

Poster

Poster Session 1; Time: 0830-1330		
Theme 1: Post harvest		
1	Quality profile changes of bamboo shoot flour in the package during storage - Gatot Priyanto, Indonesia	S1/P1
2	Quality changes model of fresh chili during modified atmosphere storage - Yuniarti, Indonesia	S1/P2
3	Aroma profile of fresh and dried ginger (<i>Zingiber officinale</i>) leaf, stem and rhizome - Abdul Salam Babji, Malaysia	S1/P3
4	Freezing technology of frozen cut vegetables for six types of vegetables - Norafida Azizzuddin, Malaysia	S1/P4
5	Effect of different packaging materials on fresh cut onion stored at different storage temperatures - Zaulia Othman, Malaysia	S1/P5
6	Effect of Moisture Content and Storage Temperature on the Stability and Shelf-life of Virgin Coconut Oils - Norbert Ambagan, Philippines	S1/P6
7	Storage Stability of Protein Hydrolysate from Yellow Stripe Trevally (<i>Selaroides leptolepis</i>) - Vilailak Klompong, Thailand	S1/P7
8	Determination of Egg Quality and the Significance of Storage Temperature - Hajah Rokiah Haji Omar, Brunei Darussalam	S1/P8
9	The development of Post harvest handling technology for Vegetables and Fruit rops in Brunei Darussalam - Hjh Rokiah hj Mohd Zain, Brunei Darussalam	S1/P9
Theme 2: Nutrition and health		
1	Calcium bioavailability and physical properties of calcium-fortified rice - Chatarina Wariyah, Indonesia	S1/P10
2	Violence in Household related with Nutritional Status of Pregnant Women in Lewa, East Sumba District, East Nusa Tenggara - Siti Helmyati, Indonesia	S1/P11
3	Characteristics of virgin oil extracted from white sesame seeds of central Java- Indonesian origin and its function to eliminate damage of hepar cell - Sri Handajani, Indonesia	S1/P12
4	Calcium absorption kinetic on Indonesian rice - Supriyadi, Indonesia	S1/P13
5	Red ginseng extract protect against acute ethanol-induced hangover in Sprague-Dawley rats - Cheon-Bae Sohn, Korea	S1/P14
6	Eliminatory effect of fermented black garlic on ethanol-induced hangover in Sprague-Dawley rats - Eun Shil kwak, Korea	S1/P15
7	Effect of spirulina (<i>Spirulina platensis</i>) on bone growth, mineral content and insulin-like growth factor-1 in Sprague-Dawley rats - Eun Shil kwak, Korea	S1/P16
8	Effects of black garlic paste on the quality characteristics and antioxidant properties of black garlic yanggeng - Eun Shil kwak, Korea	S1/P17
9	Protective effects of fermented black garlic on ethanol-induced liver damage in	S1/P18

	Sprague-Dawley rats - Hye-Ran Kim, Korea -	
10	Effects of spirulina (<i>Spirulina platensis</i>) on the physiochemical and antioxidant properties of rice-yeot-gangjung - Hye-Ran Kim, Korea	S1/P19
11	Fermented medicinal herbs extract relieves acute ethanol-induced hangover in Sprague-Dawley Rats - Mee Ree Kim, Korea	S1/P20
12	Analysis of capsinoids and vitamin C in pepper (<i>Capsicum annuum</i> L.) breeding lines - Miri Jung, Korea	S1/P21
13	Level of water soluble and fat soluble vitamins in 32 dishes in the Arabian gulf - Basma Dashti, Kuwait	S1/P22
14	Weekly iron-folic acid supplementation reduces anemia among women of reproductive age in the Sekong Province of Lao PDR - Bounthom Phengdy, Laos	S1/P23
15	National Maternal and Child Nutrition Survey 2006 - Bounthom Phengdy, Laos	S1/P24
16	Determinants of Honey Consumption and their Medicinal Values among Malaysian Consumers' - Abdullahi Farah Ahmed, Malaysia	S1/P25
17	Prebiotic And Hypocholesterolemic Effects Of Dietary Fibre Powdered From Pink Guava By-Product - Aida Hamimi Ibrahim, Malaysia	S1/P26
18	The Nutritional Profile of Breast and Thigh Meat of Muscovy Duck - Aronal Arief Putra, Malaysia	S1/P27
19	Nutritional, Physicochemical, Amino Acid, and Fatty Acid Evaluation of Breast and Thigh Meat of Peking Duck - Aronal Arief Putra, Malaysia	S1/P28
20	Nutritional composition of <i>Canarium odontophyllum</i> Miq. - Faridah Hanim Shakirin, Malaysia	S1/P29
21	Sugar substitution with stevia in pound cake: the physical effect - Khairunizah Hazila Khalid, Malaysia	S1/P30
22	Protective effects of <i>Eucheuma cottonii</i> ethanol extracts in chronic nitric oxide deficient rats - Maslia Manja Badrul Zaman, Malaysia	S1/P31
23	Screening of Pancreatic Lipase Inhibitory Compounds from Malaysian Medicinal and Aquatic Plants - Muhammad Ado Abubakar, Malaysia	S1/P32
24	30-Day Safety Study of <i>Strobilanthes crispus</i> juice in male and female normal and diabetic rats - Norfarizan Hanoon Noor Azmi, Malaysia	S1/P33
25	Antidiabetic and wound healing effects of oil palm leaves and red seaweed on streptozotocin-induced diabetic rats - Rosalina Tan Roslan Tan, Malaysia	S1/P34
26	Food culture and dietary intake among Iranian students in Malaysia - Rosita Jamaluddin, Malaysia	S1/P35
27	Wound healing properties of ethanolic and aqueous extracts of <i>Eucheuma cottonii</i> in normal - Samaneh Ghasemi Fard, Malaysia	S1/P36
28	Nutritional and anti-nutritional composition of palm kernel cake - Tharindu Gallage, Malaysia	S1/P37

