institute for Agriculture Technology, Indonesian Agency for Agriculture Research and Development, Ministry of Agriculture.
FPST-19 (Abstract no: 114)	Impact Of Minimum Number On Farm Man-days Application To Productivity Of Granola's Potato In Pangalengan Sub District, Bandung District On Covid-19 Pandemic Period.	Wagiono, Sulistyo Sidik Purnomo	Universitas Singaperbangsa Karawang

Physical Food Analysis and Chemistry

Room 3 (Moderator: Anastriyani Yulviatun, M.Sc.)

Presenter ID	Title	Authors	Institution
PFAC-27 (Abstract no: 001)	Physico-chemical Characteristics And Quality Evaluation Of Haruan (<i>Channa striatus</i>) And Toman (<i>Channa micropeltes</i>) Fish Oil: Preliminary Studies	Winnie Ngui Shy Yi, Saiful Irwan Zubairi, Zainun Nurzahim	Department of Food Sciences, Faculty of Science and Technology, Universiti Kebangsaan Malaysia, 43600 UKM Bangi, Selangor, Malaysia
PFAC-29 (Abstract no: 077)	Synthesis of Margarine Fat From Sesame Oil and Palm Stearin by Chemical Interesterification	Siswanti, P Hastuti, Supriyanto, R B K Anandito	Department of Food Science and Technology, Universitas Sebelas Maret (UNS)
PFAC-30 (Abstract no: 069)	Reduction histamine content of mix white and red meat <i>Euthynnus affinis</i> shredded fortified by banana blossom <i>Musa acuminata</i>	Hartati Kartikaningsih, Yahya, Muhammad Taufik Nurisma, Aisah Agustina Angraeni, Muhammad Fatif Fuadi, Yunita Trihartita	Laboratory Food Safety Faculty of Fishery and Marine Science Brawijaya University, Indonesia
PFAC-31 (Abstract no: 037)	Design And Performance Test Of Steamer Cabinet For Fish Jelly Products	Tri N. Widiyanto, Naila Zulfia, Putri Wullandari, Toni D. Novianto	Indonesian Research Institute for Fisheries Postharvest Mechanization
PFAC-32 (Abstract no: 068)	Effect Of Red Snapper Fish Intake On Number Of Pyramidal Cells Of The Hypothyroidism Rat Model Brain	Elisa Herawati, Silma Aufia Naila Husna, Tetri Widiyani, Agung Budiharjo	Study Program of Biology, Faculty of Mathematics and Natural Science, Universitas Sebelas Maret
PFAC-60 (Abstract no: 061)	Effect of Cinnamon Essential Oil Incorporation on Mechanical and Barrier Properties of Semi Refined Iota Carrageenan-based Edible Film	Danar Praseptianga, Anindya Rahmawati, Godras Jati Manuhara, Lia Umi Khasanah, Rohula Utami	Department of Food Science and Technology, Universitas Sebelas Maret (UNS) Jl. Ir. Sutami 36 A Ketingan 57126, Surakarta, Indonesia

Physical Food Analysis and Chemistry

Room 4 (Moderator: R. Baskoro Katri, M.P.)

