

No	Code	Name	Affiliation/Institution	Abstract Title
Food Processing				
1	LS-FP1	Teti Estiasih	Brawijaya University	Characteristics of Unsaponifiable Fraction of Crude Palm Oil and Palm Fatty Acid Distillate from Several Palm Oil Refineries
2	LS-FP2	A Muzi Marpaung	Swiss German University	Extraction of Anthocyanin from Tibouchina semidecandra Flower: The Effect of Blanching, Acid Type and Temperature
3	FP-O1	Elisa Julianti	Universitas Sumatera Utara	The Effect of Fermentation of Oil Palm Fruit Bunches on Fruit Detachment Efficiency and Oil Extraction Yield
4	FP-O2	Erny Nurali	Sam Ratulangi University	Goroho Plantain (Musa acuminata) Flour Formulation For Gluten Free Cassein Free (GFCE) Product Development
5	FP-O3	Adiansyah Syarifuddin	Hasanuddin University	Ratio of Whey Dangka/Pectin, Stearic Acid and Aroma Concentration Effects on The Properties of Edible Films
6	FP-O4	Helen CD Tuhumury	Pattimura University	Crackers from Edible Larvae of Sago Palm Weevil: Effects of Sago Starch Types
7	FP-O5	Gemala Hardinasinta	Hasanuddin University	Heating Characteristics of Mulberry Juice during Pasteurization Ohmic
8	FP-O6	Indah Rodianawati	Khairun University	Study of Organoleptic Properties in The Use of Liquid Smoke Grade 1 in Skipjack Fish (Katsuwonus pelamis)
9	FP-O7	Muhamad Ikhsan Sulaiman	Syiah Kuala University	Shelf Life of Food Products Improved by Using Nitrogen as Gas Filler in Packaging
10	FP-O8	Eko Basuki	University of Mataram	Correlation of Softening and Polyamines levels during Controlled Atmosphere Storage of Avocado
11	FP-O9	Karseno	Jenderal Soedirman University	The Effect of Addition Natural and Synthetic Sap Preservation on Physicochemical and Sensory Quality of Coconut Sugar
12	FP-O10	Intan Nurul Azni	SAHID University Jakarta	The Quality of Cookies Formulated With Kepok Banana Flour and Mung Bean Flour
13	FP-O11	Samsul Rizal	University of Lampung	The Patterns of Yeast Growth During Tempe Fermentation with Addition of Saccharomyces cerevisiae
14	FP-O12	M Asfar	Hasanuddin University	Nano-FPC Process Technology Using Homogenization-Ultrasonication Method
15	FP-O13	Julfi Restu Amelia	SAHID University Jakarta	The Characteristic Product of Fruit Rosella Tea
16	FP-O14	Nur Aini	Jenderal Soedirman University	Chemical and Organoleptic Characteristics of Corn Getas Affected by Types of Packaging and Storage Temperatures
17	FP-O15	Ahmad Ni' matullah Al-Baarri	Diponegoro University	Hypoiodous Acid Hindered the Conductivity and Color Changes on Snake Fruits
18	FP-O16	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
Food Ingredients				
1	LS-FI1	Hanifah Nuryani Lioe	Bogor Agricultural University	Characterization of Umami Fractions of Asam Sunti (Averrhoa bilimbi L)