29	Effects of <i>Potentilla anserine</i> polysaccharide hydrolysates on cell cycle and apoptosis in human breast adenocarcinoma (MCF-7) - Ean-Tun Liaw, Taiwan	S1/P38
30	Hypoglycemic effect of guava (<i>Psidium guajava</i> linn) extracts on type 2 diabetes - Chin-Yen Tsai, Taiwan	S1/P39
31	Immunomodulatory effects of polysaccharides from <i>Monascus purpureus</i> on immune system against tumor cells - Hung-Hui Chen, Taiwan	S1/P40
32	Hypoglycemic effect of Myrtaceae family plants in diabetes - Jai-Wei Chang, Taiwan	S1/P41
33	A study on the biological activity of modified pectin - Yeong-Shenn Lin, Taiwan	S1/P42
34	Food Products using Thai Herbs Nutritional Research and Development For Value Added of Health : Thai Style Instant Soup Produced from Herbs and Cereal - Duangchan H., Thailand	S1/P43
35	Anti-inflammatory Effects of the Extract from <i>Putranjiva roxburghii</i> Wall. Leaves in Animal Models - Wantana Reanmongkol, Thailand	S1/P44
36	Effects of <i>Nigella Sativa</i> oil on the blood glucose levels in diabetic mice - Norhayati Haji Ahmad, Brunei	S1/P45
37	Application of Microencapsulation in Bio-Yogurt making to Improve the viability of Probiotics - Aung Ko Ko Oo, Myanmar	S1/P46
Theme 3: Food standards and regulations		
1	Veterinary Inspection Logo Certification in Brunei Darussalam - Hjh Kasumawati Hj Mohd Jaafar, Brunei	S1/P47
Theme 4: Convenience, innovative, alternative ingredients		
1	Exploring the potential of using flaxseed in pan bread - Jameela Al-Saqer, Kuwait	S1/P48
2	Effect of microbial transglutaminase on rheological properties of restructured fish products - Wolyna Pindi, Malaysia	S1/P49
3	Rheological properties of restructured fish products from freshwater fish - Wolyna Pindi, Malaysia	S1/P50
4	Effect of carrot powder addition on spaghetti quality using extruder - Ekasit Onsaard, Thailand	S1/P51
5	Inhibition of enzymic browning in cloudy apple juice with selected antibrowning agents - Patchimaporn Udomkun, Thailand	S1/P52
6	Application of a Thai Barbecue Seasoning, Sa-teh Paste, Marinade for White Shrimp (<i>Litopenaeus vannamei</i>) - Sunisa Siripongvutikorn, Thailand	S1/P53
7	The Effect of Ingredients on Gelling Characteristic of Black Grass Jelly - U-rai Phawsangtong, Thailand	S1/P54
8	Research on enhancement of aglucone isoflavones in soybean (<i>Glycine max</i> (L.) Merrill) by germination - Truong Huong Lan, Vietnam	S1/P55
Theme 5: Food service and entrepreneurship		
1	Factors affecting consumers' purchasing behavior towards selected dairy products - Nitty Hirawaty Kamarulzaman, Malaysia	S1/P56
Theme 6: Food chemistry, microbiology and analysis		

1	Effect of copigmentation to color stability of Anthocyanins from Rosella (<i>Hibiscus sabdarifa</i>) - Dede R Adawiyah, Indonesia	S1/P57
2	Chemical Properties and Glycemic Index of Cookies from Modified Arrowroot (<i>Maranta arundinacea</i> L.) Starch - Didah Nur Faridah, Indonesia	S1/P58
3	Isolation and identification the major natural color component from the extract of sappan lignum (<i>Caesalpinia sappan</i> L.) - Hanifah Nuryani Lioe, Indonesia	S1/P59
4	Shelf life prediction of fish oil - Hari Eko Irianto, Indonesia	S1/P60
5	Isolation and presumptive identification of Salmonella Typhimurium from chicken carcass, minced meat and fish - Harsi D. Kusumaningrum, Indonesia	S1/P61

Poster Session 2; Time: 1400-1800

Theme 6: Food chemistry, microbiology and analysis		
6	Oxidative effect of NaFeEDTA and Fe-sulphate in fortified soy sauce - Mary Astuti, Indonesia	S2/P1
7	Optimization of extraction of Anthocyanins from purple sweet potato using response surface methodology - Pudji Hastuti, Indonesia	S2/P2
8	Effects of Spontaneous Fermentation During Soaking of Local Variety of White Corn (<i>Zea mays</i> L.) on Gelatinization Properties of Its Flour - Purwiyatno Hariyadi, Indonesia	S2/P3
9	FTIR and SEM studies on a Mixture of an Isolate Plant Proteins with Konjac Flour and Food Bar Dough with Konjac Flour - Simon Bambang Widjanarko, Indonesia	S2/P4
10	Oxidative effect of NaFaEDTA fortification in sweet soy sauce on biological system (rats) - Sri Naruki, Indonesia	S2/P5
11	Partial Characterization of Spontaneous Fermented Cassava Flours - Titi Candra Sunarti, Indonesia	S2/P6
12	The Effect of Mung Bean Cake as Dietary Fiber Source on Cecal Microflora and Short Chain Fatty Acid in Rats - Tyas Utami, Indonesia	S2/P7
13	Volatile organosulfur compounds in fresh garlic and processed garlic products - Hye-Ran Kim, Korea	S2/P8
14	Tocotrienol-rich fraction from grape seeds inhibits oxidative stress induced by tert-butyl hydroperoxide in HepG2 - Junsoo Lee, Korea	S2/P9
15	Antimicrobial activity of garlic heated under different time of heating and pH - Kyu Hang Kyung, Korea	S2/P10
16	S-Allyl-L-cysteine contents of fresh garlic and commercial garlic products - Kyu Hang Kyung, Korea	S2/P11
17	Changes in γ -aminobutyric acid (GABA) content and chemical composition of two rice cultivars after germination - Sungho Jang, Korea	S2/P12
18	Antimicrobial Effect of Low Concentration Electrolyzed water and other sanitizers on natural micro flora, <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in Spinach - Syed Md Ehsanur Rahman, Korea	S2/P13

