

TENTATIVE PROGRAM

TENTATIVE PROGRAM
THE 7th FOOD INGREDIENT ASIA CONFERENCE (FiA)
“ADVANCING FOOD INGREDIENTS TO PROMOTE
HEALTHY LIFE AND SUSTAINABILITY”

Jakarta International Expo Kemayoran, Jakarta Indonesia
Wednesday - Friday, 7-9 September 2022

A. OVERALL EVENTS

Time	Date		
	7 September 2022	8 September 2022	9 September 2022
AM	<ul style="list-style-type: none"> • Opening events • Plenary Session I: Advances in Regulation, Education, & Food Sciences • Food Sensory Training • Congress IAFT/PATPI • 2nd SEAFast-Nestle Food Product Development Competition 	<ul style="list-style-type: none"> • Parallel Presentation Sessions • Food Sensory Training • 2nd SEAFast-Nestle Food Product Development Competition (Product Display) 	<ul style="list-style-type: none"> • Halal Workshop • 2nd SEAFast-Nestle Food Product Development Competition (Product Display)
PM	<ul style="list-style-type: none"> • Plenary Session II: Engineering & Processing • Parallel Presentation Sessions • 2nd SEAFast-Nestle Food Product Development Competition 	<ul style="list-style-type: none"> • Parallel Presentation Sessions • Plenary Session III: Food Safety and Quality • Plenary session IV: Nutrition and Health • Closing events 	-

B. DETAILED CONFERENCE ACTIVITIES

Time	Activity
Day 1: Wednesday, 7th September 2022	
08:00-09:00	<i>Registration</i>
09:00-10:00	Joint Opening Ceremony - Food Ingredients Asia Exhibition and Conference 2022 Remarks from Informa, GAPMMI etc. - guests determined by Informa Remarks from IAFT President
10:00-10:15	Morning Refreshment
10:15-10:20	Report from the Committee
10:20-10:30	Remarks by the Head of Department of Food Science and Technology IPB
10:30-10:40	Remarks by Rector IPB University <i>Support of IPB University in the Development of Food Science and Technology in Indonesia</i> Prof. Dr. Arif Satria (TBA)
Plenary Session 1: Advances in Regulation, Education, & Food Sciences Moderator: Prof. Ir. Aman Wirakartakusumah M.Sc., Ph.D.	
10:40-11:00	Keynote Speech (TBA): <i>Role of National Standardization Agency of Indonesia in Regulation, Education, & Food Sciences</i> Drs. Kukuh S. Achmad, M.Sc <i>(Head of National Standardization Agency of Indonesia (BSN))</i>
11:00-11:20	<i>Challenges of Food Processing Technology and Industry for the Achievement of SDGs</i> Prof. Purwiyatno Hariyadi (IPB University, PATPI)
11:20-11:40	<i>Sustainable Food and Functional Ingredient Production</i> Dr. Philipp Fuhrmann (University of Natural Resources and Life Science - BOKU, Vienna, Austria)
11:40-12:00	Discussion
12:00-14:00	Lunch, Break, Praying, Exhibition Visit
Plenary Session 2: Engineering & Processing Moderator: Robi Andoyo, PhD	
14:00-14:30	Novel Ingredients & Compounds to Alleviate Metabolic Syndrome Prof. Dr. Milen I. Georgiev (Institute of Microbiology, Bulgarian Academy of Sciences)
14:30-15:00	Advance Thermal Process for Local Commodity Based Food Ingredients: Ohmic-based Seaweed Processing Prof. Dr. Ir. Salengke, M.Sc (Hasanuddin University)
15:00-15:20	Discussion
15:20-15:30	Afternoon Break

