

**PROVISIONAL - Scientific Programme for 11<sup>th</sup> AFC (21 – 23 October 2009)**

<b>DAY</b>	<b>MORNING</b>	<b>AFTERNOON</b>
<b>Tuesday (20/10/09)</b>	-	<b>Registration (1400-1800) Reception (1930-2030)</b>
<b>DAY 1 Wednesday (21/10/09)</b>	<b>Opening Ceremony (0830-1010)</b>	<b>Concurrent Session A (1400-1800)</b>
	<b>Plenary 1 (1030-1210)</b> 1. Halal Food industry- A global outlook (50 mins) 2. Food security and the global crises (50 mins)	S1 Food Chemistry, Microbiology and Analysis 1 S2 Functional Food and Food Biotechnology 1 S3 Food Processing and Product Development 1 S4 Nutrition and Health 1 & Food Safety and Policies 1
	<b>Poster Session 1 (0830-1330)</b>	<b>Poster Session 2 (1400-1800)</b>
<b>DAY 2 Thursday (22/10/09)</b>	<b>Plenary 2 (0830-1030)</b> 1. Food Additives (40 mins) 2. Management of Food Safety (40 mins) 3. Halal Foods (40 mins)	S9 Food Chemistry, Microbiology and Analysis 2 S10 Functional Food and Food Biotechnology 2 S11 Nutrition and Health 3 & Food Processing and Product Development 2 S12 Halal Foods
	<b>Concurrent Session B (1050-1210)</b> S5 Nutrition and Health 2 S6 Food Safety and Policies 2 S7 Post Harvest S8 Food Service and Entrepreneurship	<b>ASEAN Undergraduate Quiz Bowl Competition (1400-1800)</b>
	<b>ASEAN Best graduate Research Paper Competition (0830-1210)</b>	
	<b>Poster Session 3 (0830-1330)</b>	<b>Poster Session 4 (1400-1800)</b>
		<b>Conference Dinner (1930-2300)</b>
<b>DAY 3 Friday (23/10/09)</b>	<b>Plenary 3 (0800-0910)</b> 1. Food Services (35 mins) 2. Food Technology (35 mins)	S17 Food Processing and Product Development 3 S18 Nutrition and Health 4 S19 Food Chemistry, Microbiology and Analysis 3
	<b>Concurrent Session D (0930-1130)</b> S13 Convenience, Innovative, Alternative Ingredients S14 Sensory Evaluation S15 Food Marketing and Distribution S16 Food Engineering and Mechanization & Sanitation and Decontamination Issues in Food Industry	<b>Closing Ceremony (1550-1650)</b>
	<b>Poster Session 5 (0800-1330)</b>	

## AFC 2009 Programme

### Oral Day 1 (Wednesday 21<sup>st</sup> October 2009)

0830-1010	Opening Ceremony	Songket Ballroom
1010-1030	Tea Break	
<b>Plenary 1</b>		
	<b>Chairperson: Prof. Aubrey Parsons</b> ( South African Association fo Food Science and Technology, South Africa)	Songket Ballroom
1030-1120	<b>Halal Food Industry – A Global Outlook</b> - Noel Shield, (Ghanim International Food Corporation Sdn Bhd ,Brunei Darussalam)	P1
1120-1210	<b>Food security and the global crises: food science and technology innovation as a path to solutions</b> - Prof. Albert McGill, (International Union of Food Science and Technology (IUFOST) & the International Council for Science (ICSU) - Future for Food, Australia)	P2
1210-1400	Lunch Break	Sutra Function Hall
<b>Concurrent Session A: (S1) Food Chemistry, Microbiology and Analysis 1</b>		
	<b>Chairperson:</b> <ul style="list-style-type: none"> <li>• <b>Prof. Dr. Mahmood Khan</b> (Virginia Tech, National Capital Region)</li> <li>• <b>Dr. Nik Ismail Nik Daud</b> (Universiti Kebangsaan Malaysia, Malaysia)</li> </ul>	Songket Ballroom
1400-1420	<b>Mineral contents of Zam zam water and date fruits</b> - Dr. Hj Ibrahim Hj Abd Rahman, (Universiti Brunei Darussalam,Brunei)	S1O1
1420-1440	<b>Isolation and identification of Salmonella in fishery product</b> - Dr. Harsi D. Kusumaningrum,(SEAFast Centre Bogor Agricultural University, Indonesia)	S1O2
1440-1500	<b>Effect of hydrocolloids on the quality and cloud stability of plum nectar</b> - Prof. Haroon Rashid Naik,(Islamic University of Science and Technology Awantipura, India)	S1O3
1500-1520	<b>Evaluation of Polyphenol Oxidase and Peroxidase Activities in Relation to Anthocyanin and Total Phenolic Compounds in Hot Pepper Fruits</b> - Assoc. Prof. Dr. Saksit Chanthai,(Khon Kaen University, Thailand)	S1O4
1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>Effect of humectants addition on the shelf-life extensions and quality of Iranian Barbari bread</b> - Dr. Mehdi Davoodi, (Iranian Agricultural Engineering Research Institute Karaj, Iran)	S1O5
1600-1620	<b>Determination of the Physico-chemical Properties, Microbial Quality, and Sensory Attributes of Squash Cucinta</b> - Janice A. Ragaza, (University of Kagoshima,Japan)	S1O6
1620-1640	<b>The influence of brine pH and concentration on chemical composition, colour and rheological properties of Iranian white cheese</b> - Masoud Ghanbari, (University of Medical Science, Iran)	S1O7