19	Physicochemical properties of by-products powder (pulp fibrous and peel) of underutilised bambangan (<i>Mangifera pajang</i>) fruits - Abd Razak Ismail, Malaysia	S2/P14
20	Osmotic dehydration kinetics of thermally treated seedless guava (<i>Psidium Guajava</i> L.) - Ali Ganjloo, Malaysia	S2/P15
21	Optimization of Supercritical Fluid Extraction (SFE) for flavonoids extraction from <i>Morinda citrifolia</i> L (Mengkudu) leaf using RSM - Azizah Abdul Hamid, Malaysia	S2/P16
22	Proximate, pH, colour and amino acid of young and old quail meat - Boni Ikhlas Yusril, Malaysia	S2/P17
23	The effect of different ratio of chicken and quail meat on the amino acid and fatty acid compound of meatball - Boni Ikhlas Yusril, Malaysia	S2/P18
24	Optimization of Trypsin-assisted Extraction of Palm Kernel Cake Protein Using Response Surface Methodology - Chee Kah-Leong, Malaysia	S2/P19
25	The effect of fermentation temperature and time on the selected properties of <i>Centella asiatica</i> tea - Chew Shio Heong, Malaysia	S2/P20
26	RVA analysis of mixtures of sago starch, raw honey and soy protein isolates - Daniel S Dongoran, Malaysia	S2/P21
27	The Simultaneous Detection of 11 Mycotoxins in Rice Using HPLC with Post-Column Derivatization System - Farhang Soleimany, Malaysia	S2/P22
28	Alcoholic-alkaline treatment of dual-modified sago starch - Jau-Shya Lee, Malaysia	S2/P23
29	Screening for anti-trypsin activity in Malaysian edible plants and herbs - Kamilah Dahian, Malaysia	S2/P24
30	A comparative study on physicochemical properties of freshwater fish skin gelatin with commercial gelatin from bovine and cold water fish skin - Khar-Ling Ng, Malaysia	S2/P25
31	Supercritical Carbon Dioxide (SC-CO ₂) Extraction of Bioactive Flavonoids from Spearmint (<i>Mentha spicata</i> L.) Leaves - Mandana Bimakr, Malaysia	S2/P26
32	Effect of Citric Acid on the Color and Odor of Onion Puree during cold storage - Navideh Sadoughi, Malaysia	S2/P27
33	Gaseous environment factor affecting the growth and culturability of <i>Campylobacter jejuni</i> - Nur Ilida Mohamad, Malaysia	S2/P28
34	Extraction and characterisation of alkaline phosphatase from germinated black eye pea (<i>Vigna unguiculata</i>) - Pui Liew Phing, Malaysia	S2/P29
35	Effect of transesterification on the characteristics of <i>Moringa oleifera</i> seed oil and palm stearin blends - Sarafhana Dollah, Malaysia	S2/P30
36	Determination of Heavy Metal Content (Cd, As) in Fish Widely Consumed in East Coast of Peninsular Malaysia - Shariza Abdul Razak, Malaysia	S2/P31
37	Proximate analysis and mineral determination of spray dried Pitaya powder (<i>Hylocereus polyrhizus</i>) - Siti Raihanah Shafie, Malaysia	S2/P32

38	The Combination of Passive Filter and Depth Filter to Removal of Soap Stock and Free Fatty Acid for Improving Quality of Sardine Fish Oil - Sugeng Heri Suseno, Malaysia	S2/P33
39	Improvement of <i>Salmonella</i> spp. isolation from Catfish (<i>Clarias gariepinus</i>) Obtained from Wet Markets Using Pellet Method - Titik Budiati, Malaysia	S2/P34
40	Effect of different solvents on crude gum extraction of selected Malaysian tropical fruits and its by-products - Tun Norbrillinda Mokhtar, Malaysia	S2/P35
41	Physico-chemical Properties of Honeydew Melon and Musk Lime Seed Oils - Yanty Noorzianna Abdul Manaf, Malaysia	S2/P36
42	Effects of microwave heating on composition and oxidative stability of black cumin (<i>Nigetta sativa</i> L.) seed oil - Abdulrhman Khalifa, Saudi Arabia	S2/P37
43	Stability of Tea Catechins in the Biscuit Making Process - Amber Sharma, Singapore	S2/P38
44	Characterizing the Functions of Selected Important Enzymes in Wheat Flour for Bakery Products - Yi-Yun Pang, Singapore	S2/P39
45	Preparation of thermal stable microcapsules by silica-chitosan hybrid - Hui-Huang Chen, Taiwan	S2/P40
46	The study on the transacylation reaction catalyzed by pectinesterase from commercial pectinase - Hung-Hsuan Yen, Taiwan	S2/P41
47	A study of the glycemic index of foods by means of glucose meters and a biochemistry analyzer - Jen-Shinn Lin, Taiwan	S2/P42
48	Cell surface display of RAGE variable domain on <i>Escherichia coli</i> for establishment of affinity binding assay - Mei-Li Wu, Taiwan	S2/P43
49	Production and Characterization of <i>Lactobacillus acidophilus</i> α -Galactosidase Used for Hydrolyzing α -Galacto-Oligosaccharide in Soy-derived Food - Szu-Chuan Shen, Taiwan	S2/P44
50	Encapsulation of Lime Oil by Co-crystallization with Sucrose - Arunsi Leejeerajumnean, Thailand	S2/P45
51	Contamination of <i>Shigella</i> in Salted egg product - Benchamaporn Pimpa, Thailand	S2/P46
52	Proximate and mineral composition of some popular Thai dishes - Boonma Niyomwit, Thailand	S2/P47
53	Effect of whey protein powder on prevention of lipid autoxidation in tuna red fluid - Duanpen Khunrit, Thailand	S2/P48
54	Physicochemical changes in shrimp paste during fermentation - Manat Chaijan, Thailand	S2/P49
55	Diffusion efficiency of tetrasodium pyrophosphate in Pacific White Shrimp (<i>Litopenaeus vannamei</i>) - Netnapid Ongsuwan, Thailand	S2/P50
56	Pasting properties of modified corn grit from extrusion process - Nipat Limsangouan, Thailand	S2/P51
57	Chemical and Microbiological Changes in Vannamei Shrimp (<i>Litopenaeus vannamei</i>) during Refrigerated and Ambient Storage - Panuwat Suppakul, Thailand	S2/P52
58	Nutritional composition of traditional Thai foods used local vegetables - Payom Auttaviboonkul, Thailand	S2/P53