TECHNICAL SESSION 1		
	Food Safety Moderator: Harum Fadhilatunnur, MSc (IPB University)	Novel Ingredients & Processing Moderator: Dr. Dias Indrasti (IPB University)
15.30-15.42	Comparative Study of Antioxidant And Antibacterial Activity Of Tropical Citrus (Extract And Peel) Intan Nurul Azni (Sahid University) FS - 1	Characteristic of Gallic Acid Conjugated Corn Starch Samsu Udayana Nurdin (Lampung University) NI - 1
15.42-15.54	Antibiotic Resistance of <i>Salmonella</i> Isolated from Kampung Chicken and Broiler Carcasses Ni Gusti Ayu Made Widyatari Asthiti (IPB University) FS - 2	Synthesis of Butyl Cinnamate Using Enzymatic Membrane Reactor in a Free Solvent System Helena Listiarini (IPB University) NI - 2
15.54-16.06	Expression of the Virulence Gene of <i>Salmonella typhimurium</i> during Freezing and Chilling Treatment Siti Nurjanah (IPB University) FS - 3	Study of Basil Seed Gum Usage Potential In The Food Industry Ghaida' Inas (IPB University) NI - 3
	Novel Ingredients & Processing Moderator: Harum Fadhilatunnur, MSc (IPB University)	Novel Ingredients & Processing Moderator: Dr. Dias Indrasti (IPB University)
16.06-16.18	Chemical, Microbiological, and Sensory Characteristics of Low Molecular Weight Fraction of Tauco Products Vika Tresnadiana Herlina (IPB University) NI - 8	Synthesis of Mono-Diacylglycerol (MDAG) from Refined Bleached Deodorized Palm Oil (RBDPO) Using Glycerolysis Method on Pilot Plant Scale Nur Wulandari (IPB University) NI - 4
16.18-16.30	Folate Biosynthesis by Lactic Acid Bacteria from Different Food Sources Fenny Amilia Mahara (IPB University) NI - 9	Chemical And Physical Properties of Porang (<i>Amorphophallus oncophyllus</i>) Flour Modified with Enzymes Gusti setiavani (Polbangtan Medan) NI - 5
16.30-16.42	Characteristics of Kathak Porang Bulbil Flour Hanifa Dermawan (IPB University) NI - 10	Synthesis Of Biodegradable Plastic From Mulu Bebe Banana Peel Starch With Addition Of Chitosan And Glycerol Plasticizer Erna Rusliana M. Saleh (Universitas Khairun) NI - 6
16.42-16.54	Evaluation of Roasting Conditions to Improve Bioactive Compounds and Antioxidant Activities of Grafted Pine Nut Shell and Skin Nadya Mara Adelina (Universitas Al-Azhar Indonesia) NI - 11	Extraction of Umami Components in Peci Shrimp Head (<i>Penaeus merguensis</i>) with Ultrasonication Hanifah Nuryani Lioe (IPB University) NI - 7

Time	Activity	
Day 2: Thursday, 8 th September 2022		
TECHNICAL SESSION 2		
	Health and Nutrition Moderator: dr. Mira Dewi, PhD (IPB University)	Food Quality Moderator: Dr. Dian Herawati (IPB University)
09.00-09.12	Assessment of Nutrient Intakes on Pregnant Women, Pair of Lactating Women and Exclusive Breastfed Infants in Kabupaten Sumbawa Besar, West Nusa Tenggara Lukman Azis (Universitas Al-Azhar Indonesia) HN - 1	Application High Resolution Melting (HRM)-real time PCR Method for Identification of CITES-indexed shark <i>Carcharinus falciformis</i> in Seafood Products Dr. Asadatun Abdullah (IPB University) FQ - 1
09.12-09.24	Physicochemical and Sensory Evaluation of Functional Drink Made from Butterfly Pea (<i>Clitoria ternatea</i>) and Lemon Peel Hamidatun (Sahid University) HN - 2	Physicochemical and Organoleptic Characteristics of Canned Vegetable candle (<i>Saccharum edule</i> Hasskarl) as a Traditional Food of North Maluku Hamidin Rasuu (Universitas Khairun) FQ - 2
09.24-09.36	Continuous Production of Antihypertensive Peptides from Velvet Bean Nadine Kurniadi (IPB University) HN - 3	Physical and Sensory Properties of Ice Cream Containing Gelatin Extracted from Yellowfin Tuna (<i>Thunnus albacares</i>) Skin Sarah Giovani (Universitas Al-Azhar Indonesia) FQ - 3
09.36-09.48	Lactic Fermentation of Germinated Soymilk to Increase Antioxidant Activity Hendry Noer Fadlillah (IPB University) HN - 4	Application of optimized <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> on coconut milk in the production of niyogurt Dewi Yunita (Universitas Syiah Kuala) FQ - 4
09.48-10.00	Formulation of Beverages Made of Ginger and Cinnamon as Sources of Flavonoids Neneng Munifah S (Sahid University) HN - 5	Impact of Adding Different Emulsifiers on the Physical Stability of Coconut Milk Emulsions Ichlasia Ainul Fitri (University of Mercuru Buana Yogyakarta) FQ - 5
10.00-10.12	The Effect of Water from Various Sources on the Chemical and Physical Properties of Boiled Broccoli Rinentahan Rahadjeng (IPB University) HN - 6	Analysis of Physicochemical and Organoleptic Properties of Tomato Sauce with the Addition of Mocaf and Konjac Flour as Alternative Thickener Satrijo Saloko (University of Mataram) FQ - 6
10.12-10.24	The Study of Ginger Rhizome (<i>Citrus Amblycarpa</i>) Mass Ratio Supplementation on Physicochemical of Rich-Antioxidant of Liang Tea Pontianak Yohana Sutiknyawati Kusuma Dewi	Physical and Chemical Properties of Residual Flour from Purple Sweet Potato Var. Ayamurasaki Elisa Julianti (Universitas Sumatera Utara) FQ - 7

