

No	Code	Name	Instantion	Abstract Title
Food Processing				
1	FP-P01	Ahmad Ni'matullah	Diponegoro University	Color Changes in Tropical Juices Fruits in the Presence of Hypothiocyanite and Hypoiodous Acid
2	FP-P02	Erna Rusliana	Khairun University	Chemical and Organoleptic Properties Mulu Bebe Banana (Musa Aa) Jam With Different Sugar Additions
3	FP-P03	Faleh Setia Budi	Bogor Agricultural University	Utilization of PFAD as Aditive in Analog Rice Extrusion Process and Impact on Physical Properties
4	FP-P04	Intan Nurul Azni	SAHID University	The Effect of Gliserol Application in Aloe Vera Coating Gel to The Star Fruit (Averrhoa carambola L) Shelf Life
5	FP-P05	L. E. Lالujan	Sam Ratulangi University	SENSORY PROPERTIES OF JAM MADE FROM YOUNG COCONUT (Cocos nucifera L.) COMBINED WITH RED DRAGON FRUIT (Hylocereus polyrhizus) (COCO-DRAGON JAM)
6	FP-P06	Muhamad Kurniadi	LIPI Wonosari Yogyakarta	The Characteristics of Fiber-Rich Cookies from Modified Cassava Flour (Mocaf) as Basic Ingridients For Emergency Food
7	FP-P07	Qabul D. Utama	Bogor Agricultural University	Lipase-Catalyzed Interesterification of Palm Olein With Caprylic Acid or Tricaprylin for MLM Synthesis
8	FP-P08	Retno Dwi Astuti	Bakrie University	SENSORY EVALUATION AND CONSUMER PERCEPTION OF NOODLE SUBSTITUTED BY SWEET POTATO FLOUR AND RICE BRAN
9	FP-P09	Tarsisius Dwi WB	Widya Mandala Catholic University Surabaya	Optimization of Kokoa Stevia Tea Soft Candy Formation Process: The consumer preference test
10	FP-P10	Yelliantty	Pasundan University	Effect of pH on Color Stability of Buni (Antidesma bunius L) Fruit Juice
11	FP-P11	Yudi Garnida	Pasundan University	Optimization of White Tea Effervescent Formulation
Food Ingredients				
1	FI-P01	Donowati Tjokrokusumo	Agroindustry Technology Center, Agency for the Assessment and Application of Technology	The Effect of Xanthan Gum and Guar Gum on The Physical of Sagu Mie Which Produced Using Sheeter
2	FI-P02	G. S. Suhartati Djarkasi	Sam Ratulangi University	Chemical Composition and Functional Properties of Defatted Kenari Kernel Flour
3	FI-P03	Galih Kusuma Aji	Pusat Teknologi Agroindustri-BPPT	Physical Characteristics of Modified Sago Starch with Heat Treatment (HT) and Pullunase Enzyme
4	FI-P04	Melanie Cornelia	Pelita Harapan University	Utilization of White Oyster Mushroom Powder (Pleurotus ostreatus (Jacq.) P. Kumm.) in The Making of Biscuit as Emergency Food Product
5	FI-P05	Milka Thereza	Research and Development Division PT. Nutrifood Indonesia	Development and validation of a sucralose quantitative determination method in tabletop sweetener using high performance liquid chromatography (HPLC)
6	FI-P06	Milka Thereza	Research and Development Division PT. Nutrifood Indonesia	Development and validation of an alternative method to determine fat content in chocolate powder using Fourier Transform – Near Infrared spectroscopy (FT-NIR)
7	FI-P07	Rindam Latief	Hasanuddin University	Organoleptic Test of Cake Pie Cukke Product Uses Purple Yam Flour (Dioscorea alata L.) Substitution
8	FI-P08	Rizki Dwi Setiawan	Bogor Agricultural University	Analysis of Nutrition Value, Total Phenol, and Antioxidant Activity of Winged Bean (Psophocarpus tetragonolobus) from Different Harvesting Level in Bogor, West Java
9	FI-P09	Shanti Pujilestari	SAHID University	A Study of Klepon as an Indonesian Traditional Food by Subtitution of Yellow Sweet Potatoes (Ipomoea batatas L.)
10	FI-P10	Siti Chairiyah Batubara	SAHID University Jakarta	The Effect of Carrot Flour on Fibrous Tofu Quality