59	Microbiological Quality of Oyster (<i>Crassostrea belcheri</i>) during Storage at Various Conditions - Pornpong Sutthirak, Thailand	S2/P54
60	Phenolic compounds in mulberry leaf extracts from different cultivars - Sajee Suwansri, Thailand	S2/P55
61	Shelf-life Extension of Spent Hen Meat with Tom-Yum Paste Marinating - Saowakon Wattanachant, Thailand	S2/P56
62	Comparative study on volatile compounds of fresh coconut milk isolated by solid-phase microextraction and solvent extraction - Siree Chaiseri, Thailand	S2/P57
63	Physicochemical and Biological Properties of <i>Illicium verum</i> Extracts - Siriporn Okonogi, Thailand	S2/P58
64	Combined effect of Thai local vegetable extracts and sodium lactate on retardation of lipid oxidation and microbial growth in a Chinese - style sausage - Suree Nanasombat, Thailand	S2/P59
65	Characteristics and Antimicrobial Activity of Edible Films Incorporated with Payom wood (<i>Shorea talura</i> Roxb) extracts - Thawien Wittaya, Thailand	S2/P60

Poster Day 2 (Thursday 22nd October 2009)

Poster Session 3; Time: 0830-1330		
Theme 6: Food chemistry, microbiology and analysis		
66	Influence of Lipids on the Mechanical and Water Barrier Property of Edible Rice Starch-Methylcellulose Blend Film - Thawien Wittaya, Thailand	S3/P1
67	Obtaining Essential Oil and Shikimic Acid from Star Anise Fruit (<i>Illicium verum</i>) - Bui Thi Bich Ngoc, Vietnam	S3/P2
68	Enzymatic synthesis and purifying of cyclo-amylose from tapioca starch with isoamylase and 4- α -glucanotransferase - Le Quang Tri, Vietnam	S3/P3
69	Effect of lecithin on the rheological properties of whey protein isolate gels - Tran Le Thu, Vietnam	S3/P4
70	Effect of different fermentation medium to <i>Aspergillus niger</i> pectinmethylesterase production - Tran Thanh Truc, Vietnam	S3/P5
71	Effect of pH and temperature on the activity of bromelain in pineapple fruit - Tran Thanh Truc, Vietnam	S3/P6
72	Osmotic dehydration of pineapples in sucrose solution - Tran Thanh Truc, Vietnam	S3/P7
73	Chemical and microbial studies on Belutak Yu, a salted shark liver - Hamizah Haji Haidi, Brunei	S3/P8
74	The survivor of Salmonella in chiller water as affected by chlorination and temperature in broiler chicken processing - Ahmad Iskandar Haji Mohd Taha, Brunei	S3/P9
75	Formulation of pure starter culture for rice fermentation (Tapai) - Mazlena Matali, Brunei	S3/P10
76	The shelf life of rice fermented with a pure culture starter under different storage temperature - Zurairah Haji Md Salleh, Brunei	S3/P11
77	Analysis of the Nutrient Composition of Borneo Honeys Obtained from Borneo Bee Farms and Brunei Local Markets	S3/P12

	- Linda B L Lim, Brunei	
78	Locally Harvested Seaweed, <i>Padina</i> , as a Potential Biosorbent - Linda B L Lim, Brunei	S3/P13
79	Determination of Nitrate (NO ₃ ⁻) and Nitrite (NO ₂ ⁻) Residues in Tap Water and Selected Vegetables - Lim Lee Hoon, Brunei	S3/P14
80	Study on Nutrient Contents of Pumpkin and Carrot Noodles - Pg Hj Masliati PSJ Pg Hj Abd Momin, Brunei	S3/P15
Theme 7: Sensory evaluation		
1	Determination of the quality of tea bag aroma by gas sensor array - Joko Nugroho Wahyu Karyadi, Indonesia	S3/P16
2	Effect of physical and chemical pre treatments on qualitative and sensory characteristics of dehydrated white mulberry fruit - Mehdi Davoodi, Iran	S3/P17
3	Quality Characteristics of Processed Mushroom Products Using <i>Pleurotus ostreatus</i> , <i>Agricus bisporus</i> and <i>Flammulina velutipes</i> - Min-Sun Chang, Korea	S3/P18
4	Taste preference Based on Geographical and food intake among kadazan-dusun ethnic in sabaH - Ahmad Riduan Bahauddin, Malaysia	S3/P19
5	Physico-chemical characteristics and sensory acceptance of MDCM sausages with added gelatin - Ch'ng Soo Ee, Malaysia	S3/P20
6	Physicochemical and sensory properties of duck nuggets with washed mechanically deboned duck meat - Ismed Lukman, Malaysia	S3/P21
7	Physico-chemical and sensory quality of duck nuggets containing different type of starch - Ismed Lukman, Malaysia	S3/P22
8	Evaluating consumers preference towards attributes of manufactured food using conjoint analysis - Mohd Ghazali Mohayidin, Malaysia	S3/P23
9	Consumer understanding, preferences and usage of different nutrition information panel formats - Nik Ismail Nik Daud, Malaysia	S3/P24
10	Quality attributes of dodol formulated with different levels of stabilized rice bran - Rosniyana Ahmad, Malaysia	S3/P25
11	Physicochemical characteristics and acceptability of mango salsa - Saiful Bahri Sa'ari, Malaysia	S3/P26
12	Acceptance of stevia incorporated sugarless flavoured confectionery jellies – a preliminary study - Sharifah Samsiah Mohamad, Malaysia	S3/P27
13	Determining the customers' acceptance towards healthy cakes at hypermarkets in Klang Valley, Malaysia - Zuraini Mat Issa, Malaysia	S3/P28
14	Effects of milling type and flour particle size on rice cracker qualities - Natthakarn Nammakuna, Thailand	S3/P29
15	Consumers' Preference to Locally Produced Chicken Eggs in Brunei Darussalam - Hajah Rokiah Haji Omar, Brunei	S3/P30
16	Acceptance survey on local handmade Kueh Mor - Lenny Suliany Ahmad Sah, Brunei	S3/P31