Presenter ID	Title	Authors	Institution
PFAC-33 (Abstract no: 006)	Effect of different concentration of sodium chloride and soy protein isolate with mono- and diglycerides/corn oil on physical properties and stability of double emulsion	Maria Hendriana Nahak, Adiansyah Syarifuddin, Abu Bakar Tawali	Department of Food Science and Technology, Hasanuddin University, Makassar
PFAC-34 (Abstract no: 052)	The Effect of Nilem (<i>Osteochilus hasselti</i>) Egg Addition from West Java on Characteristic Fish Stick	E. Rochima, A. I. Muhammad, I. Rostini, N. Kurniawati, Junianto	Laboratory of Fishery Processing Technology, Faculty of Fishery and Marine Science, Universitas Padjadjaran, Jl. Raya Bandung-Sumedang, Jatinangor 45363, West Java, Indonesia
PFAC-35 (Abstract no: 062)	The Potential of Monolaurin as Functional Food in Various Fat/Oil Based Products	Edy Subroto, Rossi Indarto, Aldila Din Pangawikan	Department of Food Industrial Technology, Faculty of Agro-Industrial Technology, Universitas Padjadjaran, Jl. Raya Bandung-Sumedang Km. 21, Jatinangor, Sumedang 40600, Indonesia.
PFAC-36 (Abstract no: 064)	Measurement of Patchouli Oil Vapor using Array of MOS Gas Sensors in Various Adulteration Substances and Concentrations	Arief Sudarmaji, Agus Margiwiyatno, Susanto Budi Sulisty, Saporso	Department of Agricultural Engineering, Agriculture Faculty, Jenderal Soedirman University, Dr. Soeparno, Karangwangkal, Purwokerto, Indonesia.
PFAC-37 (Abstract no: 067)	Red snapper fish intake improves thyroid gland activity in the hypothyroidism rat	Elisa Herawati, Rizki Sandhi Titisari, Silma Aufia Naila Husna, Okid Parama Astirin, Tetri Widiyani, Shanti Listyawati	Study Program of Biology, Faculty of Mathematics and Natural Science, Universitas Sebelas Maret
PFAC-38 (Abstract no: 032)	Effect of the Mole Ratio of Ethoxy Solution to PKO Moles on Monoglyceride, Diglycerides and Residual Triglycerides Distribution Patterns in Palm Kernel Oil (PKO) Level 1, 2 and 3 Ethanolysis Products	Murhadi, S Hidayati, R Sugiharto	Department of Agricultural Product Technology, Faculty of Agriculture, University of Lampung,

Miscellaneous Topics

Room 5 (Moderator: Dr. Agr. Sc. Ernoiz Antriyandarti.)

Presenter ID	Title	Authors	Institution
MT-12 (Abstract no: 092)	The Profits of Farming and Sales System Porang in Madiun East Java Indonesia	Susanawati, Triwara Budhi Satyarini, and Pratiwi Prabaningrum Wijayanta	Department of Agribusiness Faculty of Agriculture Universitas Muhammadiyah Yogyakarta
MT-13 (Abstract no: 043)	Evaluation of the certified commercial citrus seedlings distribution program towards citrus fruit supply stability	Lyli Mufidah, Agus Sugiyatno, Lizia Zamzami, Harwanto	Indonesian Citrus and Subtropical Fruits Institute (ICSFRI)
MT-15 (Abstract no: 111)	Analysis of the Influence of Service Quality and Brand Image to Purchase Decision of Coffee Shop Products in Yogyakarta	Narotama Kusumaradya, Wagiman, dan Didik Purwadi	Department of Agroindustrial Technology, Faculty of Agricultural Technology Universitas Gadjah Mada
MT-16 (Abstract no: 086)	Customer Needs Analysis of Food Product Using Kano Model: A Case Study of A Steamed Brownie	Viska Wandhira Wimarnaya , Gusti Fauza, Hari Prasetyo, Dimas Rahadian Aji Muhammad, Setyaningrum Ariviani	Dept. of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret. Jl. Ir. Sutami 36A Kentingan, Surakarta 57126 Indonesia
MT-17 (Abstract no: 093)	Improving the Quality of Human Resources Through Food Security in Semarang City (An Anthropological Study of Law)	Emy Handayani	Faculty of Law, Diponegoro University
MT-18 (Abstract no: 007)	Factors Affecting Household Income in the Post-Empowerment of Small-Scale Fishermen Wives with Estimated Qualitative Independent Variable Models	Abd. Rahim , Wiludjeng Rossali, Alimudin Laapo, Wardihan Sabar, Ulfa Syam, Syamsul Rijal	Economics Department, Faculty of Economics, Universitas Negeri Makassar, Indonesia

Day 2: 30 September 2020, Session 4

Physical Food Analysis and Chemistry

Room 1 (Moderator: Anastriyani Yulviatun, M.Sc.)

