9th ASEAN Food Conference 2005
Jakarta, 8-10 August 2005
Emerging Science and Technology in the Development of Food Industry in the ASEAN

Guide BOOK

- Ethnic and Traditional Food
- Food Technology Education
- Food Processing Engineering
- Food Safety
- Nutrition and Health
CATALOGING-IN-PUBLICATION DATA

Guide Book of 9th ASEAN Food Conference 2005/ editor,
Kemari, et al.
-Jakarta; LIPI Press 2005
v + 364 pp; 14.8 x 21 cm

ISBN 979-3673-46-x

1. Food I. Komari, et al.

Production Editor: Sarwintos Prabastuti
Agusto W.M.
Layout: Prapti Saswati
S. Kania K.
Design cover: Junedi M.

Publisher:
LIPI Press, member of IKAPI
Jl. Gondangdia Lama 39, Menteng, Jakarta 10350
Telp. (021) 314 0228, 314 6942. Fax. (021) 314 4591

LIPI e-mail: bnrlipi@umiat.net.id
liipress@uninet.net.id

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<td>Supaporn Monowrat, Kamonit Karnsamath and Watcharuee Somkiew, Dept. of Industrial Biotechnology, Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla, Thailand</td>
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<td>Evaluation of the Texture of Cooked Rice and Its Changes During Storage</td>
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<td>Study of Bread Oven Rise by On-line Image Analysis</td>
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**FPEC3**

**Food Processing and Engineering**

**Food Processing**

**Chairperson: Dr. Lani Soegiarto**

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<td>Frying Performance of Special Quality and Standard Palm Olein During Batch Frying of Fish Nugget</td>
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<td></td>
<td>Karimah Ahmad and Razali Ismail; Senior Research Officer, Malaysian Palm Oil Board</td>
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<td>Improvement of Fermentation Performance in High Gravity Brewing</td>
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<td>Le Van Viet Man and Pham Quoc Chuong; Department of Food Technology</td>
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<td>The Optimization of Pectin Extraction from Shell Markisa (Passiflora edulis Sims) Fruit: An Effort to Increase the Economic Value of Markisa Fruit</td>
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<td>Mariwati Bilaeng; Dept. Of Agricultural Technology, Faculty of Agriculture and Forestry, Hasanuddin University, Makassar, Indonesia</td>
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<td>11.45-12.00</td>
<td>Flavor Intensity and Aceptability of Individual Fruit and Vegetable Juices and Flavor Blending of Combinations as Affected by Various Factors</td>
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<td>Minerva Jane G. Del Rosario; Dept. Of Food Science and Nutrition, College of Home Economics, University of the Philippines</td>
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<td>Optimizing Temperature and Duration of Cocoa Beans Roasting in a Small Scale Cylindrical Roaster</td>
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<td>Misnow; Chemistry and Technology, Indonesian Coffee and Cocoa Research Institute (ICCRI) Indonesia</td>
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FPEC4
Food Processing and Engineering
Food Processing
Bima Room
Chairperson: Sri Kumalasangsih, Prof.
13.30-13.45 Optimization of Proving Process for Rice Flour Based Bread Sticks
Nantaray Therdthai, Weibiao Zhou and Kamonwan Junghud, Dept. of Product Development, Faculty of Agro-Industry Kasetsart University, Bangkok, Thailand

13.45-14.00 The Application of Amylases in the Maltose and Glucose Productions from Cassava Starch
Ngo Xuan Manh, Nguyen Van Lam, Tran Thi Lan Huong and Nguyen Hoang Anh, Dept. Biochemistry Biotechnology, Faculty of Food Science and Technology Agricultural University, Vietnam

14.00-14.15 Processing Instant Rice Snack From Brown Rice
Nguyen Thanh Thao Minh, Tran Dinh Yen and Luu Daovu, Saigon Technology University, Vietnam

14.15-14.30 Study on Enhance the B-carotene Production by Filamentous Fungal Strain of Blakeslea Trispora
Nguyen Thi Hoai Tran, Do T.T. Le, Nguyen T.H. Bui, T.H. Phuong and Le V. Trung, Foods Industries Research Institute (FIRI), Hanoi, Vietnam

14.30-14.45 -
14.45-15.00 -
15.00-15.30 Coffee Break

FPEC5
Food Processing and Engineering
Food Processing
Rama Room
Chairperson: Dr. Hardoko
11.00-11.15 Innovation and Optimization Process for Production of Biopreservative Wood Vinegar from Of Palm Oil Shell
Purnama Darmadi, Eni Harmayani and Dedy Widayanto, Food Tech. Dept., Gadjah Mada University, Indonesia

11.15-11.30 Experimental Study and Mathematical Modeling of Moderate Electric Field (OHMIC) Processes of
OFPC21