17	Sensory Evaluation of Local Chocolate Roll Cake - Hjh Siti Juhaidah Hj Junaidi, Brunei	S3/P32
18	Consumer Acceptance of Blended Banana and Pineapple Jam Tartlet - Pg Hjh Masliati PSJ Pg Hj Abd Momin, Brunei	S3/P33
Theme 8: Food processing and product development		
1	Innovative food processing technology development of vegetables (Pao Cai), potato and sweet-potato in Sichuan, China - He Wei, China	S3/P34
2	Study of the non-destructive inspection of freeze drying process based on dielectric properties of carrots - Qin Wen, China	S3/P35
3	Student Centered Learning in Food Technology Education; Lesson Learned from Integrated Food Processing Laboratory Course - Dahrul Syah, Indonesia	S3/P36
4	Enzymatic Interesterification of Palm Olein Blends for the Production of Cocoa Butter Equivalents - Soenar Soekopitojo, Indonesia	S3/P37
5	Improvement of Inoculum Quality for Koji Preparation using a Mixed Culture of <i>Aspergillus oryzae</i> TG1 and <i>Micrococcus luteus</i> - Sri Pudjiraharti, Indonesia	S3/P38
6	Oil-in-water microemulsion containing β -carotene inhibits photo-oxidation in orange juice model system - Sri Raharjo, Indonesia	S3/P39
7	Production of fermented beans using various mixed inoculums of <i>Aspergillus oryzae</i> , and <i>Rhizopus</i> sp Isolate PI 7 - Thelma A. Budiwati, Indonesia	S3/P40
8	The Effect of Packaging and Storage on Sugars and Organic Acids of Two Kiwi Cultivars (Abbot and Hayward) - Ali Najafi, Iran	S3/P41
9	Formulation and quality Improvement of Dried Kiwifruit Slices Using an Osmotic Pre-Treatment - Behzed Alaeddini, Iran	S3/P42
10	Fortification of Confectionery Product with Soy Bean Flour - Mohammad Hossein Haddad Khodaparast, Iran	S3/P43
11	Producing lactose from lacto serum whey - Khadang Nikfarjam Mahdi, Iran	S3/P44
12	The study of packaging and storage on the Physicochemical characteristics of two kiwi fruit cultivars (Hayward and Abbot) - Leila Roozbeh Nasiraii, Iran	S3/P45
13	Effect of blanching mediums, hydrocolloids coating and frying oil type on oil uptake of potato strips during deep fat frying - Parviz Bashiri, Iran	S3/P46
14	Study on effect of soil amount, Blankit sugar using and grape cultivar on grape syrup quality in Iran - Shadi Basiri, Iran	S3/P47
15	Effects of Processing Variables on the Functional Component and Rheological Properties of Puffed Cakes - Ji-Soon Im, Korea	S3/P48
16	Effect of anti-browning agents and drying temperatures on physicochemical characteristics of sweet persimmon powder - Jong-Bang Eun, Korea	S3/P49
17	Optimization for manufacturing of soft persimmon powder with addition of	S3/P50

	maltodextrin - Jong-Bang Eun, Korea	
18	Optimization Conditions for Enzymatic Liquefaction of Jackfruit Pulp for Puree Production using Response Surface Methodology - Annurin Ainulhidayah Adenan, Malaysia	S3/P51
19	Comparison of mechanically deboned meat quality characteristics between young and old quails - Boni Ikhlas Yusril, Malaysia	S3/P52
20	Development of experimental pressed chicken briyani rice in retort pouch suitable for the Malaysian astronaut - Hasimah Hafiz Ahmad, Malaysia	S3/P53
21	Fatty Acid Content and Keeping Quality of Fish Ball from Patin (<i>Pengasius pengasius</i>), Haruan (<i>Channa striatus</i>), Keli (<i>Clarias macrocephalus</i>) and Tilapia (<i>Oreochromis mossambicus</i>) During Storage At -18°C - Hong Pui Khoon, Malaysia	S3/P54
22	A Microcontroller-Based Drying System for Different Tea Genres - Marjan Javanmard, Malaysia	S3/P55
23	Extraction of fish oil from the skin of Indian mackerel using supercritical fluids - Md. Zaidul Islam Sarker, Malaysia	S3/P56
24	MAP- The Packaging Solution to Prolong the Shelf Life of Ayam Percik - Mohd Ariff Wahid, Malaysia	S3/P57
25	Optimization of Alkaline Extraction of Palm Kernel Cake Protein via Central Composite Design - Mohd Khan Ayob, Malaysia	S3/P58
26	The effects of washing meat and adding oil on colour, texture profile and scanning electron microscopic of duck sausages - Muthia Dewi, Malaysia	S3/P59
27	Blending of Palm Olein with Selected Vegetable Oils to Improve the Cooking and Frying Quality - Myat Myat Win, Malaysia	S3/P60