1640-1700	<b>Development Optimization and Validation of HPLC-FI Method for Simultaneous Mycotoxin Determination in Rice</b> - Anosheh Rahmani, (Universiti Putra, Malaysia)	S1O8
1700-1720	<b>Extraction and Partial Purification of Milk Clotting Enzyme from Kesinai (<i>Streblus asper</i>) Leaves Extract</b> - Mylvaganam Pagthinathan, (Universiti Putra, Malaysia)	S1O9
1720-1740	<b>Phenolic content and antioxidant capacity of taro (<i>Colocasia esculenta</i>)</b> - Rowena Grace O. Rumbaoa, (University of the Philippines ,Philippines)	S1O10
1740-1800	<b>In vitro binding of cooked food mutagenic heterocyclic aromatic amines to <i>Bifidobacterium pseudocatenulatum</i> G4</b> - Farnaz Faridnia, (Universiti Putra, Malaysia)	S1O11
<b>Concurrent Session C: (S2) Functional Food and Food Biotechnology 1</b>		
	<b>Chairpersons:</b> • <b>Assoc. Prof. Dr Zohrah</b> (Universiti Brunei Darussalam, Brunei Darussalam)	Meeting Room 4
1400-1420	<b>Development of new functional foodstuffs and novel procedures for identification of relevant bioactive components</b> - Prof. Dr. Attila Kiss, (University of Eszterházy Károly ,Hungary)	S2O1
1420-1440	<b>Using biological product from <i>Rhodotorula</i> sp. CBS. 100104 to increase content vitamin A and beta-carotene in the egg yolks</b> - Nguyen Thi Minh Nguyet, (University of BaRia-VungTau, Vietnam)	S2O2
1440-1500	<b>Effect of cholesterol removal by lactobacilli and bifidobacteria to the changes of membrane potential and membrane fluidity</b> - Kei-Ching Mak,(University of Science Malaysia, Malaysia)	S2O3
1500-1520	<b>The Thermal Processed Ginger (<i>Zingiber officinale</i> Rosc.) Rhizome combined with Honey as Natural Antioxidant to Produce Functional Drink</b> - Pro.Dr. Ir Hari Purnomo,(University of Brawijaya, Indonesia)	S2O4
1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>An Initial Investigation into Fermented Liquid Dough by Lactic Acid Bacteria &amp; the Aromatics Formed</b> - Joanne Kam Wai Yee, (National University of Malaysia, Malaysia)	S2O5
1600-1620	<b>Application of Extracted Mulberry Leaves to Extend Shelf-life of Dried Snake Skin Gourami</b> - Dr. Sajee Suwansri, (University of Naresuan, Thailand)	S2O6
1620-1640	<b>The Antioxidative Effect of <i>Anacardium occidentale</i> Leaf Aqueous Extract in Oxidised Human Umbilical Vein Endothelial Cells (HUVEC) cell lines and Its Regulation in Early Stage of Atherogenesis</b> - Mohd Kamal Nik Hasan,(Universiti Putra Malaysia , Malaysia)	S2O7
1640-1700	<b>Antioxidative Effect of Refined Gambir Extract on Lipid Oxidation of Ground Beef</b> - Dr. Umar Santoso, (University of Gadjah Mada, Indonesia)	S2O8
1700-1720	<b>Effects of juice powder prepared from underutilised <i>Mangifera pajang</i> fruit on lipid profiles and antioxidant status in human subjects</b> - Assoc. Prof. Amin Ismail, (Universiti Putra Malaysia ,Malaysia)	S2O9
1720-1740	<b>Antioxidative Activities of the Methanol Extracts from Six Varieties of Taiwan Edible Aquatic Plants</b> - Assoc. Prof. Yen-Tsun Yu, (University of National I-Lan, Taiwan)	S2O10
1740-1800	<b>Hesperidine, flavonoid, total phenolic contents and antioxidant capacity from citrus fruits</b> - K. Nagendra Prasad,(Universiti Putra Malaysia ,Malaysia)	S2O11
<b>Concurrent Session A: (S3) Food Processing and Product Development 1</b>		
	<b>Chairpersons:</b> • <b>Dr. Mya Mya Oo</b> (ASCFST, Myanmar)	Meeting Room 1
1400-1420	<b>Use of ultrasonics for food processing technology</b> - Dr. Kamaljit Singh Vilkuh,(CSIRO, Australia)	S3O1