	(Tanjungpura University) HN - 7	
10.24-10.36	Development of Black Soybean Gluten-Free Bread Prepared Using Ohmic Heating (The Effect of Proofing Time And Transglutaminase Addition) Aji Sutrisno (Universitas Brawijaya) HN - 8	Chemical Characteristics of Sui Wuu, Traditional Food From Bajawa, Flores Island, East Nusa Tenggara, Indonesia Yuliana Tandi Rubak (Universitas Nusa Cendana) FQ - 8
10.36-10.48	Physicochemical Characteristics and Antioxidant Activity of Andaliman Fruit and Fruit Extract (<i>Zanthoxylum acanthopodium DC</i>) Elisa Julianti (Universitas Sumatera Utara) HN - 9	Physicochemical and Sensory Properties of Dark Chocolate with Palm Sugar Added Addion Nizori (Jambi University) FQ - 9
10.48-11.00	Break	
	Regulator & Global Issues Moderator: Dr. Nancy Dewi Yuliana (IPB University)	
11.00-11.12	Systematic Review on Volatile Compound Profile And Its Application in Species Identification for Halal Authentication Siti Hanifah Rifan Ramadhina (Universitas Sumatera Utara) RG - 1	
11.12-11.24	Physicochemical Characterization of Patties Made from Beef, Pork, and Their Mixture Muthia Kautsar Rusydah (IPB University) RG - 2	
11.24-11.36	Frying Oil Authentication Method Using Fourier Transform Infra-Red (FTIR) And Chemometrics Silmiyah Putri, SH, S.TP (IPB University) RG - 3	
11.36-11.48	Vegetable Oil Adulteration Detection using Fourier-Transform Infrared Spectroscopy (FTIR) and Chemometrics Aulia Arningtyas (IPB University) RG - 4	
11.48-12.00	Sensory Variables Effect on The Emotional and Behavioral Intention To Buy Services Case study KFC Ahmad Yani Padang Branch M. Syaefudin Andrianto (IPB University) RG - 5	
12:00-13.15	Lunch, Break, Praying, Exhibition Visit	

Plenary Session 3: Food Safety and Quality	
Moderator: Prof. Dr. Ir. Winiati Pudji Rahayu M.S	
13:15-13:45	<i>Food Safety and Quality</i> Dr. Dian Anggraini Suroto, S.T.P., M.P., M.Eng. (Gadjah Mada University, PATPI)
13:45-14:15	<i>Risk-based Improvement in Food Safety Status in Indonesia</i> Prof. Dr. Ratih Dewanti-Hariyadi (IPB University)
14:15-14:30	Discussion
14:30-14:45	Afternoon Break
Plenary Session 4: Nutrition and Health	
Moderator: Dr. Dwi Larasatie Nur Fibri	
14:45-15:15	NUTRIX - One of the worlds first fish based RUTF, to fight Malnutrition Lyndon Paul (Danish Care Foods-Phnom Penh, Cambodia)
15:15-15:45	Healthy Hydration for Pregnant & Lactating Mothers Prof. Dr. Ir. H. Hardinsyah, MS (PT. Tirta Investama (Danone Aqua))
15:45-16:00	Discussion
16:00-16:15	Break
16:15-16:30	Competition Winner Announcement
16:30-16:40	Closing Remarks - President Director of Informa Market
16:40-16:50	Closing Remarks - President of IAFT (elected)

Day 3: Friday, 9th September 2022 (Halal Workshop)