Poster Session 4; Time: 1400-1800

Theme 8: Food processing and product development		
28	Mechanical Properties of Sago Starch Edible Films - Noor Zainah Adzaly, Malaysia	S4/P1
29	Determination of volatile compound groups in Sabah tea leaves at different maturity stage - Nor Qhairul Izzreen Mohd Noor, Malaysia	S4/P2
30	A product development of dragon fruit peel gummy candy - Noriza Ishak, Malaysia	S4/P3
31	Development, proximate composition and sensory analysis of <i>Lansium domesticum</i> Corr (langsar) jam - Saidatul Afzan Abdul Aziz, Malaysia	S4/P4
32	Functional Mengkudu Toffee - Sharifah Samsiah Mohamad, Malaysia	S4/P5
33	Effect of co-solvent flow rate on tocopherol from palm fatty acid distilled using supercritical carbon dioxide - Siti Noor Haizam Khairudin, Malaysia	S4/P6
34	The Screening of Adsorbents for Polar Compound Removal on Sardine Fish Oil - Sugeng Heri Suseno, Malaysia	S4/P7
35	Influence of extraction temperature and time on yield and quality of oil recovered from tilapia (<i>Oreochromis niloticus</i>) by-products	S4/P8

	- Tajul Aris Yang, Malaysia	
36	Effect of Process Condition on Yield and Quality of Aqueous Extraction for Two Variety of Virgin Coconut Oil From <i>Cocos nucifera</i> typical & nana - Tajul Aris Yang, Malaysia	S4/P9
37	Food products from pineapple - Zainun Che Ahamad, Malaysia	S4/P10
38	Effects of pretreatment on amino acid content in germinated brown rice (MRQ 74) - Zuwariah Ishak, Malaysia	S4/P11
39	Utilization of pumpkin flour into ready-to-eat snacks by using extrusion technology - Norfezah Md Nor, New Zealand	S4/P12
40	Effect of Modified Atmosphere Packaging on the Antioxidant Potential of Capsicum Leaves - Elaine Q. Borazon, Philippines	S4/P13
41	A returnable fish box: the modified Styrofoam box - Jose Peralta, Philippines	S4/P14
42	Use of Flexible Packaging Materials for the Production of a Shelf Stable Squash Puree - Teresita S. Palomares, Philippines	S4/P15
43	High pressure processing of tropical fruit products: a review - Franciso Purroy Balda, Spain	S4/P16
44	Effect of thermal treatment on interspecific variety <i>Vitis vinifera</i> × <i>Vitis labrusca</i> cv. golden muscat fortified wine made in Taiwan - Hsiao-Ting Kuo, Taiwan	S4/P17
45	Protein digestibility improvement of gluten red sorghum by fermentation - Hsiao-Ting Kuo, Taiwan	S4/P18
46	Effects of different thermal processing treatments and storage time on resistant starch content of high amylose maize starch - Jen-Shinn Lin, Taiwan	S4/P19
47	Property of membrane filtrated pineapple juice during storage - Aporn Laorko, Thailand	S4/P20
48	Production of Sweet Potato Mixed Grape Juice and Fermented Glutinous Rice Beverage - Chowladda Teangpook, Thailand	S4/P21
49	Process development of durian chips using microwave vacuum drying - Nantawan Therdthai, Thailand	S4/P22
50	Effects of osmotic agents on quality of osmotically dehydrated Mandarin cv. (Sai-Namphaung) - Nantawan Therdthai, Thailand	S4/P23
51	Impact of osmotic solution types on the texture of osmotically pretreated and air-dried pineapple cubes - Parita Thanasukarn, Thailand	S4/P24
52	The composition of sugarcane juice and production of granulated sugar - Phisamai Srichayet, Thailand	S4/P25
53	Product Development of Khao Mao Me Mixed with Kai Algae - Somchit Onhem, Thailand	S4/P26
54	Quality improvement of Pacific White Shrimp (<i>Litopenaeus vannamei</i>) as affected by protein hydrolysate from salted egg white and mixed phosphates - Thammarat Kaewmanee, Thailand	S4/P27
55	Mead making with the cinnamon as the flavoring - Waranyou Sridach, Thailand	S4/P28
56	A drying process development of pennyworth leather - Wiriya Phomkong, Thailand	S4/P29

57	Production of flavour powder with cyclodextrin as a carrier - Bui Quang Thuat, Vietnam	S4/P30
58	Influence of tomato PME pre-treatments on thermal texture degradation kinetics of pineapple - Nguyen Van Muoi, Vietnam	S4/P31
59	Vitamin C degradation kinetics of pineapple juice at different treatment conditions during thermal processing - Tran Thanh Truc, Vietnam	S4/P32
60	Research on Technology Exploitation to Improve Yield and Quality Oil from Gac Aril (<i>Momordica cochinchinensis</i> Spreng L) - Vu Duc Chien, Vietnam	S4/P33
61	Product Development on Vegetable-Based Noodle - Pg Hjh Masliati PSJ Pg Hj Abd Momin, Brunei	S4/P34
62	Effect of Blast Freezing on Keeping Quality of Local Layered Cake (Kek Lapis) - Hjh Siti Raihani binti Hj Abd Hamid, Brunei	S4/P35
Theme 9: Food engineering and mechanization		
1	Study on solvent fractionation of crude palm oil to increase the concentration of carotenoids - Nur Wulandari, Indonesia	S4/P36
2	Evaluation of temperature and air flow velocity of cabinet drier on essence yield from dried <i>Thymus Transcaspicus</i> , <i>Clinopodium Ziziphora</i> - Shadi Basiri, Iran	S4/P37
3	The Use of Reverse Engineering in the Characterisation of Food Texture Properties - Aaron Goh, Malaysia	S4/P38
4	New method for improving solubilization and uptake of dietary carotenoids in human hepatocellular liver carcinoma (HepG2) cells - Irwandi Jaswir, Malaysia	S4/P39
5	Predicting the occurrence of hollowness in watermelon by using acoustic based non-destructive technique - Latifah Mohd Nor, Malaysia	S4/P40
6	Empirical studies of baking process of ring-shaped cake - Norashikin Ab Aziz, Malaysia	S4/P41
7	Effect of drying methods on colour and water activities (Aw) of fish cake - Noristisarah Abd Shattar, Malaysia	S4/P42
8	Preservation of fish cake slices using vacuum drying and hot air drying methods - Noristisarah Abd Shattar, Malaysia	S4/P43
9	Effect of combination process during milling on sago starch - Siti Mazlina Mustapa Kamal, Malaysia	S4/P44
10	Effect of high-voltage electrostatic field on quality of tilapia meat during refrigeration - Wen-Ching Ko, Taiwan	S4/P45
11	Optimization of extrusion process for developing cereal based ready-to-eat puffed breakfast cereal with mangosteen (<i>Garcinia manostana</i> L.) fruit powders - Chulaluck Charunuch, Thailand	S4/P46
Theme 11: Food safety and policies		
1	Investigations on factors affecting plant uptake of pesticides - Attila Kiss, Hungary	S4/P47
2	Production and Characterization of Bacteriocin from <i>Pediococcus acidilactici</i> F-11 and Its Application to Inhibit Pathogen and Spoilage Bacteria in Tofu - Eni Harmayani, Indonesia	S4/P48

