

Conference
Papers



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Sustainable Agriculture, Food and Energy
August 22-24, 2017, MALAYSIA

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**“Global Innovation on Sustainability and
Sustainable Development of Agriculture,
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Global Innovation on Sustainability and Sustainable Development

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SAFE NETWORK

FST-15

Developing of the High Calorie Food in instan Form the Sago Palm (metroxylon SP)

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Abstract— Sago (Metroxylon SP) have the potential to be developed as both food sources and industrial raw material. Sago was the most important staple food in terms of energy intake and was highly valued by the local people (Sasaoka et al, 2014). The objective of this research is to produce instant sago with high calorie, accepted by consumers, and provide its profile information (physical, chemical and organoleptic). Formula made with other ingredients added to having instant food with high-calorie qualification. Started with optimization process by making of sago starch, making of red bean flour, and soy flour then formulated preparation followed with making of instant sago to carry out chemical analysis of water content, ash content, and proximate analysis (protein, fat, and carbohydrate), physical, food calorie value determination, and digestibility analysis and organoleptic test of panelist liking level of color, aroma, taste and texture of instant sago. Determination of protein digestibility is done by in vitro method using a multi-enzyme technique. The results show that the digestibility of instant sago protein formula ranged from 81.07 - 82.16%. The analysis showed that instant sago formula has water content ranged from 4,33 to 5,24% (bb), ash content of 1,89 to 2,58% (bk), protein from 9,00 to 13,15% (bk), fat from 7,66 to 11,03% (bk), and carbohydrates 75,76 - 67,30% (bk). From above data, obtain product calorific value for 415,65- 427,28 kcal per 100 g of material (% bk). The caloric value meets the BPOM standards (2004) of calorie food, which must have 300 kcal per 100 g of material as the minimum. The organoleptic test result of color, aroma, taste, and texture showed the average panelist rate like for instant sago product resulted of all formulas. The conclusion, formula with a composition of 40% sago starch, 12.5% red bean flour, 12.5% soy flour, 20% skim, 10% sugar, and 5% of vegetable oil is the best formula.

Keywords— Sago Starch, Red Bean, Soybean, Organoleptic.

FST-16

The Effect of Strawberry Drink Type Giving Through Additional Meals to The Nutrient Status, Diarrhea and Acute Respiratory Infection of Stunted Children

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Abstract— The high number of stunted children (around 12% to 45%) is about nutrient problem in indonesia and diarrhea tragedy also acute respiratory infection. it had been done a research to analyze the effect of strawberry drink type giving as functional drinking water to the children of aged 1 - 5 years old in kenagarian (area) muaro paiti, kapur ix subdistrict. The purpose of this research was to analyze strawberry drink type to the nutrient status, diarrhea tragedy and also acute respiratory infection to the stunted children. An experiment research had done for 120 days by pre-post test research of 90 stunted children divided to a group of treatment and control group. the weight measured by digital scale with 0,01kg acuration and the height measured by microtoise with 0,1 cm acuration. meal intake using 2x24 hours of recall system. recall done at the beginning, middle and at the end of research. acute respiratory infection and diarrhea tragedy to be asked every day. the datas analyzed using shapiro-wilk, pairing-test and annova. the result described the descent of diarrhea and acute respiratory infection tragedy to the both of group that more stand out to the experiment group. adding strawberry drink type to the additional meals to increase linear growth and descent diarrhea also acute respiratory infection tragedy to the stunted children at the aged of 1 - 4 years old. It is a good decision strawberry drink type presented as additional meals for children every day. **key words** : nutrient status, hal, strawberry drink type

FST-09

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Effects of cryoprotective in surimi-like material of spent laying hen meat during frozen storage

FST-10

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Performance, Carcass Quality and Percentage of Internal Organ of Duck, Muscovy Duck and Tiktok

FST-11

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Application of dryers on the quality of crispy skin in UKM Aulia, District Agam, Province West Sumatera

FST-12

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Probiotic Characterization of Lactic Acid Bacteria Isolated From Raw Milk (Buffalo, Cow and Goat)

FST-13

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A Survey on Brewing Process of Kahwa-Daun Beverage in West Sumatera, Indonesia

FST-14

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IDENTIFICATION OF ESSENTIAL OIL CONTENTS OF NUTMEG GARMPLASM (Myristica spp.) IN NORTH MOLUCCAS

FST-15

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Developing of the High Calorie Food in instan Form the Sago Palm (metroxylon SP)

FST-16

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The Effect of Strawberry Drink Type Giving Through Additional Meals to The Nutrient Status, Diarrhea and Acute Respiratory Infection of Stunted Children

FST-17

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Effect of Jamblang Fruit Extract On Chemical and Functional Properties of Nutmeg Fruit Beverage

FST-18

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Physicochemical Properties of Egg Yolk Powder From Different Breed of Chicken

FST-19

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Physicochemical Properties of Egg White Powder From Different Breed of Chicken

FST-20

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**THE TREATMENT EFFECT OF PECTINASE,
GLUCOAMYLASE AND CELLULASE ENZYME
ON YIELD OF ROSELLE PETALS EXTRACT**

FST-21

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**The characteristics of yellow corn-based rice
analogues quality**

FST-22

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**The characteristics of instant yellowcorn-tempe
powder quality**

FST-23

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**The Application of Pisang Batu's Peel Fermented
(Musa brachiarpæ) for Reduce feed Laying Quail
Cost**

FST-24

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**THE ADDITION OF MUSTARD GREENS (
Brassica juncea L.) AS A SOURCE OF FIBER AND
NATURAL DYES IN THE PROCESSING OF
"SAGUN BAKAR"**

FST-25

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**Hypoglycemic Activity of Aloe vera (Aloe vera var.
chinensis) Powder and Gel Drink in Alloxan-Induced
Diabetic Rats**

FST-26

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**Effect of Drying Temperature on Drying Kinetic
and Physicochemical Properties of Broccoli
(Brassica oleracea L. var Italica) Stems Using
Under Atmospheric Condition Dryer and Cabinet
Dryer**

FST-27

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**Utilising Local Food Ingredient to Increase
National Value of Gelamai as the Specific Food of
Payakumbuh**

FST-28

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**Increasing of Nutrition Value of Cassava Artificial Rice
with the Addition of Red Bean Paste**

FST-29

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**STUDIES ON PHYSICO-CHEMICAL
PROPERTIES, AND AMYLOGRAPH OF FLOURS
ENRICHED WITH PUMPKIN (Cucurbita moschata
L.) DERIVED PRO-VITAMIN A**