1420-1440	<b>Heat Moisture Treated Modification of Functional Properties of Corn Starch (<i>Zea Mays</i>) and its Application to Improve Corn Noodle Quality</b> - Dr. Feri Kusnandar, (Bogor Agricultural University, Indonesia)	S3O2
1440-1500	<b>Effect of hot steam, grill and microwave cooking methods on chemical compositions and lipid oxidation of whole thigh broiler meat</b> - Jutaporn Liwa, (University of Prince of Songkla, Thailand)	S3O3
1500-1520	<b>Numerical investigation on the effect of uncertainty in thermal diffusivity on thermal process lethality</b> - Prof. Dr. Ibrahim Omer Mohamed, (University of United Arab Emirates, United Arab Emirates)	S3O4
1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>Microbial Biofilm in Food Processing</b> - Khadang Nikfarjam Mahdi, (University of Sabzevar, Iran)	S3O5
1600-1620	<b>Development of a Prototype High-Energy and Nutrient-dense Food Product based on a Local Potency (Sweet Potato, Corn, Soybean, and Konjac Flour) for Emergency Relief</b> - Prof. Dr. Ir Simon Bambang Widjanarko, (University of Brawijaya, Indonesia)	S3O6
1620-1640	<b>Drying of Catfish Feed Pellets</b> - Dr. Yus Aniza Yusof, (Universiti Putra Malaysia, Malaysia)	S3O7
1640-1700	<b>Product Development of <i>Illicium verum</i> Extract for Dental Application</b> - Assoc. Prof. Siriporn Okonogi, (University of Chiang Mai, Thailand)	S3O8
1700-1720	<b>Strain development of some cellulolytic nitrogen fixing bacteria and applying wild type strains on rice fields</b> - Dr. Zaw Ko Latt, (Mandalay Technological University, Myanmar)	S3O9
1720-1740	<b>Domestic microwave treatment of a new type of ready-to-eat foods: double fresh meals</b> - Assoc. Prof. Dr. Rijkelt Beumer, (University of Wageningen, Netherlands)	S3O10
1740-1800	<b>Process accounting (PA) applications to shrimp processing</b> - Assoc. Prof. Dr. Jose Peralta, (College of Fisheries and Ocean Sciences, Philippines)	S3O11
<b>Concurrent Session C: (S4) Nutrition and Health 1 &amp; Food Safety and Policies 1</b>		
	<b>Chairpersons:</b> <ul style="list-style-type: none"> <li>• Dr. Yasmine Motarjemi (Nestle, Switzerland)</li> <li>• Ms. Hasimah Hafiz Ahmad (ASCFST, Malaysian Agricultural research &amp; Development Institute, MARDI, Malaysia)</li> </ul>	Meeting Room 2
1400-1420	<b>The effect of banana-boiled supplementation vs carbohydrate drink supplementation to blood glucose level and performance in student soccer athletes</b> - Mirza H S T Penggalih, (University of Gadjah Mada, Indonesia)	S4O1
1420-1440	<b>Promising health benefits of cocoa polyphenols in diabetes management: Mechanisms of action</b> - Assoc. Prof. Amin Ismail, (Universiti Putra Malaysia, Malaysia)	S4O2
1440-1500	<b>The Nutritional Profile of breast and Thigh Meat of Muscovy duck</b> Aronal Arief (Universiti Sains Malaysia, Malaysia)	S4O3
1500-1520	<b>Monitoring of Nutrition Claims and the Contents of Fortified Micronutrients in Processed Foods</b> - Jang Jinwook, (Korea0)	S4O4
1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>Fouling deposits: their impact on food industry</b> - Dr. Norashikin Ab Aziz, (Universiti Putra Malaysia, Malaysia)	S4O5
1600-1620	<b>Study of Organochlorine pesticide residue in Xaysettha district, Vientiane, Loa PDR</b> - Vanseng Chounlamany, (National University of Laos, Laos)	S4O6

1620-1640	<b>Good Manufacturing Practices (GMP) for Pre-Processing Establishments (PPE) in ASEAN members countries</b> - Toh Xin Wei, (Agri-food and Veterinary Authority of Singapore, Singapore)	S407
1640-1700	<b>Technological conditions affecting variation in acrylamide concentration in French fries preparation in Malaysia food service establishments</b> - Maimunah Sanny, (Universiti Putra Malaysia ,Malaysia)	S408
1700-1720	<b>Antimicrobial effect of <i>Salvia leriifolia</i> leaf extract against the growth of <i>Staphylococcus aureus</i> in Hamburger</b> - Prof.Dr.Hossein Haddad Khodaparast, (University of Mashhad, Iran)	S409
1720-1740	<b>Terpenoid and Pyrrole compound from <i>Salacca edulis</i> (Reinw.) var. Bongkok and inhibitor xanthine oxidase</b> - Dr. Ir.Ms Leni Herliani Afrianti Priyatno, (Food Teknologi Pasundan University Indonesia)	S4010

