

3rd International Conference
Sustainable Agriculture, Food and Energy

Conference Programme
Papers Abstracts

Fostering Multi-Stakeholder Collaboration on Sustainable Agriculture, Food and Energy

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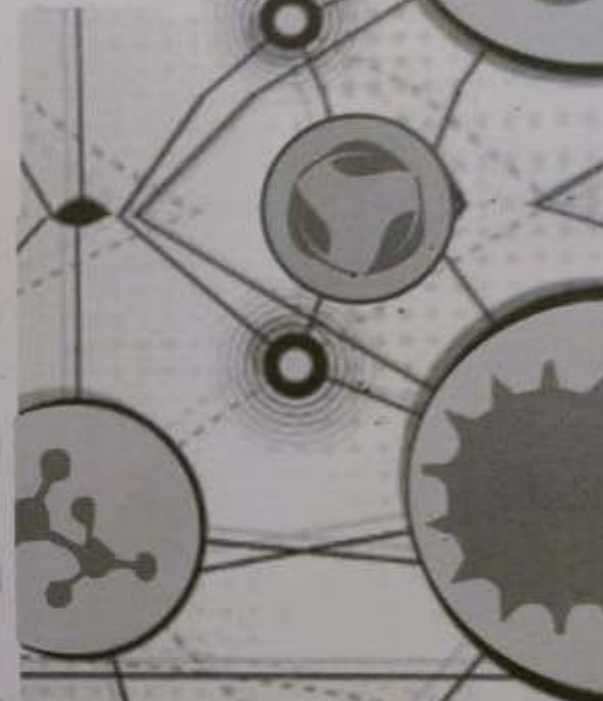
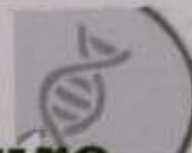


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- Muthia Dewi -

3rd International Conference of Sustainable Agriculture, Food, and Energy **SAFE2015**

November 17-19, 2015
Nong Lam University Ho Chi Minh City-VIETNAM
REX HOTEL Ho Chi Minh City-VIETNAM

“Fostering Multi-stakeholder Collaboration on Sustainable
Agriculture, Food and Energy”

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NONG LAM UNIVERSITY HO CHI MINH CITY-VIETNAM



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FT-45	Estrella C. Zabala Norman G. DeJesus, Zosimo M. Battad Institute of Home Science and Technology (IHST), Pampanga Agricultural College, Philippines. E-mail: zabalaestrellac_ph@yahoo.com	Philippines	Acceptability of Food Products from Sweet Sorghum Sorghum bicolor L.Moench Grain Developed at Pampanga Agricultural College, Philippines
FT-46	Tuyen C. Kha^{1,*}, Huong P.T. Bui¹, Tuyen M.T. Nguyen¹, Anh T. Vu² ¹ Faculty of Food Science and Technology, Nong Lam University, Ho Chi Minh City, Viet Nam. ² Department of Chemical Engineering, Nong Lam University, Ho Chi Minh City, Viet Nam. *Presenter: khachantuyen@hcmuaf.edu.vn	VIETNAM	Production Of Spray Dried Gac Fruit Juice And Whole Milk Blends: Optimisation Of Formulations Using Response Surface Methodology
FT-47	Christina Winarti¹, Nur Richana¹ dan Titi C. Sunarti² ¹ Indonesia Center Agricultural Postharvest Research and Development Bogor, 16112 Indonesia. Email: christina.winarti01@gmail.com ² Department of Agroindustrial Technology, Bogor Agricultural University PO Box 220, Bogor, 16002 Indonesia. Email: titibogor@yahoo.com	INDONESIA	Effect of Arrowroot Nano Starch Preparation Methods on the Characteristics of Curcumin Microcapsules
FT-48	Omil Charmyn Chatib, Mislaini Rahman, Jazmi Luthfi Faculty of Agriculture Technology, Andalas University, West Sumatera, Indonesia. corresponding author : omilcharmynchatib@gmail.com	INDONESIA	Development Coffee Bean Roaster Machine With Electric Heater
FT-40	Syarifah Rohaya, Nida El Husna, Melly Novita, Yanti Meldasari L. Agriculture Faculty, Syiah Kuala University, Banda Aceh, Indonesia corresponding author : syarifahaya12@gmail.com	INDONESIA	Sweet Bread Making Of Sweet Potatoes Flour (Ipomea Batatas) Modified Fermentation With Lactobacillus Brevis
FT-50	Sandra Melly and Mimi Harni Department of Agricultural Technology, Payakumbuh Agricultural Polytechnic. Email: sanmelly@gmail.com	INDONESIA	Design Of Red Cracker Dough Mixing Machine In The Development Of Industry In Limapuluh Kota Districts
FT-51	Gusmalini, Ermiami, Weri Susena Polytechnic of Agriculture of Payakumbuh State highway Tanjung Pati Harau Area, West Sumatera. E-mail: ermiatifatimah2006@yahoo.com	INDONESIA	Tongue Mapping Of Traditional Food Of Limapuluh Kota District With Geo Culinary
FT-52	Haslina and Sri Budi Wahjuningsih Agricultural Technology Studies Program, Semarang University, Jl. Soekarno Hatta, Tlogosari Semarang, Indonesia. E-mail: chana_panca@yahoo.com	INDONESIA	Application Of Flower Extract Wuluh Star Fruit (Averrhoa Billimbi L.) On Effervescent Powder
FT-53	Muthia Dewi Agricultural Politechnic of Payakumbuh E-mail: mutdw@yahoo.com	INDONESIA	Effect Of Amount And Type Of Washing Solution On Protein, Fat, And Cholesterol Content Of Spent Laying Hen Meat
FT-54	Mimi Harni, Dina Yulia, Sri Kembaryanti Putri State Polytechnic of Agriculture, Payakumbuh-INDONESIA E-mail: mimiharni2009@gmail.com	INDONESIA	Substitution Of Red Bean In The Making Chicken Nugget