2	LS-FI2	Martin Teo	USDEC	Rediscover U.S. Permeate – Boosting Cost Savings and Flavors
3	FI-O1	Herianus JD Lalel	Nusa Cendana University	Gebang (<i>Corypha utan Lamk</i>): The Promising Source of Starch
4	FI-O2	Marleen Sunyoto	Padjadjaran University	Study of the Physicochemical Characteristics on the Various Purple Sweet Potato Varieties
5	FI-O3	Pinasthika Rizkia	Gadjah Mada University	Volatile Compounds, Beta Carotene Content, and Physiological Properties of Novel Local Cultivars Melon (<i>Cucumis melo l.</i>) During Storage
6	FI-O4	Susana	Pontianak State Polytechnic	Piperine content of lada powder that wrapped by NaCMC pineapple crown of edible film composit during Storage
7	FI-O5	Yuli Witono	University of Jember	Effect of Temperature and Time on Isolation of Inferior 'Edamame' (<i>Glycine Max (L.) Merrill</i>) Protein
8	FI-O6	Zainal	Hasanuddin University	Improving Nutritional Value of Baby Porridge by Using a Combination of Purple Yam Flour and Soybean Flour
9	FI-O7	Afandi FA	Bogor Agricultural University	Study Review: Potency of Indonesian Carbohydrate Indigenous Sources as Functional Food Ingredients with High Resistant Starches and Antioxidant Activity
10	FI-O8	Winaldy	Padjajaran University	Protein Digestibility Analysis of Whey Protein Concentrate on Emergency Food Product by In Vitro Method
11	FI-O9	Saraswati	Bogor Agricultural University	Evaluation of Chemical Differences of Brown Seaweed (<i>Sargassum cristaefolium</i>) from Several Water Areas in Indonesia
12	FI-O10	Robi Andoyo	Padjadjaran University	Physicochemical Properties of Denatured Whey Protein Concentrate Produced at Some pH Condition
13	FI-O11	Hamidin Rasulu	Sebelas Maret University	Mechanical and Barrier Properties of Tapioca Starch/Kappa Carrageenan-Based Biocompiste Film Incorporated with Coconut Crabs Chitosan Nano Fiber
14	FI-O12	Rieny Sulistijowati	Gorontalo University	Identification of <i>Aspergillus orizae</i> Potential Fermented Umami Flavor Skipjack Dried Used PCR 16s Rrna Methode
15	FI-O13	Puspita Sari	University of Jember	Intermolecular Copigmentation OF Jambolan (<i>Syzygium cumini</i>) Fruit Anthocyanins Using Copigment OF Rosemary Polyphenolic WITH Combined β -cyclodextrin
16	FI-O14	Yudi Garnida	Pasundan University	The Effect of White-Corn and Rice Flour Ratios and Different Pregelatinized Temperatures to The Quality of An Instant Porridge

Food Safety

1	LS-FSQ1	Mathew Turner	3M	Environmental Montoring as a Preventive Food Safety Strategy
2	LS-FSQ2	Ratih Dewanti Hariyadi	Bogor Agricultural University	Characteristics of virulence and stress-related genes of local isolates of <i>Cronobacter</i> spp

3	FSQ-O1	Istiyati Inayah	Pasundan University	Changes in Chemical and Microbiological Properties of Tree Tomato (<i>Solanum betaceum</i>) Fermentation Using <i>Lactobacillus plantarum</i>
4	FSQ-O2	Maria Erna K	University of Lampung	High Pressure Carbon Dioxides (HPCD) Technique as An Alternative Method for Preservation of Tempeh
5	FSQ-O3	Muhammad Arpah	Bogor Agricultural University	The Rate of Histamin Formation in Indonesian Fresh Skipjack and Yellowfin Tuna Fleshes
6	FSQ-O4	Okky S Dharmaputra	SEAMEO BIOTROP	Assessment of three processing methods and two types of packaging materials to determine the quality of Arabica coffee (<i>Coffea arabica</i>) beans during storage
7	FSQ-O5	Silvia O.N. Yudiastuti	Padjadjaran University	Comparative Study of <i>Lactobacillus acidophilus</i> Encapsulated by Spray and Freeze Dry Methode
8	FSQ-O6	Willy Pranata Widjaja	Pasundan University	Quality of Fish (<i>Clarias sp.</i>) Jelly Drink During Storage at Different Temperatures
9	FSQ-O7	Dwining Putri E	Bogor Agricultural University	Review on Implementing Technical Requirement ISO 17025 in Infant Formula Laboratory
10	FSQ-O8	Winiati P Rahayu	Bogor Agricultural University	Infection Probability of ETEC Contaminated Ice-based Beverages
11	FSQ-O9	Usman Pato	Universitas of Riau	Viability of lactic acid bacteria and quality of probiotic cocoghurt during fermentation process
12	FSQ-O10	Maerani	Bogor Agricultural University	Expression of Virulence Genes (<i>ompA</i> , <i>cpa</i> and <i>hfq</i>) of <i>Cronobacter sakazakii</i> strain Yrt2a during Acid Stress
13	FSQ-O11	Rika Puspita Sari	Bogor Agricultural University	Use of PDA and DG18 Agar to Isolate Spoilage and Toxigenic Fungi from Commercial Coffee Powder From Semende
14	FSQ-O12	<u>Siti Nurjanah</u>	Bogor Agricultural University	Comparison of Sensitivity between Standard and real-time PCR Assay for Detection <i>Salmonella</i> spp. in Chicken Carcasses
15	FSQ-O13	Yuliani Aisyah	Syiah Kuala University	Effect of The Edible Coating Containing Cinnamon Oil Nanoemulsion on Storage Life and Quality of Tomato (<i>Lycopersicon esculentum</i> Mill.) Fruits
16	FSQ-O14	Teti Rosniawati	Bogor Agricultural University	PREVALENCE AND TRACING THE SOURCE OF <i>SALMONELLA</i> CONTAMINATION IN FRIED CHICKEN PROCESSING AT HOUSEHOLD LEVEL
17	FSQ-O15	Rifda Naufalin	Jenderal Soedirman University	Aktivitas antioksidan Batang dan Daun kecombrang dalam berbagai formula
18	FSQ-O16	Rizka Novera	Bogor Agricultural University	Contamination of <i>Salmonella</i> Spp in Chicken Based Food on School Canteen
Nutrition and Health				
1	LS-NH1	Lilis Nuraida	Bogor Agricultural University	LAB Isolated from Fermented Mustard (<i>Brassica juncea L.</i>) As Probiotic Candidates with <i>In Vitro</i> Cholesterol Reducing Activity