Presenter ID	Title	Authors	Institution
PFAC-10 (Abstract no: 071)	Physical Quality of Chevron Meatballs with Different Levels of Taro Meal Substitution as Filler	Adi Magna Patriadi Nuhriawangsa, Agung Budiharjo, Winny Swastike, Bayu Setya Hertanto, Bagus Ardiyanto, and Lilik Retna Kartikasari	Department of Animal Science, Faculty of Agriculture, Universitas Sebelas Maret, Jl.Ir. Sutami No. 36A Surakarta 57126, Indonesia
PFAC-51 (Abstract no: 117)	Phenolic Content Kinetic and Antioxidant Activity Profile of Peanut Kernel during Roasting Process	Umi Laila , Erika Rahayu NH , Yuniar Khasanah , Rifa Nurhayati	Research Division for Natural Product Technology, Indonesian Institute of Sciences
PFAC-52 (Abstract no: 053)	Automated membrane-based protein concentrator: Development and Characterisation	Azis Boing Sitanggang , Hadi Munarko , Julius Sumitra, Elvira Syamsyir, Endang Yuli, Purwani, Feri Kusnandar, Slamet Budijanto	Department of Food Science and Technology, Southeast Asian Food and Agricultural Science and Technology (SEAFAST) Center, IPB University.
PFAC-53 (Abstract no: 084)	Detection Of Histone Protein Gonggong Sea Snail (<i>Laevistrombus turturella</i>) as NUTRACEUTICAL Candidate	Viruly L , Andarwulan N, Suhartono MT , dan Nurilmala M	Department of Aquatic Product Technology, Raja Ali Haji Maritime University, Riau Islands, Indonesia; South East Asian Food and Agricultural Science and Technology (SEAFAST) Center, IPB University, West Java, Indonesia
PFAC-55 (Abstract no: 088)	Evaluation Of Total Phenolic Content, Antioxidant Activity, Germination Power And Yield Of Pigeon Pea Sprouts Elicited Using Various Na-alginate Levels With Different Elicitation Duration	Setyaningrum Ariviani, Kezia Carolina Hapsari , Gusti Fauza, Dwi Ishartani, Windi Atmaka , Lia Umi Khasanah, Siswanti	Food, Nutrition and Public Health Research Center, Department of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret
PFAC-56 (Abstract no: 055)	Characteristic of Lima Bean Tempeh Flour (<i>Phaseolus lunatus</i>) at Various Drying Temperatures and Times	Dwi Ishartani, Dian Rachmawati Affandi, Heni Novitasari	Dept. of Food Science and Technology, Faculty of Agriculture, Universitas Sebelas Maret. Jl. Ir. Sutami 36A Ketingan, Surakarta 57126 Indonesia

Food Production System and Technology

Room 2 (Moderator: DP Ariyanto, Ph.D.)

Presenter ID	Title	Authors	Institution
FPST-20 (Abstract no: 016)	Performance Of Production And Meat Quality Of KUB Chicken That Given Feed Containing Indigofera Flour	A Nurhayu, A Ella	The Assessment Institute of Agriculture Technology South Sulawesi, Jalan Perintis Kemerdekaan Km 17.5 Makassar Indonesia (90243)
FPST-21 (Abstract no: 018)	The Use of Chitosan as Non-toxic Flocculant for Harvesting Microalgae <i>Spirulina</i> sp	N Rokhati, A Prasetyaningrum, R W Aji, N 'A Hamada	Chemical Engineering Department, Faculty of Engineering, Diponegoro University, Jl. Prof. Soedarto SH, Tembalang, Semarang, Indonesia
FPST-22 (Abstract no: 029)	Effects of supplementation of cellulase, carnitine and fish oil on chemical composition of entog meats	Sudibya, E.Rusdiyana, E.Handayanta, W.H.Saputro	Departement of Animal Science, Universitas Sebelas Maret, Indonesia
FPST-23 (Abstract no: 074)	The Effect Of Addition Of Different Types Of Vegetable Oils In Basal Diets On The Carcass And Non Carcass Characteristics Of Local Duck	Rendi Fathoni Hadi, Sudiyono, Ari Kusuma Wati, and R. Ridho Pradana	Department of Animal Science, Faculty of Agriculture, Sebelas Maret University, Surakarta, Indonesia
FPST-24 (Abstract no: 075)	The Effect Of Enriched Of Vegetable Oils (Palm Oil, Canola Oil, Coconut Oil, And Soybean Oil) In The Ration On Cutting Weight, Carcass Weight, Carcass Percentage, Abdominal Fat And Percentage Of Abdominal Fat Of Male Ducks	Rendi Fathoni Hadi, Sudiyono, Ari Kusuma Wati	Department of Animal Science, Faculty of Agriculture, Sebelas Maret University, Surakarta, Indonesia
FPST-25 (Abstract no: 076)	The Effect Of Addition Types Of Vegetable Oils In The Diets On The Percentage Of Internal Organ Weights On Local Male Ducks	Rendi Fathoni Hadi, Sudiyono, Ari Kusuma Wati, and Diana Rahmawati	Department of Animal Science, Faculty of Agriculture, Sebelas Maret University, Surakarta, Indonesia

Physical Food Analysis and Chemistry

Room 3 (Moderator: Nuzul Widyas, M.Sc.)

