

SCIENTIFIC PROGRAM (ORAL PRESENTATION)

Program: Day 1

Wednesday 25 October 2017			
07:30-09:00	Registration / Poster Set-up (Ballroom Foyer)		
09:00-09:15	Welcome Remarks		
	Keynote (Ballroom 2 & 3) Chairperson: Prof. Dr. Sharifudin Md. Shaarani		
09:15-10:00	Keynote: <i>The Role of Process Innovation in Creating Novel Legume-Cereal Foods for Human Nutrition</i> Prof. Dr. Charles Brennan , Lincoln University, New Zealand		
10:00-10:30	Refreshment / Poster Session		
	Plenary (Ballroom 2 & 3) Chairperson: Prof. Dr. Chye Fook Yee		
10:30-11:00	Plenary 1: <i>Risk Assessment of Mycotoxins Contamination in Food Supply Chain of Tropical Countries</i> Prof. Dr. Jinap Selamat , Universiti Putra Malaysia, Malaysia		
11:00-11:45	Plenary 2: <i>Development of Halal Nutrition Framework</i> Associate Prof. Mariam Binti Abdul Latif , Universiti Malaysia Sabah, Malaysia		
11:45-12:00	Talk by the conference sponsor Adabi Consumer Industries Sdn. Bhd. , Malaysia		
12:00-13:30	Lunch		
	Concurrent Session A (Ballroom 1) Chairperson: Assoc. Prof. Dr. Lee Jau Shya	Concurrent Session B (Ballroom 3) Chairperson: Assoc. Prof. Dr. Amir Husni Mohd Shariff	Concurrent Session C (Function Room 10) Chairperson: Dr. Norliza Julmohammad
13:30-13:45	Gelatin Extraction from Fish Scales of Five Identified Fish Species in Malaysia A.B. Khairulnizam, B. Jamilah, Z.A. Nur Hanani, M. Kharidah, and A.R. Russly	Antioxidant and Angiotensin-I Converting Enzyme (ACE) Inhibitory Activities Protein Hydrolysates Derived From Enzymatic Hydrolysis of Hybrid Grouper Head and Bones C. Pei-Teng , P. Matanjun, R. Shapawi, C. Budiman, and L. Jau-Shya	Preliminary Identification of Microplastics as Food Contaminants: A Case Study on Coastal Seafood of Central Java, Indonesia B. Widianarko and I. Hantoro

13:45-14:00	Physicochemical Characterization and Oxidative Stability of MR263 Rice Bran Oil T.M. Tengku Rozaina and K.Y. Leong	Characterization of Bacterial Cellulose-Chitosan Edible Film Made From Pineapple Waste Extract Modified with Chitosan D. Dianawati and J.S. Lim	Decontamination of Aflatoxin M in Bovine Milk through Microbes: An Effective Approach to Make Milk Safe for Human Consumption Muhammad Riaz, A. Ismail, R.E. Levin, and S. Akhtar
14:00-14:15	Evaluation of Bioavailability and Anti-ulcer Activity of Kenaf seed oil, Macroemulsions and Nanoemulsions in Rats K.L. Nyam and A.M. Cheong	The Stability and Antioxidant Properties of Novel Probiotic Fruit K. Pasakawee , P. Banjongsinsiri, B. Wannisor, P. Thaveetepaikul , N. Donrung, N. Bumrungcheu, J. Satiankomsorakrai, and P. Sirinukulwatana	Modeling Transfer of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> during Raw Pork Slicing N. Thephuttee and A. Boonsiriwit
14:15-14:30	Effect of Fat and Inulin on the Physical Properties of Palm-based Prebiotic Ice Cream W.R.A. Isa, R.A. Hamid, and N.H. Ismail	Optimization of Drying Conditions and Antioxidant Properties in Black Tea using Superheated Steam Dryer N. Rumaisa, M.R. Norazatul Hanim, and A. Yang Tajul	Electrolyzed (Acidic and Alkaline) Water and Their Antibacterial Activity Performance during Storage B. Soedarini, B. Widianarko, and I. Hantoro
14:30-14:45	Application of Mixture Design Methodology to Optimize Stabilizer Combinations in Instant Ice Cream Mix Powder Formulation S.Z. Abdul Razak, A.S. Baharuddin, N.A. Mohd. Amin, and N.A. Abd Rahman	The Effects of UV-C Treatment on the Quality of Orange, Carrot and Celery Juice Blend Z. Razali, S. Chandran, K.B.S. Hasvinder, D.S. George, and O. Nik Nornisa	Shelf-life Extension of Beef Patties using Gnetum Gnemon Leaf Extract and Modified Atmosphere Packaging R. Lawandra, S. Benjakul, and N. Buamard
14:45-15:00	Effect of β -carotene and Emulsifiers on Physicochemical Properties and Stability of Oil-in-Water Emulsions I. Nor Hayati, P.Y. Lim, J.M. Nizaha	Fresh Sugarcane Juice: Physicochemical and Antioxidant Property of Black Stem Sugarcane Juice Containing Calamansi Juice N.A. Md Noor and M. Murad	Physicochemical Properties of Spray- and Oven-Dried Roselle (<i>Hibiscus sabdariffa</i> L.) Powders I.C.G. Estabillo Design,