2	LS-NH2	Andi Early Febrinda	Samarinda State Agricultural Polytechnic	Improvement of Cu, Zn-SOD on Renal Tissue of Alloxan-Diabetic Rats Treated with Bawang Dayak Extracts
3	NH-O1	Meta Mahendradatta	Hasanuddin University	Utilization of Black Rice (<i>Oryza sativa</i> L. indica) Extract in Making "Sarabba" Instant as Functional Drink
4	NH-O2	Mercy Irda RT	Sam Ratulangi University	Evaluation of Phytochemical Content, Nutritional Value and Antioxidant Activity of Gedi's (<i>Abelmoschus manihot</i> L. Medik) Leaves Extract
5	NH-O3	Sulvi Purwayantie	Tanjungpura University	<i>Albertisia papuana</i> Becc. An Indigenous Plant of Indonesia, Prospective as a Food and Medicine Ingredients, a Review
6	NH-O4	Yuliana Reni Swasti	Atma Jaya University Yogyakarta	Antioxidant Activity of <i>Caesalpinia Sappan</i> Heartwood in White Rice Bran during the Storage
7	NH-O5	Made Astawan	Bogor Agricultural University	Effects of Genetically Modified Soybean Tempe Consumption on Rats
8	NH-O6	Mohamad Ana Syabana	Bogor Agricultural University	Screening of Antidiabetic Activity and NMR Profile of Indonesian Vegetables
9	NH-O7	Annisa Oktriani	Bakrie University	THE CHANGES OF BIOACTIVE COMPONENT IN RICE BRAN INPARI 30 AND BLACK RICE VARIETIES AFTER FERMENTATION
10	NH-O8	Arfina Sukmawati Arifin	Bogor Agricultural University	Antioxidant Activity and NMR Profile of Several Indonesian Vegetables and Spices
11	NH-O9	Samsu Udayana Nurdin	Lampung University	Effect of turmeric (<i>Curcuma longa</i> Linn.), cinnamon (<i>Cinnammum</i> sp.) atau guava leaves (<i>Psidium guajava</i> L.) on starch digestibility, antioxidant activity, total phenolic content and consumer acceptability of the rice.
12	NH-O10	W B Sunarharum	Brawijaya University	Effect of post-harvest processing methods and roasting temperature on antioxidant activity of early-roasted Java Arabica coffee
13	NH-O11	Nancy Dewi Yuliana	Bogor Agricultural University	Role of Metabolomics in Food Science
14	NH-O12	Tri Dewanti Widyaningsih	Brawijaya University	Formulation of Wedang Uwuh based Black Cincau (<i>Mesona palustris</i> BL) with Optimum Antioxidant by Mixture Design
15	NH-O13	Rahmawati / Virni Desiana	SAHID University Jakarta	The Effect of Wheat Varieties and Harvest Times Towards The Quality of Functional Wheat Grass Juice
16	NH-O14	Muhammad Isa Dwijatmoko	Bogor Agricultural University	Characterization of Polyphenols, Alkaloids, and Antioxidant from Four Cocoa (<i>Theobroma cacao</i> L.) Clones after Fermentation
17	NH-O15	Christiana Fransiska Sembiring	SAHID University Jakarta	Effect of Packaging on Egg Crust Quality During Storage

Moderator

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