08:00-09:00	Registration
	Moderator: Prof. Dr. Ir. Umar Santoso, M.Sc.
09:00-09:30	Challenging and Prospective View of Implementation New Halal Regulation in Indonesia Dr. H. Muhammad Aqil Irham, M.Si - Head of Halal Product Assurance Agency (Badan Penyelenggara Jaminan Produk Halal - BPJH) (TBC)
09:30-10:00	Challenging and Prospective of Science, Technology and Methodology for Halal Research Dr. Nancy Dewi Yuliana, STP., MSc - Researcher of Halal Science Center (HSC) IPB & SEAFASST Center LPPM IPB, Lecturer Dept. Food Science and Technology IPB University
10:00-10:30	Challenging and Prospective of Process Halal Certification in New Era Halal Regulation and World Global Halal Ir. Hj. Muti Arintawati, M.Si. - Director of LPPOM MUI
10:30-11.00	Role and Prospect Global Halal Market Adhi S Lukman - Chairman of GAPMMI
11:00-11:30	Discussion

C. DETAILED FOOD SENSORY TRAINING ACTIVITIES

Time	Activities
Day 1: Wednesday, 7th September 2022	
08.30 - 09.00	Registration for the first day
09.00 - 10.30	Advanced Sensory and Consumer Science (<i>online</i>) Prof. Gie Liem (Deakin University, Australia)
10.30 - 12.30	Measurement beyond liking: THE SECRET OF QDA UPON GOOD SENSORY PRACTICE Prof. Dede R Adawiyah (IPB University)
12.30 -13.30	Lunch break
13.30 - 15.30	The trends in Sensory Sciences Dr.-Ing. Dase Hunaefi (IPB University)
Day 2: Thursday, 8th September 2022	
08.30 - 09.00	Registration for the second day
09.00 - 10.30	Sensory related with Physical and Texture Properties Dr. Phillip Fuhrman (<i>University of Natural Resources and Life Science - BOKU, Vienna, Austria</i>)
10.30 - 12.00	Practical class Consumer Sensory Profiling Dr.-Ing. Dase Hunaefi (IPB University)
12.00 - 13.30	Lunch break
13.30 - 15.30	Maximizing Product Understanding through Emotional Sensory Mapping and Branding Personification Zen Fauzan S, STP (PT Mane Indonesia)

D. DETAILED FOOD PRODUCT DEVELOPMENT COMPETITION ACTIVITIES

Time	Activity
Day 1: Wednesday, 7th September 2022	
07:00-08:00	Display Preparation
08:00-09:00	<i>Registration</i>
09:00-10:40	Joint Opening Ceremony - 2nd SEAFast-Nestlé Food Product Development Competition (FPDC) and Food Ingredients Asia Exhibition and Conference 2022 Opening Remarks
10:40-11:00	Preparation for FPDC
11:00-11:05	FPDC Presentation Stage Opening
11:05-11:10	Remarks by Project Officer
11:10-11:15	Remarks by Head of HIMITEPA
11:15-11:20	Remarks by Head of SEAFast Center
11:20-11:25	Transition Time
11:25-11:50	Team 1 Presentation
11:50-13:00	Lunch, Break, Praying, Exhibition Visit
13:00-14:46	Team 2-5 Presentation
14:46-15:30	Break, Praying, Exhibition Visit
15:30-17:10	Product Display Assessment - 10 teams, 10 minutes per Assessment
17:10-17:15	Closing Day 1
Day 2: Thursday, 8th September 2022	
08:00-08:30	Display Preparation
08:30-09:00	<i>Registration</i>
09:00-09:05	Opening Day 2
09:15-11:00	Product Display
11:00-13:05	Lunch, Break, Praying, Exhibition Visit
13:05-14:25	Attending FIA Plenary Session III: Food Safety and Quality
14:25-14:45	Break
14:45-16:00	Attending FIA Plenary Session IV: Nutrition and Health
16:00-16:15	Break, Praying, Exhibition Visit
16:15-16:30	Competition Winner Announcement and Awarding
16:30-16:50	Closing Remarks and Official Closing of 2nd SEAFast-Nestlé Food Product Development Competition (FPDC) 2022
Day 3: Friday, 9th September 2022	
07:30-08:00	Display Preparation
08:00-08:30	<i>Registration</i>
08:30-08:50	Opening Day 3
08:50-10:30	Product Display and Exhibition Visit
10:30-10:40	Closing Day 3