Program & Abstracts

INDONESIAN ASSOCIATION OF FOOD TECHNOLOGISTS (IAFT)

International Conference
Future of Food Factors

Jakarta - Indonesia
3 - 4 October 2012

Organizers

Indonesian Association of Food Technologists

SEAFAST CENTER

Department of Food Science & Technology

in conjunction with

Fi ASIA

Dwi Nia PB
INTRODUCTION TO THE SEMINAR

Distinguished Guests
Honorable Chair of National Agency for Drugs and Food Control
Distinguished speakers
Distinguished participants,
Ladies and Gentlemen,

Good morning! Assalamualaikum Wr Wb.

On behalf of the host institution and the Organizing Committee of the International Conference on "Future of Food Factors", I take great pleasure in extending my warm welcome to all the distinguished guests and participants.

Ladies and Gentlemen,

Food security, safety, quality, nutrition and health are some food factors wherein their issues and challenges are faced by almost all countries in the world in recent years. Those are considered as critical factors to improve human welfare including health promotion and disease prevention to improve the life expectancy, health and quality of life.

The mission to realize those food factors for the world population especially in the developing countries including Indonesia requires a comprehensive, cross-sector, decisive approach and strategy, among others is quality and safety of food have to be ensured throughout the food production, processing, storage and distribution chain.

In order to disseminate research results and gain insights from all stakeholders on important food factors which will influence people’s welfare in the future, Indonesian Association of Food Technologists (IAFT/PATPI) in collaboration with Department of Food Science and Technology (DFST), and Southeast Asian Food and Agricultural Science and Technology (SEAFAST) Center IPB organize two days seminar (3-4 October 2012) entitled FUTURE OF FOOD FACTORS. This seminar is held in conjunction with Food Ingredient Asia (FIA) 2012 which is the second Food ingredients exhibition in Indonesia.
The program will provide plenary lectures, technical paper presentations and exhibitions which focus upon food factors for health promotion and disease prevention, prevention, safety and quality and food security and defense. In addition, there will be three special events in parallel to break out sessions which are FIPSTA meeting, Tropical Plant Curriculum (TPC) meeting, and Graduate Student Research Paper Competition. IAJT/PATPI members will also have their annual congress to elect their new chairman for the next two years.

We truly expect that all participants could take the most benefits from this event and enjoy your time.

Thank you.

Eko Hari Purwana
Chairman of The International Conference
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<td>Characterization of Physico-chemical of C Laminaria from Sargassum duplummatum and FOA Profile With Bacterial Fermentative From Wister Rats Fece - Anies Chandrah, MP</td>
<td>NH-011 Copper biaccumulation pattern in crustose alga's genus and its effect in triggering histamine levels Dr. Bernardita Soedarini Soegijapranoto Catholic University, Indonesia</td>
<td>FSO-010 Some characteristics of natural fermented cassava starch Dr. Titi Gunarti Sunarti Bogor Agricultural University, Indonesia</td>
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<td>11.15 - 11.45</td>
<td>Potential and nutritional performance of tempe sausage for functional food candidate Dr. Abu Amar - Agro-Industrial Technology Indonesian Institute of Technology, Indonesia</td>
<td>NH-012 Contamination Level of Fecal Coliform and Staphylococcus sp on Green Grass Jelly in Bogor and The Effect of Steaming on Microbiological and Physical Properties of The Product Antung Sma Filiyanti, MSc Bogor Agricultural University, Indonesia</td>
<td>FSO-011 Tohu production based on local variety soybean Dr. Rika Naura - Jendral Soedirman University, Indonesia</td>
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<td>Utilization of foaming properties of gelatin extracted from Spanish mackerel fish skin Dr. Vidi Primantra - Gadjah Mada University, Indonesia</td>
<td>FSQ-012 Relationship between consumption of prepared meat and fish with relative risk of diarrhea incidence: A case study in West Bogor Hanis Dewantari Kusumaningrum - Bogor Agricultural University, Indonesia</td>
<td>FSQ-018 Comparison of chemical characteristics and sensory value between &quot;Luwak&quot; coffee and original coffee from Arabica (Coffee arabica) and Robusta (Coffee canephora) varieties Dr. Meti Mohandiratta - Hasanuddin University, Indonesia</td>
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**DAY 2: Thursday, October 4, 2012 (continued)**

