

POSTER SESSION

Day 1 (Wednesday, 25 October 2017)

Poster ID

- P-IF 1 **Passion Fruit Quality Prediction by Near Infrared Spectroscopy**
P. Maniwara, K. Nakano, S. Ohashi, and D. Boonyakiat
- P-IF 2 **Studies on Improving the Amount of Animal Protein Intake among the Elderly Application of a Meat Softener to Chicken Eggs**
I. Shimada, M. Tanaka, T. Hirouchi, K. Wataanbe, C. Tokuhiko, and S. Numata
- P-IF 3 **Identification of Fructooligosaccharides and Prebiotic Effect of Dietary Fiber Powder Pink Guava By-Products**
I. Aida Hamimi, I. Amin, I. Zuwariah, and A.S. Norhartini
- P-IF 4 **Effect of Drum Drying on Physico-Chemical Characteristic of Composite Drink Powder**
W.Z. Wan Nur Zahidah, M. Norhida Arnieza, H. Mohd Fakhri, and M.A. Nur Fatin Syahirah
- P-IF 5 **Physicochemical and Antioxidant Properties of Novel Beverage from Decoctions of Mixed Spices and Herbs**
K. Norzaleha, M. Syahida, and W.Z. Wan Nur Zahidah
- P-IF 6 **The Stability and Antioxidant Properties of Novel Probiotic Fruit**
K. Pasakawee, P. Banjongsinsiri, B. Wannisor, P. Thaveeteptaikul, N. Donrung, N. Bumrungcheu, J. Satiankomsorakrai, and P. Sirinukulwatana
- P-IF 7 **Formulation Study of Pudding containing Virgin Coconut Oil, Fish Gelatin and Alginate: Optimization using A Mixture Design Approach**
H.Y. Fan, B.Z. Ko, and C.K. Siew
- P-IF 8 **Development of Gummy Candy containing Virgin Coconut Oil, Fish Gelatin and Alginate: Optimization using A Mixture Design Approach**
H.Y. Fan, H.P. Neo, and C.K. Siew
- P-IF 9 **Effect of Disturbance in Pink Guava Pasteurization Process Control: A Simulation Study**
M. Nassir, F.S. Taip and W.M.F.W. Mokhtar
- P-IF 10 **Effect of Different Types and Amount of Resin on the Antioxidant Properties of Noni Juice (*Morinda citrifolia* L.) during Deodorization**
H. Haslaniza, M.Y. Maskat, and W.M. Wan Aida

- P-IF 11 **Physicochemical and Functional Properties of Cassava (*Manihot esculenta* Crantz) Flour Grown in Keningau and Sandakan, Sabah Malaysia**
M.S. Agis, A.H. Mansoor, J.S. Lee, and M. Hasmadi
- P-IF 12 **Consumers Awareness, Attitude and Knowledge on Prebiotic Foods**
A.L. Ho, T.Y.S. Lin, and C.K. Siew
- P-IF 13 **The Quality of Dough and Bread Added with Tempeh Flour**
M.N. Nor Qhairul Izzreen and D.S. Nur Shazreen
- P-IF 14 **Development of Miang Kham (Savoury Leaf Wraps) Snack**
K. Chaethong, K. Nuamkratok, and U. Pimpol
- P-IF 15 **Effect of Banana Peel Jelly Filling on the Chocolate Quality**
T.T. Wang, A.H. Mansoor, M. Hasmadi, and F. Ahmad
- P-IF 16 **Effects of Sodium Caseinate Concentration and Sonication Amplitude on Physical Characteristics of Homogenized Coconut Milk**
Z. Abdullah, F.S. Taip, S.M. Mustapa Kamal, R.Z. Abdul Rahman, and M. Mior Zakuan Azmi
- P-IF 17 **The Potential of Red Cabbage as Natural Dyes**
M.N. Anvarali, H. Mohd Amir, S.W. Moey, N. Mohd Ayob
- P-IF 18 **Optimization of 'Bingka' Baking Process Made From Pumpkin Powder**
N.M.N. Murzaini, F.S. Taip, N. Ab Aziz, and N.A. Rahman
- P-IF 19 **Effect of Seaweed (*Kappaphycus alvarezii*) Powder Substitution on Textural and Physical Properties of Cendol Gel**
A.W. Noorakmar, W.A. Wan Ahmad Fikri, P. Wolyna and S. Mohd Dona
- P-IF 20 **Comparative Analysis of Physicochemical and Consumer Acceptance of Purple and Orange Sweet Potatoes (*Ipomoea batatas* L.) Frozen Dessert**
M.S. Nor Zalina, M. Siti Aisyah, and H. Faridah
- P-IF 21 **The Effects of Pre-Treatments on the Antioxidant Activity and Curcumin Content of Tumeric (*Curcuma Domestica* Val.) Herbal Drink**
N.I. Putri, V.K. Ananingsih, M.M. Suprajogi, and P.Y. Nugrahedhi
- P-IF 22 **Application of Chitosan-Beeswax Edible Coatings to Enhance the Shelf Life of Ciku (*Achras Zapota*) Fruit**
S.Y. Foo and Z.A. Nur Hanani
- P-IF 23 **Recovery of Phenolic Compounds from *Chlorella* sp. Microalgae by Conventional Soxhlet, Ultrasound-Assisted and Subcritical Water Extraction**
S. M. Mustapa Kamal, S. M. Zakaria, M. R. Harun, R. Omar, and S. I. Siajam

