

CONFERENCE PROGRAMME PAPERS ABSTRACTS



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Inclusive Agri-food Energy Production for Community Empowerment in a Changing Climate

SAFE NETWORK
Asia Pacific Network for Sustainable Agriculture, Food and Energy

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Food-18	<p>PHYSICOCHEMICAL PROPERTIES OF PEKING DUCK SKIN GELATIN</p> <p>Ng Yee Teng¹, Abdorreza Mohammadi Nafchi², and Nurul Huda^{3,4*} ¹Food Technology Programme, School of Industrial Technology, Universiti Sains Malaysia 11800, USM, Penang, Malaysia ²Food Biopolymer Research Group, Food Science and Technology Department, Islamic Azad University, 3671639998, Damghan, Semnan, Iran ³Institute for Community Development and Quality of Life, Universiti Sultan Zainal Abidin, UniSZA 21300, Gong Badak Campus, Terengganu Darul Iman, Malaysia. ⁴School of Food Industry, Faculty of Bioresources and Food Industry, Universiti Sultan Zainal Abidin, UniSZA 22200, Besut Campus, Terengganu Darul Iman, Malaysia. *Corresponding author E-mail: nhuda@unisza.edu.my</p>
Food-19	<p>PHYSICOCHEMICAL PROPERTIES OF PECTIN EXTRACTED FROM SELECTED LOCAL FRUITS BY-PRODUCT</p> <p>Ajda, FMNA and Norasmanizan, Z Food Science and Technology Department, Faculty of Applied Sciences, Universiti Teknologi MARA, 40450 Shah Alam, Selangor. Email: aidafirdaus@sakam.uitm.edu.my / Tel: +603-55435602</p>
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FOOD-10 CHARACTERISTICS OF SMOOTH MANGOSTANA DRINK TYPE FROM VARIOUS STARTER CONCENTRATIONS AND DILUTION LEVEL OF MANGOSTEEN PEEL EXTRACT

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Abstract— This study aims to determine the best concentration of starter and the best dilution level of skin powder extract in the processing of smooth mangostana drink type from mangosteen peel extract. The concentration of starter used was 2%, 4%, 6% and 8 dan, 10% with the dilution level of mangosteen peel extract 1:30; 1:40; 1: 50. Smooth mangostana drink type that produced will be analyzed for pH, total lactic acid, total phenol, and antioxidant activity. From the results of the study showed differences in starter concentration and dilution level of mangosteen peel extract and the interaction of both gave a significantly different effect on pH, total lactic acid, total phenol, and antioxidant activity of smooth mangostana drink type. The best concentration of starter in making drink type from mangosteen peel powder is 6% with a dilution level of 1:30 with a pH of 4,2, total lactic acid bacteria at 10⁸ dilution levels could not be calculated, total phenol 17 mgGAE/g and antioxidant activity (% inhibition of 1000 ppm to 50 µM DPPH) 68.39%

Keywords—smooth mangostana, drink type and antioxidant

FOOD-11 SENSORY EVALUATION OF SMOOTHIE MANGOSTANA DRINK FROM MANGOSTEEN PEEL EXTRACT WITH CURD STARTER

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Abstract— This study aims to determine the best dilution level of peel powder extract and the best concentration of curd starter in processing of smoothy mangostana drink from mangosteen peel extract. This research used factorial completely randomized design with 2 factors: Factor (A) Concentration of curd starter 2%, 4%, 6%, 8%, and 10% and factor (B) dilution level of mangosteen peel extract 1: 30; 1: 40; and 1: 50. With three repeated treatments. The results was analyzed with ANOVA followed by DNMRT (Duncan's New Multiple Range Test) with 5% significant level of the SPSS system. The resulting smoothymangostana drink is evaluated for its sensor properties, namely color, taste, aroma, texture, and appearance. From the results of the study showed differences in the concentration of curd starter, and the dilution level of mangosteen peel extract and the interaction of both gave a significant effect on the color, taste, aroma, texture, and appearance of smooth mangostana drink. The best concentration of curd starter in making Smoothymangostana drink from mangosteen peel powder is 6% with a dilution level of 1: 30 with a color value of 3.55 (kinda like), flavor 4.23 (kinda like), aroma 4.63 (like), texture 4.50 (like) and appearance 3.50 (kinda like)

Keywords—smoothy mangostana drink, sensory evaluation, mangosteen

FOOD-12 THE ANTIOXIDANT ACTIVITY FROM SEVERAL TYPE OF "KARAK KALIANGS" Gusmalini[#], Susi Desminarti[#], Ermianti[#], Rince Alfia Fadri^{###}, Mutia Elida^{###}

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Abstract— Karak-kaliang is one of West Sumatera's traditional foods which is made from cassava flour. This study aimed to analyze the quality of several type of "karak kaliangs" based on nutrient content and antioxidant activity. There were four separated treatments to assess the quality of karak kaliang. The first was A (50 % cassava flour + 50 % fresh carrot); the second was B (50 % cassava flour + 50 % fresh purple sweet potato); the third was C (50 % cassava flour + 50 % fresh calsin); and the fourth was D (50 % cassava flour + 50 % fresh red spinach. The results of the study showed that the moisture, ash, protein, fat, carbohydrate; and antioxidant activity of A, B, C dan D were 1.98 % - 2.83 %; 1.58 % - 2.72 %; 0.52 % - 1.04 %; 21.46 % %; 69.00 % - 73.85 %; and 454.90 ppm, 515.48 ppm, 178.00 ppm, 825.25 ppm, respectively.

Keywords—karak kaliang, , nutrient content, antioxidant activity



CERTIFICATE

Asia Pacific Network for Sustainable Agriculture, Food, and Energy (SAFE-Network)
Pampanga State Agricultural University (PSAU), Central Bicol State University of Agriculture (CBSUA),
and Philippines Centre for Postharvest and Mechanization (PhilMech), PHILIPPINES.
Jointly certify that,

Rince Alfia Fadri

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