15:00-15:15	Physico-Chemical, Functional and Microbiological Assessment of Jackfruit (<i>Artocarpus heterophyllus</i> Lam.) Seeds Flour as Influenced by Fermentation and Lactic Acid M.N. Cuadra	Effect of Different Extraction Solvents on Total Phenolic Content, Total Flavonoid Content and Antioxidant Capacity of Peel, Pulp and Seed Kernel of <i>Mangifera odorata</i> Fruit N.F. Lasano, N.S. Ramli, and A.A. Hamid	Characterization, In Vitro Antibacterial, Antitubercular Evaluation and Structure Activity Relationships of New Hydrazinyl Thiazolyl Coumarin Derivatives M.S. Khan, S.K. Yusufzai, and H. Osman
15:15-15:30	Refreshment / Poster Session		
	Concurrent Session A (Ballroom 1) Chairperson: Dr. Siew Chee Kiong	Concurrent Session B (Ballroom 3) Chairperson: Assoc. Prof. Dr. Hasmadi Mamat	Concurrent Session C (Function Room 10) Chairperson: Dr. Arezoo Erfanian
15:30-15:45	Value Added Pepper Based Food Products from Green Pepper A. J. Bunchol	The Effects of Pre-treatments on the Antioxidant Activity and Curcumin Content of Solar Tunnel Dried Curcuma V.K. Ananingsih, R. Natalia, N.I. Putri, and P.Y. Nugrahedi	Moisture Sorption Characteristics and Isothermic Heat of Sorption of Dehydrated Jackfruit (<i>Artocarpus heterophyllus</i> Lam.) Eviarc Sweet R.J. Tabinas
15:45-16:00	The Physical Properties and Stability of Mayonnaise Model System Incorporated with Black Cumin Seed Oil I.N. Zainal Abidin and A. Yusoff	Reinforcement of Flaxseed Mucilage-based Edible Film with Nanocrystalline Cellulose Y.B. Tee, F.W. Oeij, K.L. Nyam, N.L. Chin, and R.A. Talib	Storage Stability of Spray-Dried Papaya (<i>Carica papaya</i> L.) Powder Packaged in Aluminium Laminated Polyethylene (ALP) and Polyethylene Terephthalate (PET) C.W. Wong and W.T. Lim
16:00-16:15	Physical and Sensory Properties of Dark Chocolate made from Palm-Based Cocoa Butter Substitutes N. Biswas, Y. L. Cheow, C.P. Tan, L.F. Siow	Development of High Dietary Fibre Gluten-Free Sago Cake J.S. Lee and S.A. Yee	Effect of Low Dose Gamma Irradiation on the Quality and Shelf life of White Leg Shrimp (<i>Litopenaeus vannamei</i>) B. Manjanaik, M. Uikey, S. Veena, and H. Somashekarappa