Presenter ID	Title	Authors	Institution
PFAC-39 (Abstract no: 026)	Technical Effect And Fumigation Time On Storage Quality Of Shallots	Abdul Bashar, Nur Aini, Karseno	Magister of Food Science, Faculty of Agriculture, Jenderal Soedirman University, Purwokerto
PFAC-40 (Abstract no: 107)	Effects Of Temperature And Water Activity On Aspergillus Flavus Growth And Aflatoxin B1 Production During Rice Storage	Lien, Phan Thi Kim , Ninh, Bui Duy , Anh Le Thi Hong	Faculty of Food Science Technology, Ho Chi Minh city University of Food Industry, Viet nam 140 Le Trong Tan street, Tay Thanh ward, Tan Phu district, Ho Chi Minh city, Vietnam
PFAC-41 (Abstract no: 079)	Assessment Of Gibberellin And Waxing On Some Type Of Packaging To Preserve Quality Of Chili During Transportation.	Rahadian, D. Histifarina, D.	West Java Assessment Institute for Agricultural Technology, IAARD, Indonesia
PFAC-42 (Abstract no: 104)	Effects of Ozone Treatment Generated by Cold Plasma Reactor on Properties of Soy Milk (<i>Glycine max</i>) During Cold Storage	A. A. Perwitasari, H. N. Jannah, C. Anam, and M. Nur	Department of Food Science and Technology, Faculty of Agriculture, Sebelas Maret University, Surakarta, Indonesia
PFAC-43 (Abstract no: 110)	The Effect of Gaseous Ozone Exposure and Storage Room Temperatures on Ethylene Production, Colour Skin and Total Soluble Solid Content of Banana Fruit (<i>Musa acuminata</i>) During Storage	Dimas Triardianto, Nursigit Bintoro	Department of Agricultural and Biosystem Engineering, Faculty of Agricultural Technology, University of Gadjah Mada
PFAC-44 (Abstract no: 094)	The Effect of Coating Materials and Storage Temperatures on The Physical Qualities of Curly Green Chili (<i>Capsicum annuum</i> l)	Analía Qurrota A'yun and Nursigit Bintoro	Department of Agricultural Engineering and Biosystem, Faculty of Agricultural Technology, Gadjah Mada University

Physical Food Analysis and Chemistry

Room 4 (Moderator: Dr. Ir. Choiroel Anam)

Presenter ID	Title	Authors	Institution
PFAC-45 (Abstract no: 095)	The Effect of Different Concentrations and Exposure Durations of Ethylene Gas on Peel Colour Change of Citrus (<i>Citrus nobilis</i>) in the De-greening Process	Tazkia Nurul Fauziah and Nursigit Bintoro	Department of Agricultural Engineering and Biosystem, Faculty of Agricultural Technology, Gadjah Mada University
PFAC-46 (Abstract no: 082)	Determination of shelf life using accelerated shelf life testing (ASLT) method and characterization of the flavor components of freeze-dried durian (<i>Durio zibethinus</i>) products	Sandi Darniadi, Dody Handoko, Sunarmani, dan Sri Widowati	Balai Besar Litbang Pascapanen Pertanian, Badan Litbang Pertanian
PFAC-47 (Abstract no: 010)	The Changes Of Rice Quality Characteristics Of Some Superior Variety Of Rice During Storage	Jumali, Bram Kusbiantoro	Indonesian Central Institute for Rice Research
PFAC-48 (Abstract no: 003)	Physicochemical changes of Avocado (<i>Persea americana</i> Mill cv Hass) during Controlled Atmosphere Storage	E. Basuki, G.R. Skurray, W.B. McGlasson, R. Sturgess., G. Morgan	Faculty of Food Technology and Agroindustry, University of Mataram, Indonesia University of Western Sydney Hawkesbury, Richmond, Australia.
PFAC-49 (Abstract no: 038)	Changes in Chemical and Sensory Characteristics of Gunungkidul Lamtoro (<i>Leucaena leucocephala</i>) Tempeh during Extended Fermentation	H A Prameswari, A M Sari, A Nursiwi, D Ishartani, M Z Zaman	Department of Food Science and Technology, Faculty of Agriculture, Sebelas Maret University, Surakarta 57126, Indonesia.
PFAC-50 (Abstract no: 045)	Improving of soy milk quality with development of standard technical parameters	AT Setyoko, E Kristiningrum, F Isharyadi	Center of Research and Human Resource Development, National Standardization Agency of Indonesia