11	FI-P11	Sri Wahyuni	Halu Oleo University	Physicochemical Properties of Modified Flour (<i>Xanthosoma sagittifolium</i>) Enriched with Moringa Leaf Protein Concentrate and the Quality of Cookies from the Application.
12	FI-P12	Syahril Makosim	Institut Teknologi Indonesia	The Effect of Sweet White Rice Flour Concentration and Packing Type of Bilimbi Dodol (<i>Averrhoa bilimbi</i> L.)
13	FI-P13	Vendy	Research and Development Division PT. Nutrifood Indonesia	Development and validation of a tartrazine quantitative determination method in powdered drink using high performance liquid chromatography (HPLC)
14	FI-P14	Wiwit Amrinola	Bogor Agricultural University	Comparison of chemical compositions and antioxidant properties of whole grain of three glutinous rice varieties in West Sumatera as raw material of Ampiang
15	FI-P15	Muhamad Kurniadi	LIPi Wonosari Yogyakarta	The Characteristics of Fiber-Rich Cookies from Modified Cassava Flour (Mocaf) as Basic Ingridients For Emergency Food

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Food Safety

1	FSQ-P01	Giyatmi	SAHID University	Effect of Washing Treatment on The Heavy Metal and Microbial Contamination of Grapes and Starfruit
2	FSQ-P02	Mutiara Utami	Bogor Agricultural University	Effect of The Using of Acetic Acid and Garlic Extract (<i>Allium sativum</i> L.) on The Shelf Life of Wet Noodle
3	FSQ-P03	Revita Permata H	Bogor Agricultural University	Response And Ability Cronobacter spp. Entering The VBNC Because Of Acid Stress

Nutrition and Health

1	NH-P01	Ambar Rukmini	University of Widya Mataram Yogyakarta	Anthocyanin Content and Antioxidant Activity of Purple Sweet Potato Wingko During Storage
2	NH-P02	Asnani	Halu Oleo University	Phytochemicals, Antibacterial Activity and Cytotoxicity of Tawaoloho (<i>Spondias pinnata</i> (L.f) Kurz) Leaf Methanol Extract
3	NH-P03	Dandy Yusuf	Bogor Agricultural University	Lactic Acid Bacteria (LAB) and Yeast Dominance in Kefir Grains from Different Areas in Indonesia and the Potency of LAB as Probiotic Candidates
4	NH-P04	Faizah Andarini	Bogor Agricultural University	Kinetics of Antioxidant Degradation and Color Changes in Beverage Made from Corn Milk, Red Mangosteen Peel and Cinnamon During Storage
5	NH-P05	Febry Harissa Surbakti	SAHID University	The Breakfast Habit of Primary School Children in Java 2018
6	NH-P06	Khoirul Anwar	SAHID University	Comparing Food Consumption of Stunting and Non Stunting Children
7	NH-P07	Nindy Sabrina	SAHID University	MAJORITY OF SCHOOL CHILDREN FEELING OF COMFORTABLE IN THE STOMACH AFTER CONSUMING MILK
8	NH-P08	Oke Aanandika Lestari	Tanjungpura University	Biological Values of Cempedak (<i>Artocarpus integer</i>)
9	NH-P09	Stefani Megah	SAHID University	Do School Children Like to Consume Fruits and Vegetables?
10	NH-P10	Usman Pato	Riau University	Addition of Dahlia Tuber Flour For Production of Synbiotic Drink of Sweet Corn Using Starter <i>Lactobacillus casei</i> subsp. <i>casei</i> R-68
11	NH-P11	Wardina Humayrah	SAHID University	Food Consumption Pattern of Adult Females in Indonesia
12	NH-P12	Widya Agustinah	Universitas Katolik Indonesia Atma Jaya Jakarta	The Functional Ingredients of Probiotics Isolated from Indonesian Mangoes with Potential Cholesterol-Lowering Activity
13	NH-P13	Yohana Sutiknyawati Kusuma Dewi	Tanjungpura University	Antioxidant Activity of Methanol Extracts Of Different Part of <i>Scorodocarpus borneensis</i> Becc. (Wood Garlic)
14	NH-P14	Yuliana Tandi Rubak	Bogor Agricultural University	Proteolytic Activity Of Lactic Acid Bacteria Isolated From Breast Milk and Fermented Foods.

15	NH-P15	Yusman Taufik	Pasundan University	Determination of Shelf Life of Black Mulberry (<i>Morus nigra</i> L.) Fruit Juice in HDPE packaging using Arrhenius Method
Lain-lain				
1	FSQ-P04	Suwarni T Rahayu	Indonesian Vegetable Research Institute (IVEGRI)	Selection Quality of Some Spinach Genotypes Were Cultivated in East Java
2	FSQ-P05	Godlief F Neonufa	Universitas Kristen Artha Wacana	An innovative discovery in the barren area to improve the yield and quality of sweet potatoes
Lain-lain				
	FSQ-P06	Ratna Handayani	Pelita Harapan University	N-Acetyl Glucosamine Production from Fermented Production by <i>Bacillus Licheniformis</i> from Shrimp Shell (<i>Penaeus Monodon Fabricius</i>)

FP	11
FI	14
FSQ	6
NH	15
Total	46