**Oral Day 2 (Thursday 22<sup>nd</sup> October 2009)**

Plenary 2		
	<b>Chairperson: Prof. Albert McGill</b> (International Union of Food Science and Technology (IUFoST) & the International Council for Science (ICSU) - Future for Food, Australia)	Songket Ballroom
0830-0910	<b>Food Additives – Do They have a Future?</b> - Prof. Dr. Aubrey Parsons, ( South African Association fo Food Science and Technology, South Africa)	P3
0910-0950	<b>Major Gaps in Management of Food Safety</b> - Dr. Yasmine Motarjemi, (Nestle, Switzerland)	P4
0950-1030	<b>Recent Developments and Concerns of Meat-Based Food Products among Muslim in Asean Region</b> - Prof. Dr. Abdul Salam Babji, (Universiti Kebangsaan Malaysia, Malaysia)	P5
1030-1050	Tea Break	Sutra Function Hall
Concurrent Session D: (S5) Nutrition and Health 2		
	<b>Chairperson Prof. Ming Chang Wu</b> (National Pingtung of Science and technology, Taiwan)	Songket Ballroom
1050-1110	<b>The effect of sub-threshold caffeine on sweetness</b> - Dhoungsiri Sayompark,(Deakin University, Australia)	S5O1
1110-1130	<b>Nutritional composition of Malaysian cornsilk</b> - Dr. Wan Rosli Wan Ishak, (Uniiversiti Sains,Malaysia)	S5O2
1130-1150	<b>Local Fast Food Consumptions do not Related With Obesity Incident in Elementary School Children in Yogyakarta City</b> - Siti Helmyati, (University of Gadjah Mada, Indonesia)	S5O3
1150-1210	<b>Seaweeds and Health</b> - Prof. Dr. Leonora N. Panlasigui,(Philippine Women’s University & University of the Philippines. Philippines)	S5O4
Concurrent Session B: (S6) Food Safety and Policies 2		
	<b>Chairperson: Prof Dr. Alastair Hicks</b> (FAO & Adjunct Prof. Mae Fah Luang University, Thailand)	Meeting Room 4
1050-1110	<b>The mechanism for food borne disease outbreak investigation and response in Indonesia</b> - Prof. Dr.Winiati P. Rahayu, (National Agency of Drug and Food Control Republic of Indonesia Indonesia)	S6O1
1110-1130	<b>Responses of Selected Pathogens to Food Factor Stress Combinations</b> - Alonzo A. Gabriel, (University of Hiroshima, Japan)	S6O2
1130-1150	<b>Effect of B-vitamin supplementation on the growth properties of Lactobacillus and Bifidobacterium in soymilk</b> - Joo Ann Ewe,(Universiti Sains Malaysia , Malaysia)	S6O3
1150-1210	<b>Study on the Processing of Nutraceutical Noni Product for the Health care</b> – Khaing zar Lin, (Mandalay Technological University ,Myanmar)	S6O4
Concurrent Session B: (S7) Post Harvest		
	<b>Chairperson: Dr Nuna E. Almanzor</b> (ASCFST,Philippines)	Meeting Room 1
1050-1110	<b>Analysis on decreasing of shallot quality during the postharvest</b> - Dr. Wahyu Supartono, (University of Gadjah Mada, Indonesia)	S7O1
1110-1130	<b>Determination of the best harvest time of two local table grape cultivars and the most suitable storage temperature in cold store for keeping their quality properties</b> - Farzad Gheybi, (Universiti Putra Malaysia ,Malaysia)	S7O2
1130-1150	<b>Kinetics of palm syrup color during storage</b> - Dr. Parita Thanasukarn, (Naresuan University, Thailand)	S7O3
1150-1210	<b>Effect of 1-MCP on Post harvest quality of Broccoli in Vietnam</b> - Dr. Cao Van Hung, (Vietnam Institute of Agricultural Engineering and	S7O4