3	Effects of irradiation dosage level on the histamine production in skip jack fillet (<i>Katsuwonus pelamis</i> L) - Giyatmi, Indonesia	S4/P49
4	Reduction of Aflatoxin B1 in Peanut Milk by Viable and Heat-killed <i>Lactobacillus acidophilus</i> SNP-2 - Endang S Rahayu, Indonesia	S4/P50
5	Modified method for isolation and identification DNA of <i>S. aureus</i> and <i>E. coli</i> in food - Winiati P. Rahayu, Indonesia	S4/P51
6	Study on the Possibility Organic acids for Control of <i>Staphylococcus aureus</i> in Hamburger - Mohammad Hossein Haddad Khodaparast, Iran	S4/P52
7	Effect of shortening and emulsifier (SSL) on retarding barbari bread staling - Masoud Ghanbari, Iran	S4/P53
8	Consumer Satisfaction Survey of Imported Food Safety Management in Korea - Eun-Jin King, Korea	S4/P54
9	Evaluation of Polycyclic Aromatic Hydrocarbons (PAHs) of meat at different grilling process - Afsaneh Farhadian, Malaysia	S4/P55
10	Effect of Gamma Irradiation on Wheat Flour and Yellow Alkaline Noodles Quality - Anissa Soraya, Malaysia	S4/P56
11	Sulfonamide residues in chicken meatballs: effect of heat treatment - Jinap Selamat, Malaysia	S4/P57
12	Evaluation on the safety of spray-dried red pitaya (<i>Hylocereus polyrhizus</i>) fruit powder in normal Sprague Dawley rats - Rokiah Mohd Yusof, Malaysia	S4/P58
13	A consideration of different methods of aflatoxin removal - Sahar Arzandeh, Malaysia	S4/P59
14	Antimicrobial Effects of Palm Kernel Cake Glycopeptides - Yen-Nee Tan, Malaysia	S4/P60

Poster Day 3 (Friday 23rd October 2009)

Poster Session 5; Time: 0800-1330		
Theme 11: Food safety and policies		
15	Effective tests in laboratory to control diamondback moth on cruciferous crops - Nilar Maung, Myanmar	S5/P1
16	Assessment of antimutagenicity and toxicity of <i>Tremella flava</i> -fermented soymilk: the mouse model - Tony J. Fang, Taiwan	S5/P2
17		S5/P3
18	Screening of Veterinary Drug Residues in Chicken Meat and Beef Using Charm II - Hajah Rokiah Haji Omar, Brunei	S5/P4
19	Stir bar sorptive extraction (SBSE) to the determination of organophosphorus pesticide in aqueous samples - Hjh Hasinahwati Hj Hanafi, Brunei	S5/P5
Theme 12: Functional food and food biotechnology		
1	Comprehensive analytical study on flours and oily seeds with special regard to fatty acids as possible efficient functional ingredients - Attila Kiss, Hungary	S5/P6

2	Comparative studies on yielding and characterization of natural bioactive compounds - Peter Forgo, Hungary	S5/P7
3	Flavoring reaction on low salt concentrate of fermented mung bean (<i>Phaseolus radiatus</i> L.) by <i>Rhizopus</i> -C1 as vegetable broth with meat analogue flavor - Agustine Susilowati, Indonesia	S5/P8
4	Recovery of L-glutamat acid as savory fraction using diafiltration of fermented mung bean (<i>Phaseolus radiatus</i> L.) by <i>Rhizopus</i> sp-PL19 and <i>Aspergillus</i> sp-K3 through nanofiltration - Agustine Susilowati, Indonesia	S5/P9
5	Probiotic seasoning: innovation of functional savory from kidney bean (<i>Phaseolus vulgaris</i> L.) fermented by <i>Rhizopus</i> sp-PL19 through microfiltration membrane - Agustine Susilowati, Indonesia	S5/P10
6	Study of antioxidant activity on soybean (<i>Glycine max.</i> L) and mung bean (<i>Vigna radiata</i>) during germination - Mery Tambaria, Indonesia	S5/P11
7	Flavonoid content and antioxidant capacity of Indonesian vegetables - Nuri Andarwulan, Indonesia	S5/P12
8	Antioxidant Activity of Red Betel (<i>Piper crocatum</i>) and Green Betel (<i>Piper betle</i> L) - Rifda Naufalin, Indonesia	S5/P13
9	The effect of legumes varieties and tapioca flour concentration on characteristic of black oncom with <i>Mucor</i> sp as inoculum - Yeti Mulyati Iskandar, Indonesia	S5/P14
10	Analysis of functional compounds and assessment of biological activities in rain-shelter and field cultivated peppers - Jaemin Yoon, Korea	S5/P15
11	Antioxidant and antiproliferative activity of grape seeds from different cultivars - Younghwa Kim, Korea	S5/P16
12	Production of Protease from Malaysian Ginger (<i>Zingiber officinale</i>) Rhizome - Ahmad Nafi, Malaysia	S5/P17
13	Antioxidant profile and activity of minimally processed fruits - Azizah Osman, Malaysia	S5/P18
14	Betalain, phenolic and flavonoid content in spray dried powder of red pitaya - Chemah Tamby Chik, Malaysia	S5/P19
15	Nutritional Compositions and Antioxidant Properties of Dabai (<i>Canarium odontophyllum</i> Miq.) from Different Locations in Sarawak - Chew Lye Yee, Malaysia	S5/P20
16	A study on the antimicrobial and antioxidant activities of selected Malaysian herbal extracts - Izzreen Ishak, Malaysia	S5/P21
17	Carotenoid Contents and Antioxidant Activity in Peel of Bambang (<i>Mangifera pajang</i> Kosterm.) Fruit - Khoo Hock Eng, Malaysia	S5/P22
18	Nutritional composition and antioxidant activity of powder prepared from fibrous waste pulp of underutilized bambangan (<i>Mangifera pajang</i> Kosterm.) fruit - Mohd Hafizan Johar, Malaysia	S5/P23
19	Profile of bioactive compounds and antioxidant activity of different extracts of <i>Vitex negundo</i> - Mohsen Zargar, Malaysia	S5/P24
20	Evaluation of antioxidative effects of <i>Anacardium occidentale</i> Linn. in vitro and in vivo - Muhammad Nor Fazali Fazil, Malaysia	S5/P25