16:15-16:30	<p>Modern Approaches to Oil Palm Processing</p> <p>M.H. Ng, A.H. Nu'man, and D. Ahmad Kushairi</p>	<p>Hin Banana Flour: A Revolutionary of Preventive Healthcare Trend in Food Industries</p> <p>P. Chunkajorn , K. Laohaphatanalert , P. Gavinlertvatana, and S. Wanlapatit</p>	<p>Improving Quality Properties of Canned Rice Noodles: The Effect of Cooling and Partial Substitution of Rice Flour with Pre-Gelatinized High-Amylose Maize Starch</p> <p>M. Lubowa, S.Y. Yeoh, and A.M. Easa</p>
16:30-16:45	<p>Influence of Palm-Based Fluid Shortening on the Physical and Textural Properties of Biscuit</p> <p>I. Nur Haqim, M.S. Miskandar, A.H. Rafidah, K. Sivaruby, S. Salmi Yati, A.I. Wan Rosnani, M.H. Norazura Aila, and H.M.D. Noor Lida</p>	<p>Extraction and Characterization of Hemicellulose from <i>Leucaena Leucocephala</i> (Petai Belalang)</p> <p>M. Z. Nor Nadiha and B. Jamilah</p>	<p>Date Palm Fruit Do Not Induce Indirect Anthelmintic Activity</p> <p>A. Rauf , F.H. Addnan, N.F.M. Manzor, W.O. Abdullah, M.A. Elkadi, F. Hamdan, and F.A.F. Mansur</p>
16:45-17:00	<p>Bio-Conversion of Milk Lactose to Produce Yoghurt Containing Galacto-Oligosaccharides</p> <p>S. Iqbal, A. Raza, T.R. Qamar, and M.Y. Zahoor</p>	<p>Effect of Maltodextrin as Fat Replacer on Proximate Composition and Sensory Characteristics of Low Fat Chicken Burger Patty</p> <p>M.Y. Nurulazah and T.P. Chua</p>	<p>The Antimicrobial Efficacy of Gaseous Chlorine Dioxide in Cabinet</p> <p>H.J. Kim, J. Shin, and J.I. Yang</p>

19:30-22:00

Conference Dinner (Grand Ballroom)

Program: Day 2

Thursday 26 October 2017			
	Plenary (Ballroom 2 & 3) Chairperson: Prof. Dr. Charles Brennan		
08:30-09:15	Plenary 3: <i>Transitions in Nutrition and Health in Asia and Pacific Region</i> Professor Guansheng Ma , Peking University, China		
09:15-10:00	Plenary 4: <i>Translating food habits into profitable and healthy food products and practices</i> Professor Jean-Pierre Poulain , University of Toulouse Jean Jaurès, France		
10:00-10:30	Refreshment / Poster Session		
	Concurrent Session A (Ballroom 1) Chairperson: Dr. Arif @ Kamisan	Concurrent Session B (Ballroom 3) Chairperson: Assoc. Prof. Dr. Patricia Matanjun	Concurrent Session C (Function Room 10) Chairperson: Dr. Noorakmar Ab Wahab
10:30-10:45	Assessing Food Insecurity and Its Association with Nutritional Status of Children in Pengkalan Kubor, Kelantan A. Nur Nasihah, A. Asma', and Z. Noor Salihah	Probiotic Characterization of Lactobacillus Strains Isolated from Kelulut Honey (<i>Trigona itama</i> spp.) N.H. Hasali, A.I. Zamri, M.N. Lani, and A. Mubarak	Physicochemical Properties of Fabricated Starch Based Microparticles S.S. Saifuddin, A. Yusoff, and K. Abdul Khalil
10:45-11:00	Kinetics of Change in Colour, Texture and Weight Loss of Tomatoes (<i>Solanum lycopersicum</i> cv. Baby TM1536) During Combined UV-C Radiation and Ultrasound Postharvest Handling O.J. Esua, N.L. Chin, Y.A. Yusof, R. Sukor, and V.E. Etuk	Effect of Microwave Pasteurization on Quality of Vacuum Packaged Sausage P. Inmanee, T. Pirak, W. Rathpitsanti, and P. Kamonpatana	Determination of Antioxidant Properties of Polyphenol Glycoside Catalyzed by Transglycosylation Reaction of Cyclodextrin Glucanotransferase Derived from <i>Trichoderma viridae</i> S. Nazir, J. Sulisty, and A.L. Ho
11:00-11:15	Breastfeeding Knowledge among Indigenous Temiar Women S.Z. Syed Abdullah and R. Mohamed Saleh	Physico-chemical Evaluation of Bread Supplemented with Barley Flour and Refined Flour N. Gupta, P. Khanna, R. Kaushik, and S. Minhas	Rheological Properties of Texture-Modified Rice Porridge: Comparison between Starch and Gum as Thickener H.Y. Yong, Z.A. Syahariza, and U. Uthumporn