	Post Harvest Technology, Vietnam)	
<b>Concurrent Session B: (S8) Food Service and Entrepreneurship</b>		
	<b>Chairperson: Ma Divina Alcasabas</b> (FIFSTA, Philippines)	Meeting Room 2
1050-1110	<b>Food hygiene practices among hotel food handlers</b> - Rasidah Hamid, Malaysia	S8O1
1110-1130	<b>Globalization of Foods: Important Food Safety Issues affecting food Trade in Developing Countries: Focus on the Philippines and the Caribbean</b> - Dr. Sonia Y. De Leen, (President of Foundation for the Advancement of Food Science and Technology, Manila, Philippines)	S8O2
1130-1150	<b>Malayan porcupine (<i>Hystrix brachyura</i>) as an alternative meat to Malaysian consumer</b> - Dr. Norsuhana A. H., (Universiti Sains Malaysia, Malaysia)	S8O3
1210-1400	Lunch Break	Sutra Function Hall
<b>Concurrent Session A: (S9) Food Chemistry, Microbiology and Analysis 2</b>		
	<b>Chairperson:</b> • <b>Prof. Dr. Jinap Selamat</b> (Universiti Putra Malaysia, Malaysia)	Songket Ballroom
1400-1420	<b>Changes in bioactive compounds and radical scavenging activity of Australian Sweet Lupin (ASL) seeds during germination</b> - Rumiyaati, ( Curtin University, Australia)	S9O1
1420-1440	<b>Micro and Macro Structural Relaxation of a Hard Boiled Candy System</b> - Pei-Chun Yip, (National University of Singapore, Singapore)	S9O2
1440-1500	<b>Physicochemical Properties and Calcium Bioavailability of Nanonized Pearl Powder</b> - Dr James Swi-Bea Wu, (Taiwan Association for Food Science and Technology (TAFST), Taiwan)	S9O3
1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>An investigation of the freshness of Borneo honeys via the formation of hydroxymethylfurfural (HMF)</b> - Dr Linda, B L Lim, (Universiti Brunei Darussalam, Brunei)	S9O5
1600-1620	<b>Isolation and characterisation of Lactic acid bacteria from fermented coconut milk for virgin coconut oil production</b> - Masdiana Padaga, (Brawijaya University, Indonesia)	S9O6
1620-1640	<b>Quality and respiration rates changes during storage of 'sekaki' papaya fresh-cut packed in polypropylene container</b> - Dr Rosnita A Talib, (Universiti Putra Malaysia, Malaysia)	S9O7
1640-1700	<b>Two Isoforms of Trypsin from the Intestine of Skipjack Tuna (<i>Katsuwonus pelamis</i>): Purification and characterization</b> - Dr. Sappasith Klomklao, (Thaksin University, Thailand)	S9O8
1700-1720	<b>Effects of partial-substitution of wheat flour with mango pulp and peel flour (<i>Mangifera indica</i> var. <i>chokanan</i>) in sponge cake in terms of the physico-chemical and organoleptic attributes</b> - Wong Lee Min, (Universiti Sains Malaysia, Malaysia)	S9O9
1720-1740	<b>Preparation and Characterization of Sodium Carboxymethylcellulose and Its Films from Nam Wa Banana Pseudo Stem (<i>Musa sapientum</i> (ABB group), Linn.)</b> - Prof. Dr. Panuwat Suppakul, (Kasetsart University, Thailand)	S9O10
1740-1800	<b>Characterization of bacteriocin produced by <i>Lactobacillus plantarum</i> 0-14 – a natural food preservative in traditional fermented food</b> - Dr Nguyen La Anh, (Food Industries Research Institute, Vietnam)	S9O11
<b>Concurrent Session C: (S10) Functional Food and Food Biotechnology 2</b>		
	<b>Chairperson:</b> • <b>Mrs Sivilay Naphayvong</b> (Food and Drug Department, Ministry	Meeting Room 4

	of Health, PDR Laos)  • <b>Dr Kamaljit Singh Vilkh</b> (CSIRO Food and Nutritional Sciences, Australia)	
1400-1420	<b>Natural substances &amp; Health care; Taurine and Analogues: Nutraceuticals and functional food components</b> - Dr Ramesh C Gupta, (Nagaland University, India)	S1001
1420-1440	<b>Antioxidant properties of pink guava industrial by-product: Exploitation of the potential as functional ingredients</b> - Kong Kin Weng, (Universiti Putra Malaysia, Malaysia)	S1002
1440-1500	<b>The effect of Roselle varieties, sugar concentration and fermentation time on the antioxidant activity of Roselle cider</b> - Mery Tambaria, (University of Pelita Harapan, Indonesia)	S1003
1500-1520	<b>Antioxidant Potential and Phenolic acids profiling of Mulberry (<i>Morus Laevigata W.</i>, <i>Morus Nigra L.</i>, <i>Morus Alba L.</i>) Leaves and Fruit</b> - Ayaz A Memon, (NCEAC University of Sindh, Pakistan)	S1004
1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>Study on production of functional food containing Angiotensin Converting Enzyme Inhibitory Peptides (ACEIPs) from green-bean protein by enzymatic method</b> - Assoc. Prof. Dr. Nguyen Thi Hoai Tram, (Food Industries Research Institute, Vietnam)	S1005
1600-1620	<b>Antioxidant activities of extract from mango (<i>Mangifera indica L.</i>) and guava (<i>Psidium guajava L.</i>) and their effect on storage quality of chicken ball</b> - Norhidayah Abdullah, (Universiti Teknologi MARA, Malaysia)	S1006
1620-1640	<b>Antioxidation and anti-aging effect of pearl powder- a human clinical trial</b> - Prof. Dr. Chin-Kun Wang, (Chung Shan Medical University, Taiwan)	S1007
1640-1700	<b>Nutrition and health (the relationship between food/nutrition and health/diseases)</b> - Datin Hajah Masni Haji Mohd Ali, (Council of Women of Brunei Darussalam, Brunei)	S1008
1700-1720	<b>Growth Characteristics of Probiotics in Soymilk Supplemented with Prebiotics</b> - Yeo Siok Koon, (University Sains Malaysia, Malaysia)	S1009
1720-1740	<b>Evaluation of Functional Properties of Lactobacilli and Bifidobacteria Isolated From Breast Milk</b> - Dr. Lilis Nuraida, (Bogor Agricultural University, Indonesia)	S10010
1740-1800	<b>Characterization and yielding of natural bioactive compounds of peptide type as novel and perspective functional food components</b> - Dr Peter Forgo, (Eszterhazy Karoly University, Hungary)	S10011
<b>Concurrent Session A: (S11) Nutrition and Health 3 &amp; Food Processing and Product Development 2</b>		
	<b>Chairperson:</b> • <b>Dr Purwiyatno Hariyadi</b> (SEAFast Center Bogor Agricultural University, Indonesia) • <b>Hjh Laila Hj Abd Hamid</b> (Ministry of Industry and Primary Resources, Brunei Darussalam)	Meeting Room 1
1400-1420	<b>Nutritional Characteristics of Protein Rich Flour (PRF) Produced from Indonesian Non-oilseed Legumes</b> - Ahmad Nafi, (Universiti Putra Malaysia, Malaysia)	S1101
1420-1440	<b>Hypoglycemic Effect of Chitosan in Alloxan-Induced Diabetes Mellitus Sprague Dawley Rats</b> - Lily Arsanti Lestari, (Gadjah Mada University, Indonesia)	S1102
1440-1500	<b>Encapsulation of <i>Lactobacillus sp.</i> with <i>Moringa oleifera</i> Leaf for Food Supplement</b> - Prof. Dr. Ir. Sri Kumalaningsih, (Brawijaya University, Indonesia)	S1103