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FPEC6
Food Processing and Engineering
Food Processing
Arimbi Room
Chairperson: Mario V. Capanzana, Ph.D.
11.00-11.15 The Utilization of Liquid Waste of Shredded Meat Processing to Produce Natural Flavoring Agent
Sri Kumalasangsih, Madiana Panaga Suparwong and B. Rizal, Brawijaya University, Malang, Indonesia

11.15-11.30 Production of Maltodextrin from Minor Roots and Tubers Starches
Tri Cendres Sumantri, Ari Hayati and Nur Richeame, Dept. of Agroindustrial Technology, Bogor Agricultural University, Indonesia

11.30-11.45 Effect of Microbial Enzyme Complex on Mashing Process in Malt-sweet Potato Brewing
Ton Nu Minh Nguyen and Le Van Viet Manh, Food Technology, Ho Chi Minh City University of Technology, Vietnam

11.45-12.00 Konjac Glucomannan: Extraction Application in Foods and Therapeutic Effects
Albert P.N. Chun, M&S Colloid Technology Ltd, Hongkong

12.00-12.15 -
12.15-13.30 Lunch, Posters, Exhibition
fish nugget fried in Sn POo and POo was (20.3-28.64)% and (20.4-27.37)% respectively. Special quality POo exhibited better frying qualities compared to POo.

Keywords: Frying, quality, palm olein, fish nugget

OFPC12

IMPROVEMENT OF FERMENTATION PERFORMANCE IN HIGH GRAVITY BREWING

Le Van Viet Man*, Pham Quoc Chung†

*Department of Food Technology, Ho Chi Minh City University of Technology, Vietnam
†Former – Tien giang Brewery, Vietnam

ABSTRACT

High gravity brewing is a perspective technique for increasing brewing capacity without significant capital expenditure. In Vietnam, high gravity brewing has been carried out in some breweries, the specific gravity of wort is up to 16° Plato. In this paper, the fermentation of high specific gravity wort (16-22° Plato) was examined. The obtained results showed that the higher the specific gravity of wort, the longer the fermentation time and the higher the residual sugar content in the green beer. The principal reason is due to high C/N ratio in wort. Different nitrogen sources were added to 22° Plato wort. It was showed that the fermentation was significantly accelerated and the alcohol content in the green beer was increased. Yeast extract was considered as the best supplemental nitrogen source for high gravity brewing. The optimal dose is 90 mg assimilable nitrogen/L for 22° Plato wort.

Keywords: Improvement, fermentation, brewing

OFPC13

THE OPTIMIZATION OF PECTIN EXTRACTION FROM SHELL MARKISA (Passiflora edulis Sims) FRUIT: AN EFFORT TO INCREASE THE ECONOMIC VALUE OF MARKISA FRUIT

Mariyati Bilang, Elly Ishak and Zainal

Department of Agricultural Technology, Faculty of Agriculture and Forestry, Hasanuddin University, Makasar, Indonesia

ABSTRACT

The passion fruit (Passiflora edulis Sims) shells are one of the proper and cheap raw material of pectin provide the waste of many small industries of passion fruit juices in South Sulawesi. The variable implicated in optimization of pectin extraction (wet acid extraction process at 100°C) e.g pH of acid solution (pH 2 to 4) and time of extraction (30, 45, and 60 min). Using the experimental randomized factorial design model processing data showed only the pH of acid solution affect the row pectin rendemen and that was to be quadratic trend against the pH conducting the pectin extraction. The pectin rendemen curve explained the maximum of pectin rendemen obtained was situated at range of pH 2 to 3. After the shorten of pH range in eleven pH points, the trends of pectin rendemen (5.8% -5.12% was still quadratic. The quality of row pectin obtained: water content, metoxyl and viscosity, respectively tend to decrease when the pH of extraction increase, in contrary the residue melanin pigment tend to decreased.

Keywords: Pectin, extraction, markisa (Passiflora edulis. Sims).
Pembangunan Jeruk Siam Banjar dan Upaya Penanganan Pascapanennya di Provinsi Kalimantan Selatan

Retro Endansari
Balai Pengkajian Teknologi Pertanian (BPTP) Jawa Tengah
Bukit Tegalrejo, Sidemulyo, Uragen, Jawa Tengah

Penulis Korespondensi, Email: retro.endansari@yahoo.com

ABSTRAK

Perkembangan Jeruk Siam Banjar merupakan salah satu komoditas unggulan nasional di Provinsi Kalimantan Selatan. Seperti halnya buah-buahan unggulan lainnya, jeruk siam berbaur dengan hibrida hortikultura lainnya, atau berasal dari tanaman bawang yang berkembang baik di lahan kering berpasir dan berbatu. Penelitian ini bertujuan untuk mengetahui potensi pascapanen pada jen...