11:15-11:30	Fundamental phase of Food Safety System implementation and Its Motivation in Malaysian Public Hospital D.K. Rafidzah, C.T. Chik, N. Sumarjan and H.F. Ariffin	High Pressure Processing vs. Thermal Treatment of Mango-Pineapple Juice Blend for Inactivation of Endogenous Spoilage Enzymes A. Sulaiman, H. Norfazlee, N.N.K. Shah and R. Shamsudin	Lactose Phosphate as a Potential Compound for Whey Protein Isolate (WPI) Conjugation J. Norliza , Y. Hemar, G. Miskelly, and D.E. Otter
11:30-11:45	A Study on Consumers Choices towards Café Reward Program in Puchong, Selangor R.H. Leoneeta and L.X. Yee	Antioxidant Properties and Mineral Content of Artocarpus altilis Leaves at Different Maturity Stages N. Abdul Latiff, S.H. Mat Sarip, S. Alyani Mat, N. Sadek, S. Sulaiman, N.F.A. Nor, H. Yaakob, and N. Zainol	The Use of Selected Hydrocolloids to Enhance Cooking Quality and Hardness of Zero-Salt Noodles T. Hui-Ling, T. Thuan-Chew, and A. Mat Easa
11:45-12:00	Public View on Food Identity Attributes in Klang Valley Area A.M. Ramli, M.S.M. Zahari, and N. Ishak	Characterization of Pediocin PaF-11 from <i>Pediococcus acidilactici</i> F-11 as Biopreservatives T. Marwati, N. Richana, E. Harmayani, and E.S. Rahayu	Fortification of Modified Cassava Flour with Microbial Poly-Glutamic Acid Extracted from Fermented Soybean S.S. Joko, J.H.S. Ling, and Y.S. Ying
12:00-13:30	Lunch		
	Concurrent Session A (Ballroom 1) Chairperson: Dr. Aza Sherin Mohamad Yusuff	Concurrent Session B (Ballroom 3) Chairperson: Dr. Yasmin Ooi Beng Houi	Concurrent Session C (Function Room 10) Chairperson: Dr. Wolyna Pindi
13:30-13:45	The Protective Effects of Oil Palm Antioxidants for the Prevention of Atherosclerosis in Rabbits Fed Atherogenic Diet C.A.C. Idris, N. Balasundram, K. Sundram, N.S. Nasruddin	The Association between TAS1R2 Genes Variants and Sweet Taste Perception amongst Obese and Non-obese Subjects B. Ahmad Riduan, R. Karim, N. Shaari and Z. Mohd Shariff	Antioxidant and Anticancer Activities of Malaysian Red Seaweed, <i>Kappaphycus alvarezii</i> Extracts against Human Cancer Cell Lines P. Matanjun, S. Rusdin, M.F. Abu Bakar, and A. Rahmat