1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>Development of a new date-based food product for children using extrusion processing</b> - Prof. Ali I. Hobani, (King Saud University, Saudi Arabia)	S11O5
1600-1620	<b>Fruits and Vegetables Consumption in the Philippines and the Trinidad, West Indies: Focus on Perceptions and Antioxidant Properties</b> - Dr Neela Badrie, (Foundation for the Advancement of Food Science and Technology, Philippines)	S11O6
1620-1640	<b>Textural Changes in Marinated Beef Satay</b> - Dr Chin Nyuk Ling, (Universiti Putra Malaysia, Malaysia)	S11O7
1640-1700	<b>Optimization of Sucrose and Urea Concentration for the Production of Citric Acid from Apple Pomace using <i>Aspergillus niger</i> (Case Study in PT. Batu Bhumi Suryatama-City of Batu)</b> - Dr. Wignyanto, (University of Brawijaya, Indonesia)	S11O8
1700-1720	<b>Study on sausage production from catfish meat waste</b> - Tran Thanh Truc, (Can Tho University, Vietnam)	S11O9
1720-1740	<b>High pressure processing technology: innovation in non-thermal processing of foods</b> - Franciso Purroy Balda, (N C Hyperbaric, Spain)	S11O10
1740-1800	<b>Guava has anti-fungal and anti-bacterial properties against fungi <i>M. gypseum</i>, <i>T. mentagrophytes</i>, &amp; bacteria <i>S. aureus</i>, and <i>S. epidermidis</i></b> - Mr Joshua Adekeye, (Akeke Farms Company, Nigeria)	S11O11
<b>Concurrent Session C: (S12) Halal Foods</b>		
	<b>Chairperson:</b> <ul style="list-style-type: none"> <li>• Mr L. Broto S. Kardono (ASCFST, Indonesia)</li> <li>• Hjh Zainon Hj Taha (Ministry of Industry and Primary Resources, Brunei Darussalam)</li> </ul>	Meeting Room 2
1400-1420	<b>Brunei Halal Brand</b> - Abd Latif Hj Sani, (Department of Agriculture, Brunei)	S12O1
1420-1440	<b>Role of 'Proxy and Approximation' in Determining the Halal Status of Restaurant Outlets: Recent Findings from Klang Valley, Peninsular Malaysia</b> - Irfan Sungkar, (University of Malaya, Malaysia)	S12O2
1440-1500	<b>Issues Pertaining to Malaysian Halal Food : Halalan Tayyiban as a Guideline</b> - Ms. Sazelin Arif, (University of Malaya, Malaysia)	S12O3
1500-1520	<b>The Effectiveness Knowledge, Recognition on Halal Logo authorization on the Food Product to Enhance Purchasing Power in Kota Kinabalu Shopping Complexes</b> - Ms. Adilah Md Ramli, (Universiti Malaysia Sabah, Malaysia)	S12O4
1520-1540	Tea Break	Sutra Function Hall
1540-1600	<b>Meat species specificity identification based on the loop mediated isothermal amplification and electrochemical DNA sensor</b> - Prof. Dr. Eichii Tamiya, (Osaka University, Japan)	S12O5
1600-1620	<b>Rapid method for the determination of gelatine source by fourier transform infrared spectroscopy</b> - Norakasha Rusli, (Universiti Putra Malaysia, Malaysia)	S12O6

Oral Day 3 (Friday 23<sup>rd</sup> October 2009)

