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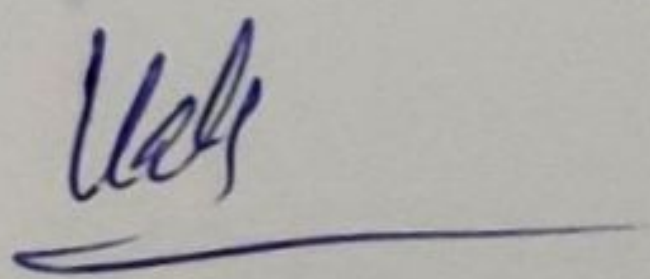
Asia Pacific Network for Sustainable Agriculture, Food and Energy (SAFE-Network),
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jointly certify that

RINCE ALFIA FADRI


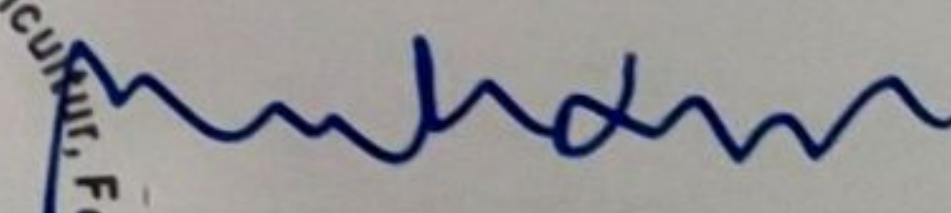
as PRESENTER

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November 17-18, 2015-VIETNAM

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



Prof. Dr. Nguyen Hay
SAFE2015 Chairman
President of Nong Lam University



Dr. Novizar Nazir
SAFE Network Coordinator



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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FT-55	Siriporn Chaemsanit and Narumol Matan. Food Technology, School of Agricultural Technology, Walailak University, Nakhon Si Thammarat, 80161, Thailand. corresponding author : j.siriporn4@gmail.com	THAILAND	Antifungal Activity Of Peppermint Oil Vapour Releasing From Activated Carbon Against Aspergillus Flavus On Whole Grain Brown Rice
FT-56	Nor-Khaizura, M. A. R.ab* , Flint, S. H.a, McCarthy, O. J.a, Tay, S. W.a, Grigor, J.C ^a Institute Food, Nutrition and Human Health, Massey University, Private Bag 11 222, Palmerston North 4442, New Zealand. ^b Food Safety Research Centre (FOSREC), Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 Serdang Selangor, Malaysia. ^c Institute Food, Nutrition and Human Health, Massey University, Auckland, New Zealand	NEW ZEALAND MALAYSIA	Descriptive And Acceptancetest Of Set Yoghurt As A Made-In-Transit (MIT) Product
FT-57	Desniorita# , Maryam* # Chemical Engineering, Politeknik ATI Padang, Tabing, 25171, Padang, West Sumatra. E-mail: desnioritarusli@gmail.com. * Agro-Industrial Engineering, Politeknik ATI Padang, Tabing, 25171, Padang, West Sumatra. E-mail: iyam_cb@yahoo.co.id	INDONESIA	The Effect Of The Addition Of Liquid Smoke Powder To Shelf Life Of Sauce
FT-58	Rince Alfia Fadri, Rilma Novita, Yenni Muchrida, Sri Kembaryanti Putri, Fidela Violalita Program Study of Food Technology, Polytechnic of Agriculture, University of Andalas, 26271 Payakumbuh, West Sumatera, Indonesia E-mail rince.alfia@yahoo.co.id	INDONESIA	Phenolics Total And Antioxidant Activity Of Strawberry (Fragaria chiloensis)
FT-59	Evawati, Irwan Roza, Rince alfia Fadri and Mimi Harni Program Studies Food Technology Departement of Agricultural Technology, Agricultural Polytechnic State Payakumbuh, West Sumatra, Indonesia 26571. Email: evawati72@yahoo.com	INDONESIA	Optimization Of Additional Volume Of Water And Milling Frequency In Coconut Milk Mechanical Bleeder On Traditional Food Processing Of 'Gelamai'
FT-60	Fauzan Azima *Department of Product Agricultural Technology Faculty of Agricultural Technology Andalas University, Padang, Indonesia E-mail: fauzandes@yahoo.com	INDONESIA	Utilization of Mixed Oyek Cassava, Corn Grits, Brown Rice and Soy Grits in the Production of Extruded Snack
FT-61	Debby Sukriani, Nelzi Fati Agricultural Polytechnic State of Payakumbuh. email: syukrianidebby@yahoo.co.id; Nelzifati@gmail.com	INDONESIA	The Addition Effects Of Bangun-Bangun (Coleus Amboinicus Lour) Leafs Powder To Egg Quality
FT-62	Maria Selvaggi, Federica Ioanna, Francesco Pinto, Cataldo Dario Univeristy of Bari *Aldo Moro-ITALY E-mail: maria.selvaggi@uniba.it, biaxy@libero.it, francesco.pinto@uniba.it, cataldo.dario@uniba.it	ITALY	Genetic Analysis Of Milk Yield During Suckling And Milking Period In Three Italian Sheep Breeds

FT-57

The Effect of the Addition of Liquid Smoke Powder to Shelf Life of Sauce

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Abstract: Development of food preservation with the use of liquid smoke technology continues to be done in order to produce a product that has the taste of smoke, durable and safe for consumption. To make easy handling and application redistilled liquid smoke, has developed innovative technology in making smoke powder using maltodextrin as the carrier medium. Drying with spray dryer of method in the process of drying the product with the end result in the form of powder and the most widely used in industry, especially the food industry. The purpose of this study was to determine the process of making liquid smoke powder by spray drying method and see its effect on the flavor and shelf life of sauce. The main tool used is a spray dryer and mixer. The main material used is liquid smoke and dextrin. Optimal conditions of liquid smoke powder processing is at concentration 5% and temperature inlet 160°C. Concentration and inlet temperature very significant effect on the moisture content, bulk density and yield. Concentration did not significantly affect the solubility. Giving liquid smoke powder increase the shelf life of sauce is 7 days. Providing optimum flavor can still be received by respondents is at the level 2%.

Keywords : liquid smoke powder, flavor, shelf life, sauce

FT-58

Phenolics Total and Antioxidant Activity of Strawberry (*Fragaria chiloensis*)

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Abstract: The purpose of this research is to know the total of phenolics and antioxidant activity of Strawberry that grows in the area Alahan Panjang Solok Regency and Padang Panjang city. This research was carried out at the Chemical Laboratory of Agricultural Polytechnic State of Payakumbuh with a long six months time needed. To determine the levels of phenols total used Folin-Ciocalteu method, and as a standard also to be used galat acid, while on antioxidant activity testing used DPPH free radical absorption method. The results of research that methanol extract of Strawberries originally from Alahan Panjang have phenol total 180 mg/100 g of fresh sample and higher than Strawberries originally from Padang Panjang with phenol total 139.2 mg/100 g of fresh sample.

Keywords : strawberry; phenolics total; antioxidant activity