- P-IF 24 **Protein-based Technology for Halal authentication: Purification and Identification of Species-specific Protein toward Porcine Gelatin by *Bacillus spp.* Strain B**
A.M. Sahilah , S. Safiyah, M.K. Rozida, M.R. Rul Aisyah, E. Aishah, and M.Y. Salma
- P-IF 25 **The Optimal Process of Silkworm Pupae using the Methods of Drying**
S. Yondan and N. Therdthai
- P-IF 26 **Improving the Nutritive Value of Rice Grains: Elevation of Glutathione Contents in Rice by Expression of *Oryza sativa L.* Glutathione Synthetase**
S.I. Park, H.S. Yun, J.Y. Jeong, H.J. Kim, and H.S. Yoon
- P-IF 27 **Study of Radio Frequency Pasteurization and Drying for *Ganoderma* Solid-state Fermented Product**
S.D. Chen, J.W. Jiang, and J.M. Hsiao
- P-IF 28 **Study of High-Pressure Processing on Lower Sugar Candied Kumquat**
S.D. Chen and H.C. Cheng
- P-IF 29 **Study of Radio-frequency Air Drying on Extruded Soybean Product**
C.Y. Wu, C.T. Lin, and S.D. Chen
- P-IF 30 **Product Development and Sensory Evaluation of Nagaimo (*Dioscorea opposita*) Chips**
H.Y. Wong and S.T. Thed
- P-IF 31 **Product Development and Quality Evaluation of Noodles Supplemented with Germinated Brown Rice Flour**
P.S. Gan and S.T. Thed
- P-IF 32 **Effect of Different Enzymatic Treatments on the Properties of Hydrolysed Collagen from *Pangasius hypophthalmus***
M.R. Umi Hartina , A.Y.P. Kuan, P. Wolyna, and J.S. Lee
- P-IF 33 **Effects of Seaweed (*Kappaphycus alvarezii*) on the Physicochemical and Sensory Characteristics of Low-Fat Chicken Patties**
P. Wolyna, J.W. Chan, and E. Munsu
- P-IF 34 **Chemical Changes of Sugar Free Dark Chocolates with Cocoa Butter and Functional Oils Blends During Storage**
M.R. Hassan and K. Johari
- P-IF 35 **New Innovation of Mushroom Fish Sausage**
M. Nor Salasiah, H. Faridah, R. Rawaida, and Y. Ashadi

- P-FQ 36 **Anti-allergic Effects of *Cirsium maritimum* Makino In Vitro and In Vivo**
M. Tanaka, M. Suzuki, Y. Takei, T. Okamoto, and H. Watanabe
- P-FQ 37 **Effect of Bagging Materials on the Nutritional Quality of Marian Plum**
P. Seehanam, D. Boonyakiat , D. Naksavi, V. Somniam, and P. Maniwara

Day 2 (Thursday, 26 October 2017)