Plenary 3		
	<b>Chairperson: Prof. Dr. Abdul Salam Babji, (Universiti Kebangsaan Malaysia, Malaysia)</b>	Songket Ballroom
0800-0835	<b>“From Farm Gate to Plate”: The Role of Food Services as a Catalyst for Foods / Nutrition Research Innovations and as Stimulant for Entrepreneurship in Global Markets</b> - Prof. Dr. Mahmood A Khan, (Virginia Tech, USA)	P6
0835-0910	<b>Review of Food Technology Approaches and Opportunities for Food Security in Asia Pacific Region</b> - Prof. Dr. Alastair Hicks, (Mae Fah Luang University, Thailand)	P7
0910-0930	Tea Break	Sutra Function Hall
<b>Concurrent Session D: (S13) Convenience, Innovative, Alternative Ingredients</b>		
	<b>Chairperson: Assoc. Prof. Karl Matthews, (Rutgers University, USA)</b>	Songket Ballroom
0930-0950	<b>Microstructural and physical properties of guava (<i>Psidium guajava</i> L.) coated with palm-based edible coatings</b> - Assoc. Prof. Dr Halimahton Zahrah Mohamed, (Universiti Teknologi MARA, Malaysia)	S1301
0950-1010	<b>Research on production of protein-isoflavone enriched powder from soybean</b> - Dr Truong Huong Lan, (Food Industries Research Insitute, Vietnam)	S1302
1010-1030	<b>Emulsion Stability of Isolated Wheat Protein in Mayonnaise</b> - Prof. Eufemio G.Barcelon, (University of Santo Thomas, Philippines)	S1303
1030-1050	<b>Optimization of Ultrasonic Processing to Stimulate Milk Fermentation by Bifidobacteria</b> - Chiew-Yi Lee, (National University of Singapore, Singapore)	S1304
1050-1110	<b>The Production of Modified Starch Suitable for Uses as Filling Material in the Production of Meatball</b> - Sanfianti Kohar, (Swiss German University, Indonesia)	S1305
1110-1130	<b>Effect of carrot powder addition on spaghetti quality using extruder</b> - Dr Ekasit Onsaard, (Ubonratchathani University, Thailand)	S1306
<b>Concurrent Session D: (S14) Sensory Evaluation</b>		
	<b>Chairperson: Dr Mladen Brncic, (University of Zagreb, Croatia)</b>	Meeting Room 4
0930-0950	<b>Consumer Study on The Acceptability of Coffee and Chocolate Based Drink Among Young Malaysian Adults</b> - Ass.Prof. Dr Sharifudin Md Shaarani, (Universiti Malaysia Sabah, Malaysia)	S1401
0950-1010	<b>Iodine Stability and Sensory Quality of Fermented Fish and Fish Sauce Produced Using Iodated Salt</b> - Boualapha Chanthilath, (Food & Drug Quality Control Center, PDR Laos)	S1402
1010-1030	<b>Application of zNose™ for vapor print™ determination of raw and processed pumpkin</b> - Forough Shavakhi, (Universiti Putra Malaysia, Malaysia)	S1403
1030-1050	<b>Physicochemical, fatty acid and sensory quality of duck nuggets frying with different of cooking oil</b> - Ismed Lukman, (Universiti Sains Malaysia, Malaysia)	S1404
1050-1110	<b>Sensory evaluations of crackers incorporated with different levels of unripe banana flour and unpeeled pumpkin flour</b> - Komathi C. A., (Universiti Sains Malaysia, Malaysia)	S1405
1110-1130	<b>Variable analysis of consumer’s acceptance on sweet potato flour ice cream with path analysis</b> - Dr Imam Santoso, (University of Brawijaya, Indonesia)	S1406
<b>Concurrent Session D: (S15) Food Marketing and Distribution</b>		
	<b>Chairperson: Mariani Hj Sabtu (Ministry of Industry and Primary</b>	Meeting Room