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<td>FSO-013 Kinetic analysis of the enzymatic of palm oil empty fruit bunch to xyleol pretreatment of raw material for xylitol production Tri Marsudalwati, MT - Bandung Institute of Technology, Indonesia</td>
<td>FSO-019 Effect of Storage Time on Kenji Which Maru From Fermented of Waste Coconut Kernel Grated Dr. Mariyald Bilang Hasanuddin University, Indonesia</td>
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<td>11.40 - 12.55</td>
<td>Formulation and properties of water-in-oil emulsion prepared by nonionic surfactant mixtures with different HLB values Siti A. Budhialani, MP Gadjah Mada University, Indonesia</td>
<td>FSQ-014 The Rheological Properties of Honey: The Comparison Between Two Methods and its Relation to Other Physical Properties Bombang Nurhadi, MSc Padjadjaran University, Indonesia</td>
<td>FSQ-020 Ferric acid extraction from sugar cane bagasse as a bitter inhibitor for artichoke sweetness Elisabeth K. Prabawati Swiss German University, Indonesia</td>
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<td>13.55 - 14.10</td>
<td>Effect of corn hominy and polyvinyl alcohol alcohol and biodegradability of cassava starch baked foam Evl Sawayadi, MSI Indonesian Center for Agricultural Postharvest Research and Development, Indonesia</td>
<td>FSQ-015 Improvement of green grass (Pemara oblongifolia Mar.) jelly's making process and its effect on physical and functional properties Andika Bagus Bangun Prakasa Bogor Agricultural University, Indonesia</td>
<td>FSQ-021 Optimizing of sorghum puding to enhance its potential and utilization Feteriana Padjadjaran University, Indonesia</td>
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<td>14.10 - 14.25</td>
<td>The influence of level of sorghum flour substitution with starch (topaca or corn starch) on the physical, chemical, and sensory characteristics of sorghum pandu cake Prof. Dr. Carmineleet Tjihiadi Padjadjaran University, Indonesia</td>
<td>FSQ-016 Evaluation of methyl p-hydroxybenzoate content in soy sauce in commercial instant fried noodle Dias Indrastuti, MSc Bogor Agricultural University, Indonesia</td>
<td>FSQ-022 Utilization of Exotic sweet potato in producing healthy bread and cookies Lakam Haryanto Sesejajara Catholic University, Indonesia</td>
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Comparison of Chemical Characteristics and Sensory Value between “Luwak” Coffee and Original Coffee from Arabica (Coffea arabica L.) and Robusta (Coffea canephora L.) Varieties.

Mota Mahendra Datta, Israyant, Zainal, Abu Bakar Tawalli
Food Science and Technology Study Program, Department of Agricultural Technology, Faculty of Agriculture, Hasanuddin University, Makassar, Indonesia

Abstract
“Luwak” coffee is well known as an extraordinary coffee due to its taste and high sell price. Special taste and odor of “Luwak” coffee are caused by the change of protein, fat and caffeine content. This research aimed to know the comparison of caffeine content, proximate analysis (protein and fat), taste and odor between “Luwak” coffee and original coffee from Arabica (Coffea arabica L.) and robusta (Coffea canephora L.) varieties. The treatments were “Luwak” robusta, “Luwak” arabica, original robusta and original arabica. The research parameters were sensory evaluation of taste with preference hedonic method and odor with ranking method, caffeine analysis and proximate test of protein and fat. Data was processed by using T-test method with three replications. Sensory evaluation was conducted in a coffee shop with coffee-lover as panel in order to minimize the bias. The research result showed that caffeine content of “Luwak” coffee was lower than original coffee, that was 1.77%, 1.74%, 1.93% and 1.65% for robusta “Luwak” coffee, arabica “Luwak” coffee, original robusta coffee and original arabica coffee, respectively. Protein content of “Luwak” coffee was lower than original coffee, that was 18.23%, 18.84%, 18.34%, 16.72% for “Luwak” robusta coffee, “Luwak” arabica coffee, original robusta coffee, and original arabica coffee, respectively. Fat content of “Luwak” coffee was higher than the original coffee, that was 18.45%, 19.76%, 16.41%, and 17.37% for “Luwak” robusta coffee, arabica “Luwak” coffee, original robusta coffee, and original arabica coffee, respectively. The sensory evaluation result showed that the panels preferred the taste of “Luwak” coffee rather than the original coffee, with score 3.69 for “Luwak” robusta coffee and 3.76 for “Luwak” arabica coffee (A2), in comparison to 2.87 for original robusta coffee and 3.55 for original arabica coffee. The similar thing also happened to the odor. The panels preferred the odor of “Luwak” coffee rather than the original coffee, with score 3.13 for robusta “Luwak” coffee and 3.51 for arabica “Luwak” coffee, in comparison to 1.36 for original robusta coffee and 2.60 for original arabica coffee. Comparison between arabica and robusta showed that fat content and sensory value of Arabica coffee higher than robusta, except caffeine and protein content.

Effect of Storage Time on Konji Made From Fermented Waste of Grated Coconut Kernel

Mariyati Bilang*
Department of Food Science and Technology, Faculty of Agriculture, Hasanuddin University

Abstract
The waste of grated coconut kernel obtained from traditional palm oil producer is usually used for fodder and other local foods. A few local foods found in South Sulawesi districts, i.e. Soppeng, Bone and Wajo utilize this waste as base material for making konji. The waste are prepared by spontaneous fermentation during two days and continued by seasoning, moulding, drying and storage for months as side dishes. The treatment 60 days storage of konji showed the storage influenced significantly the water content, protein and fat. The water content, free fatty acid, peroxide index and Total Plate Count of konji increased while the protein, fat, sugar and pH decreased. The decrease of fat and protein indicate that the microbes involved in fermentation process of konji and during storage they used fat and protein as source of nutrition for growth. Although some parameters [the water content, acidity, free fatty acid, peroxide index and Total Plate Count] increased after 60 days storage, the konji are still safe to eat.

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