13:45-14:00	Construction and Reliability of Labeled Magnitude Satiety Scale in Malay Language among Indian Adult Population in Universiti Kebangsaan Malaysia (UKM) R. Chandrasena and M.K. Zalifah	Auraptene, a Citrus Flavonoid Attenuates the Aneurysm Formation by Anti-osteoclastogenic Function in Ca-PO-induced Mouse Model Y. Takei, Y. Sumida, M. Tanaka, M. Kawamura, and H. Watanabe	Fundamental Study of Texture Formation of Whey Protein-based Foods by Fractal Analysis: A Review V.D. Lestari, R. Andoyo, E. Mardawati, and B. Nurhadi
14:00-14:15	Creating Survival Food Recipes by Students at Practicum of University of Dietitian Course I. Shimada, S. Numata, M. Tanaka, T. Hirouchi, C. Tokuhira, K. Watanabe, and T. Okamoto	In Vitro Pharmacological Properties of Ethanol Crude Extract from Medicinal Mushroom <i>Cordyceps militaris</i> TOLA00 K. Laohaphatanalert, P. Powthong, B. Juntranupakorn, and P. Gavinlertvatana	Effect of Ultrasound Pretreatment on the Extraction Kinetic of Bioactive Compounds from Brown Seaweeds B. Rasti, Y. Zixin, and A. Erfanian
14:15-14:30	Polycystic Ovarian Syndrome and Eating Behaviour I.P. Kaur , A.Singh, V. Suri , S.V , B. Medhi., N. Sachdeva, and N. Sahni	Effect of Oligosaccharides Derived From Red Seaweed on Selected Probiotic Strains in a Simulated Gastrointestinal Model H.Q. Chong, S.T. Chan, B.S. Padam, C.K. Siew, and F.Y. Chye	Nutritional Values and Sensory Properties of Yogurt Made from Mixture of Milk and Soymilk A. Erfanian, O.C. Yin, and B. Rasti
14:30-14:45	<i>Eurycoma Longifolia</i> ; a Herbal Supplement that Interferes with Testosterone Negative Feedback Loop K.Q. Chan, C.E. Stewart, A. Yusof , S.H. Hamzah, and N. Chester	A Study on Patients' Satisfaction with Hospital Foodservice and Food Wastage at Public Hospitals in East Malaysia A. Nur Farhana, R.K. Vijayakumaran, and A.R. Shariza	Bambangan (<i>Mangifera Pajang</i>) Kernel Fat: A Potential New Source of Cocoa Butter Alternative M.H.A. Jahurul, Y. Soon, M.S. Sharifudin , M. Hasmadi, J.S. Lee, A.H. Mansoor, and S. Siddiquee
14:45-15:00	Antioxidant and Cytotoxic Properties of Tempe Oils from Various Fermentation Times A.F. Devi, D. Muzdalifah, Z.A. Athaillah, N. Artanti, and L.Z. Udin	Prebiotic Evaluation of Red Seaweed (<i>Kappaphycus Alvarezii</i>) Using in vitro Colon Model D.M. Bajury, I.H. Sazali and S.R. Sarbini	Shelf Stability and Lipid Oxidation based Flavoring Volatiles in Antioxidants treated Chicken Meat Patties M. Sohaib, S. Iqbal, and A. Khan

15:00-15:15	Antioxidant and Cardio-protective Potentials of Selected Local Edible Plants I.A. Adasuriya, S.S. Hwang, and I.R.H. Ginjom	Maternal Protein Intake during Pregnancy is Associated with Birth Length: a Prospective Study A. Minda, Kusharisupeni, A. Basuni, D.M. Utari	Effects of Gaseous Ozone on Physicochemical Characteristics of Citrus Juices N.N.A.K. Shah, A. Sulaiman, N.S.M. Sidek and N.A.M. Supian
15:15-15:30	Refreshment / Poster Session		
	Concurrent Session A (Ballroom 1) Chairperson: Dr. Babak Rasti		Concurrent Session C (Function Room 10) Chairperson: Dr. Wolyna Pindi
15:30-15:45	Public Perception of Nutrition Problems H.X. Kho, Y.B.H. Ooi, and L.C.C. Lai		Antimicrobial Properties of Cassava Starch Films Incorporated with Chitosan Nanoparticles: In Vitro and In Vivo Evaluation R.A. Shapi'i, S.H. Othman, H. Nordin, R.K. Basha , and M.N. Naim
15:45-16:00	Reduction of Fecal Water Cytotoxicity via Sago Fermentation M. M. Kathleen, M. Morven, and R. S. Shahrul		Nutrient Content, Phytochemicals and Antioxidant Activity of Mulberry Leaves: Their Potential for New Products Y.Y. Neoh , A. Tracy, P. Matanjun, and F.H. Saikim
16:00-16:15	<i>In Vitro</i> Activities of Glycosaminoglycans from Silver-banded Whiting Fish Heads B.F. Ticar, Z. Rohmah, B.D. Choi, S.H. Park, and P. Azadi		Effects of Fermentation Time on Physicochemical Properties of Dioscorea alata Flour M. Nor Afizah, C. P. Kei, and W.I. Wan Zunairah
16:15 -17:00	Closing Ceremony		