Program & Abstracts

International Seminar
EMERGING ISSUES
AND TECHNOLOGY DEVELOPMENTS
IN FOODS AND INGREDIENTS

Jakarta, Indonesia; September 29th - 30th, 2010

Organizers

Patpi
patpi.org

SEAFAST CENTER
seafast.ipb.ac.id

Department of Food Science & Technology
itp.fateta.ipb.ac.id

in conjunction with

Fi
FOOD INGREDIENTS ASIA
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Jakarta International Expo, Arena PRJ Kemayoran
Jakarta - Indonesia

Organized by:

Patpi
Indonesian Association of Food Technologists

SEAFAST CENTER
Southeast Asian Food & Agricultural Science & Technology (SEAFAST) Center, Bogor Agricultural University

IPB Bogor
Department of Food Science & Technology
Bogor Agricultural University

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Parallel Session 1: Development of Functional Foods
- Development of Liquid Surface Disinfectant Using Cinnamon Essential Oil
- Essential Oil from Various Crops: A Quality with Various Consumer Acceptance Levels
- Isolation and Characterisation of Protein Isolates from Nyamplung (Calophyllum Inophyllum)

Parallel Session 2a: Technology and Ingredients for Functional Foods
- Improvement of Dairy Fermentation Process
- The Conjugation of Strawberry Juice with Anthocyanin Stability
- Effect of Lactic Fermentation on the Time Using Mould of Virgin Coconut Oil

Parallel Session 2b: Technology and Ingredients for Functional Foods
- The Effect of Type of Yeast on the Quality of Tempeh
- Development of Marine Neutrophils Inhibiting Compounds Inhibiting Marine Production in Ulva lactuca L.
- Evaluation of Natural Products as Derivatives and Activities of Kaempferol (3'-O-Methylkaempferol)