FT-53

Effect of Solution Agent and Washing Time on Protein, Fat, and Cholesterol Content of Surimi-Like Material Prepared from Spent Laying Hen Meat

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Abstract: Less preference of spent laying hen meat is commonly associated with its tougher texture and unfavourable odour. Thus, it is important to manipulate the condition of such meat before applied as primary material for restructured meat products by adopting surimi processing technique. In this present study, ground meat from about 32-month-old spent laying hen (Strain Isa Brown) was used and processed into surimi-like material. Sample was treated with four solution agents (tap water, 0.5% NaCl solution, 0.04 M sodium bicarbonate, and 0.1 M sodium chloride) for two and three times washing. Then, obtained samples were analysed for protein, fat, and cholesterol contents. This study exhibited that solution agent and washing time were significantly affected properties of samples ($P < 0.05$). Sample treated with tap water with three times washing showed higher protein content (16.22%); sample treated with sodium bicarbonate with three times washing exhibited lower fat content (0.14%); while sample treated with sodium chloride with three times washing revealed lower cholesterol content (139.5 mg/100 g sample). In summary, the ability of washing solution to produce expected higher protein, lower fat, and lower cholesterol are varied among solution agents. Samples with three times washing resulted better expected chemical properties and could be considered to be applied for restructured meat products manufacturing.

Keywords : spent laying hen meat, surimi-like material, solution agent, washing time

FT-54

Substitution of Red Bean in The Making Chicken Nugget

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Abstract : Nugget is one of processed chicken meat which has good taste. Nugget usually made from chicken meat but because of the expensive price and cholesterol contain so it is not well for health. The substitute can be used from healthier and safer vegetable protein like beans. Based on the reason, a research done at the chemistry laboratory of Agricultural Polytechnic State of Payakumbuh. The plan or design used in this research is Complete Random Design with 6 (six) treatments and 3 (three) repetitions where the nuggets without red beans addition as the control, while other treatments is the addition of red beans from 10 to 50%. The advance test done by Duncan's New Multiple Range Test (DNMRT) at the 5% level. The observation done in this research is proximate test covering water content, ash content, protein content and fat content and carbohidrat. The result shows that the nuggets have nutrients value close to the nuggets made from chicken is the treatment by addition of 10% red beans with 46,53% water content, 12,45% protein content, 1,55% ash content, 13,27% fat content and 27,54% carbohidrat content.

Keywords : nugget, red beans, protein




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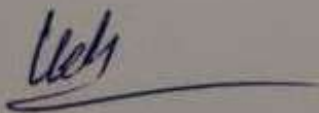
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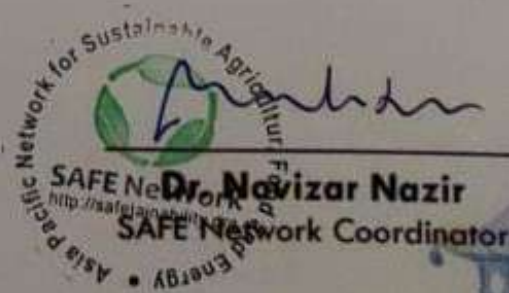
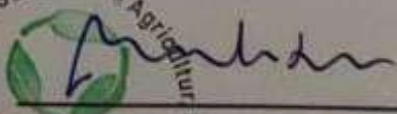
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