Physical Food Analysis and Chemistry

Room 5 (Moderator: Dr. Agr. Muhammad Cahyadi)

Presenter ID	Title	Authors	Institution
PFAC-25 (Abstract no: 121)	Heat Treatment Impacts On The Quality Attributes Of Dried Beetroot (<i>Beta vulgaris</i> L.)	Indrie Ambarsari , Gama Noor Oktaningrum, Agus Hermawan, and Budi Hartoyo	Assessment Institute of Agricultural Technology Central Java, Indonesian Agency for Agricultural Research and Development, Indonesian Ministry of Agriculture
PFAC-28 (Abstract no: 106)	Isolation of alpha-guaiene and delta-guaiene extracted from crude and distillate fraction patchouli (<i>Pogostemon cablin</i> Benth) oil by molecular distillation	Asri Widyasanti, Sarifah Nurjanah, Bambang Nurhadi, Che Puteh Osman	Departement of Agricultural and Biosystem Engineering, Faculty of Agro-Industrial Technology, Padjadjaran University, Bandung-Sumedang Street km 21, Jatinangor, 45363 Sumedang, Indonesia.
PFAC-57 (Abstract no: 023)	Optimization Of Maltodextrin In The Process Of Seaweed Seasoning Microencapsulation With Freeze Drying Technique	D Yonata, A R Pratiwi, V K Ananingsih	Food Technology Master Program, Soegijapranata Catholic University, Semarang, Indonesia
PFAC-58 (Abstract no: 051)	Selection Of Medium For Phycocyanin Production By Microalgae From Local Collection And Evaluation Of Different Extraction Methods	Eng Pei Qi, Mohd Shamzi Mohamed	Department Bioprocess Technology, Faculty of Biotechnology and Biomolecular Sciences, Universiti Putra Malaysia, UPM Serdang, Selangor 43400, Malaysia.
PFAC-59 (Abstract no: 123)	The Nutritional and Functional Properties of Noodles Prepared from Sorghum, Mung Bean and Sago Flours	Azkia, M.N., Wahjuningsih, S.B. and Wibowo, C.H.	Department of Agricultural Products Technology, Faculty of Agricultural Technology, Universitas Semarang, Semarang, Indonesia
PFAC-61 (Abstract no: 002)	Synthesis of Edible Coating Based on Extracellular Polymeric Substances <i>Scenedesmus</i> sp. at Strawberry Fruit	Putri, Renata Adaranyssa E.; Winasti, Ni Made Sri; Dharmawan, M. Toha Tulus	Universitas Gadjah Mada

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2. Test the microphone

Wearing a headset with a built-in microphone or using an external microphone is preferable. The easiest way to make sure you sound good is to do a video call with a friend and ask how you sound, then adjust accordingly. To help keep background noise to a minimum, make sure mute your microphone when you're not speaking. If you're not mute your microphone, avoid activities that could create additional noise.

3. Check your Internet Speed

Because so many people are staying home and using the internet at the same time, the bandwidth is slowing down in many countries. To get your internet speeds you can visit www.speedtest.net. If your internet speeds are below 20 megabytes per second, there's a high likelihood your video is going to look pixelated and have audio delays.

4. Limit distractions and avoid multitasking

You can make it easier to focus on the meeting by turning off notifications, closing, or minimizing running apps, and muting your smartphone. You'll retain the discussion better if you refrain from replying to emails or text messages during the meeting and wait to work on that PowerPoint presentation until after the meeting ends.

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3. Appearance

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The 3rd International Conference of Food Science and Engineering (ICFSE) will be held soon in Sep

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Revision of paper ICFSE 2020



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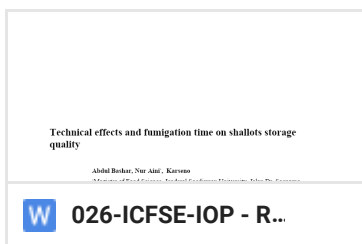
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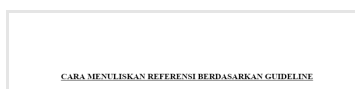
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