21	Antioxidant and antimicrobial effects of garlic on duck sausage - Muthia Dewi, Malaysia	S5/P26
22	Anti oxidant and anti lipase activity of selected tropical herbs - Najla Gooda Sahib, Malaysia	S5/P27
23	Effect of fermentation temperature on the lactic acid bacteria count, pH and aroma profile of tempoyak - Ramdiah M Wasnin, Malaysia	S5/P28
24	Functionality Characterization of Probiotic <i>Lactobacillus salivarius</i> as Starter Use for Functional Food - Roslinda Abd Malek, Malaysia	S5/P29
25	Antioxidant and antimicrobial activity of <i>Psidium guajava</i> (guava) leaves and seeds - Wan Nur Zahidah Wan Zainon, Malaysia	S5/P30
26	Trends in Molecular Gastronomy in the Philippines - Eufemio G.Barcelon, Philippines	S5/P31
27	Study of the mumefural change and anti-oxidant ability during lemon essence making - Jung-Jui Chao, Taiwan	S5/P32
28	Effect of <i>Ajuga bracteosa</i> lyophilized aqueous exhibits on clone-9 and hepatic stellate cells - Kun-Cho Chen, Taiwan	S5/P33
29	Protection of matrix additives on the pigments of nano-particled Djulis grains - Pi-Jen Tsai, Taiwan	S5/P34
30	Effects of phenolic acids on antioxidant activity of methanol reducing wine and pectin methyl esterase inhibition - Ping Hsiu Huang, Taiwan	S5/P35
31	Study on anti-mutagenic and DNA damage protective activities of Maillard reaction products in alcoholic solutions - Szu-Chuan Shen, Taiwan	S5/P36
32	Anti-oxidative properties of traditional Chinese medicine Liuwei-Diehuang-Wan - Szu-Chuan Shen, Taiwan	S5/P37
33	Protection effect of natural antioxidants on alcohol-induced apoptosis of liver cell - Wan-Ling Chen, Taiwan	S5/P38
34	Optimization of functional egoma (<i>Perilla flutescens</i> var. <i>flutescens</i>) leaf snack production - Nipat Limsangouan, Thailand	S5/P39
35	Antimicrobial and antioxidant activity of spice essential oils - Pornpan Wimuttigisol, Thailand	S5/P40
36	Effect of membrane filtration and conventionally thermal treatments on phytochemicals and antioxidant capacity of pineapple juice - Sasitorn Tongchitpakdee, Thailand	S5/P41
37	Extraction, identification and determination of antioxidant property of coloring agent from the by-product of turmeric - Wimalin Rimpeekool, Thailand	S5/P42
38	Natural seasoning from local vegetables in Thailand - Yenjai Titatarn, Thailand	S5/P43
39	Isolation and Characterization of some Antioxidative Compounds from the Outer Scales of Onion - Ly Ngoc Tram, Vietnam	S5/P44
40	Research on using lactozyme enzyme to hydrolysis lactose in the bavi fresh milk - Ngo Thi Van, Vietnam	S5/P45
41	Effect of method and cultivation conditions on pigments production by strains of <i>Monascus purpureus</i> 5057 and 5085 - Nguyen Thi Hoai Tram, Vietnam	S5/P46

42	The influence of bioproduct from <i>Rhodotorula</i> sp.CBS10104 on nutrition of lab mice <i>Mus musculusdo</i> - Nguyen Thi Minh Nguyet, Vietnam	S5/P47
Theme 13: Risk assessment strategies		
1.	Qualitative risk assessment of nitrosamine in smoked food in Indonesia - Fatma Zuhrotun Nisa, Indonesia	S5/P48
2.	Risk of <i>Vibrio parahaemolyticus</i> in black tiger shrimps (<i>Penaeus monodon</i>) - Abdul Salam Babji, Malaysia	S5/P49
3.	Microbiological risk assessment of <i>Staphylococcus aureus</i> in sandwich products consumed by airline passengers - Abdul Salam Babji, Malaysia	S5/P50
Theme 14: Sanitation and decontamination issues in food industry		
1	The Effect of Washing Treatments on the Functional Properties of Duck Meat - Ishamri Ismail, Malaysia	S5/P51
2	Effect of Hydrogen Peroxide on Microbial and Sensory Quality on Honeydew Melon - Nur Aida Mohd Padzil, Malaysia	S5/P52
3	Application of Ozone Treatment for Improving Quality of Nile Tilapia Meat - Patchimaporn Udomkun, Thailand	S5/P53
4	Meat Hygiene Status of Whole Chickens Collected from Four Abattoirs in Brunei Darussalam - Hajah Rokiah Haji Omar, Brunei	S5/P54
Theme 15: Food marketing and distribution		
1	Measuring the effect of Asian financial crisis on the comparative advantage of the food processing industry - Mohd Mansor Ismail, Malaysia	S5/P56
2	Overview of the Food Industry in Brunei Darussalam - Pg Hj Rosidah Pg Hj Metussin, Brunei	S5/P57