	Resources, Brunei Darussalam)	1
0930-0950	<b>Present State of Korean Traditional Food and Globalization Strategy</b> - Prof. Dong Hwa Shin, (Chonbuk National University, Korea)	S15O1
0950-1010	<b>Changing competitiveness of meat and meat preparation sub-sectors in selected ASEAN countries</b> - Dr Mohd Mansor Ismail, (Universiti Putra Malaysia, Malaysia)	S15O2
1010-1030	<b>Successful export promotion strategies: Case studies</b> - Prof. Ming Chang Wu, (National Pingtung University of Science and Technology (NPUST), Taiwan)	S15O3
1030-1050	<b>Consumption Trends of Sorghum Traditional Foods by Urban Consumers in Botswana; and the Potential Demand for Bakery Products made from Sorghum Flour</b> - Zandi Mantho J Koveya, (Universiti Putra Malaysia, Malaysia)	S15O4
1050-1110	<b>The Production and Distribution of Emergency Food Reserve (EFR) from Selected CROPS: Government-Private Sector Cooperation (GPC)</b> - Lourdes Solidum-Montevirgen, (Industrial Technology Development Institute ,Philippines)	S15O5
1110-1130	<b>Quality characteristics of chicken sausages marketed in Malaysia</b> - Ishamri Ismail, (Universiti Sains Malaysia, Malaysia)	S15O6
<b>Concurrent Session D: (S16) Food Engineering and Mechanization &amp; Sanitation and Decontamination Issues in Food Industry</b>		
	<b>Chairperson: Dr James Wu</b> (National Taiwan University, Taiwan)	Meeting Room 2
0930-0950	<b>Sweet-potato New Processing Technology</b> -Prof. Xie Jiang, (Crop Research Institute of Sichuan Academy of Agricultural Sciences , China)	S16O1
0950-1010	<b>Effect of power ultrasound treatment on homogenization of milk</b> - Dr Mladen Brncic, (University of Zagreb, Croatia)	S16O2
1010-1030	<b>Simulation and control of food processes using PI Controller</b> - Dr Farah Saleena Taip, (Universiti Putra Malaysia, Malaysia)	S16O3
1030-1050	<b>Analysis of the operating conditions of twin- screw extruder for the production of date porridge</b> - Assoc. Prof. Alhusein Assiry, (King Saud University, Saudi Arabia)	S16O4
1050-1110	<b>The effects of ultra violet treatment on the physical properties of starch blends edible films</b> - Umami Shafiqah Mat Salleh, (Universiti Sains Malaysia, Malaysia)	S16O5
1110-1130	<b>Foodborne and Commensal bacteria associated with produce: Illness, antibiotic resistance, and mitigation strategies</b> - Assoc. Prof. Karl Matthews, (Rutgers University, USA)	S16O6
1130-1430	Lunch Break	Sutra Function Hall
<b>Concurrent Session D: (S17) Food Processing and Product Development 3</b>		
	<b>Chairperson: Mrs.Ser-Low Wai Ming</b> (FIFSTA, Singapore Institute of Food Science & Technology, Singapore)	Meeting Room 4
1430-1450	<b>Optimization of Hydrolysis Condition using Response Surface Methodology for Hydrolysis of Protein Hydrolysate from Chinese Herring (<i>Tenualosa ilisha</i>) Fish Waste</b> - Nuraini Jamil, (Universiti Sains Malaysia, Malaysia)	S17O1
1450-1510	<b>Improvement of rice cracker qualities by using hydrocolloids</b> - Prof. Dr. Puntarika Ratanatriwong, (Naresuan University Thailand)	S17O2
1510-1530	<b>The Effect of Brown Coconut Sugar Region and Concentration of Fine Sucrose Crystal Added on the Quality of Crystal Brown Coconut Sugar by Reprocessing Method</b> - Dr. Ir. Susinggih Wijana, (University of Brawijaya, Indonesia)	S17O3
1530-1550	<b>Study of operating parameters to produce a shelf stable retort pouch product</b> - Dr Marliya Ismail, (University of Moratuwa, Sri Lanka)	S17O4

Concurrent Session D: (S18) Nutrition and Health 4		
	<b>Chairperson: Prof Luu Dzuan</b> (Vietnam Association of Food Science and Technology (VAFST), Vietnam)	Meeting Room 1
1430-1450	<b>Consumer understanding, preferences and usage of different nutrition information panel formats</b> - Dr Nik Ismail Nik Daud, (Universiti Kebangsaan Malaysia, Malaysia)	S1801
1450-1510	<b>Standard Pharmacognostic Characterization of <i>Illicium verum</i> Hk. f. as an Innovative and Alternative Ingredients for Nutraceutical and Dental Application</b> - Assoc. Prof. Somporn Putiyanan, (Chiang Mai University, Thailand)	S1802
1510-1530	<b>Nutritional quality and properties of protein and lipid in processed meat products</b> - Prof. Dr. Abdul Salam Babji, (Universiti Kebangsaan Malaysia, Malaysia)	S1803
		S1804
Concurrent Session D: (S19) Food Chemistry, Microbiology and Analysis 3		
	<b>Chairperson: Ms.Ha Thi Lam Hong</b> ,(ASCFST, Vietnam)	Meeting Room 2
1430-1450	<b>Combined effect of tannic acid and modified atmospheric packaging on shelf-life extension of refrigerated striped catfish slices (<i>Pangasius hypothalamus</i>)</b> - Sajid Maqsood, (Prince of Songkla University, Thailand)	S1901
1450-1510	<b>A new rapid analysis method for the determination of pesticide residues in vegetables by GC-MS</b> - Yawar Latif, (University of Sindh, Pakistan)	S1902
1510-1530	<b>Tea Polyphenols in Reduction of Starchy Food Digestibility</b> - Dr Huang Dejian, (National University of Singapore, Singapore)	S1903
1530-1550	<b>The nutrient compositions of <i>Artocarpus champedan</i></b> - Dr Linda B L Lim, (Universiti Brunei Darussalam, Brunei)	S1904
1550-1650	Closing Ceremony	Songket Ballroom