Poster ID

- P-FQ 38 **A Reliable and Sensitive Method for Determination of Paraquat Residue in Palm Oil**
N. Halim and A. Kuntom
- P-FQ 39 **In Vitro Antimicrobial Activity of Honey and Citrus Juice Combination on *Streptococcus pyogenes***
N.S. Mohamad, S.G. Pathmanathan, Z. Ismail, Z.Z. Rashid, and N.A. Mohamed
- P-FQ 40 **Nondestructive Detection of Unsuitable Raw Materials for Herbal Medicine by Near Infrared Spectroscopy**
Y. Sasaki, K. Takizawa, S. Ohashi, P. Maniwara, K. Hosokawa, K. Kiya, and K. Nakano
- P-FQ 41 **Storage Effect on Quality Attributes of Combine Mild Heat And Ultraviolet Irradiated Roselle (*Hibiscus Sabdariffa*) Juice Compare with Thermal Pasteurization**
K.Z. Amanina Amanini, S. Rosnah, and M.A. Noranizan
- P-FQ 42 **Safety and Efficacy Assessment of PIPERIA Botanical Cube from Sarawak Wild Pepper Root (*Piper arborescens*)**
H.P. Chua, M. Syahida, D. Nicholas, and M. Suzalyna
- P-FQ 43 **Cytotoxicity Assessment of Ceri Terengganu Fruit for the Development of Functional Food**
H. Hadijah, S. Nurhazwani, M. Syahida, M.N. Erny Sabrina, O. M. Anas, and M.A. Mohd Shukri
- P-FQ 44 **Subchronic Toxicity of Sabah Tea Extract in Sprague Dawley Rats (Male and Female)**
I. Norhafizah, M.H.M. Yusop, and M.N. Nor Qhairul Izzreen
- P-FQ 45 **Toxicology Evaluation of *Caulerpa lentifera* powder on Sprague-Dawley rats**
M. Syahida, M.T.N. Brillinda, H. Hadijah and A.S. Tarmizi
- P-FQ 46 **Challenges in Establishing Food Safety Program among Small-Sized Food Producers in Sabah, Malaysia**
B.F. Leong and F.Y. Chye
- P-FQ 47 **Dietary Fiber Content and Sensory Acceptability of Paratha Developed from Local Tubers**
H. Faridah, Z. Rozlaily, I. Norman, M.A. Mohamad Helmi, and B. Norbaiti

- P-FC 48 **Influence of Changing Lifestyles on Overseas Students' Health in Hawaii**
U. Kokubo and S. Ogawa
- P-FC 49 **Learn from the Region, Grow up in the Region Student Activities through Rice with Local Government and Regional People**
S. Numata, M. Tanaka, and I. Shimada
- P-NU 50 **Characterization Analysis of Loss of Appetite among Cancer patients and Development of a Monitoring Check Sheet Corresponding to Changes in Appetite**
K. Watanabe, M. Tanaka, I. Shimada, K. Juman, K. Saga, K. Sakamoto, S. Morita, and M. Yamashita
- P-NU 51 **Effect of Phycocyanin Extracts from *Limnothrix* sp.as a Potential Source of Natural Antioxidant on Auditory Dysfunction**
J.M. Do, K.H. Kim, A.R. Stoica, S.W. Jo, H. La, and H.S. Yoon
- P-NU 52 **IDH Mediates Reduction of Oxidative Damage and Prevention of Presbycusis in Nutrient Metabolic Regulation**
N. Ryu, S. Lee, Y.R. Kim, and U.K. Kim
- P-NU 53 **The Association between Phenylthiocarbamide Taste Sensitivity, Taste Disorder and Single Nucleotide Polymorphisms of the Carbonic Anhydrase 6 Gene**
B. Lee, M.A. Kim, T.H. Kim, and U.K. Kim
- P-NU 54 **Sago as Potential Prebiotic and Weight Management Alternatives as shown in Sprague Dawley Rats Experimentation**
M.S. Thompson, A. Rashed, M.S. Shamsudin, and S.R. Sarbini
- P-NU 55 **Identification of Chemical Properties of Organic and Non-Organic Virgin Coconut Oil**
B.M.N. Nguyen and T. Pirak
- P-NU 56 **Body Mass Index, Body Image Perception and Eating Disorders among Female Students in Universiti Kebangsaan Malaysia**
A.H. Teh, C.Z. Yi, and N.M. Daud
- P-NU 57 **The Antioxidant and Inflammatory Properties of Thai Gac Fruit (*Momordica Cochinchinensis*) Pericarp Extract**
S. Natnoi and T. Pirak
- P-NU 58 **Antioxidant Content and Activities of *Kelulut* Honey, Date and Pomegranate Concentrates**
N.A.H. Che Malek, H. Haron, and H.M. Yahya

- P-NU 59 **In Vitro and In Vivo Anti-allergic Effects of Shiikuwasha (*Citrus depressa* Hayata)**
T. Okamoto, K. Matsumoto, H. Kumazawa, M. Kawarabayashi, and M. Tanaka
- P-NU 60 **Improvement of Moods and Cognitive Functions in Healthy Young Adults Following Supplementation with Ajwa Dates**
A. Nurlaily, N.S. Aliahmat, S. Noraini, and N.A. Noh
- P-NU 61 **Antibacterial and Anti-Adhesive Activity of Ajwa Date (*Phoenix dactylifera*) against *Staphylococcus aureus***
M.I. Nurul Farhana, M.Z. Zetty Nadia, A. Natasya, and W.S. Wan Shahida
- P-NU 62 **Acute Effect of Ajwa and Jewel Dates on Postprandial Blood Glucose in Healthy Subjects**
G. Ramlah, G.S. Ong, Y.B.H. Ooi, J.S. Lee, and L.R. Hassan
- P-NU 63 **Effect of Extraction Solvent Systems on Extract Yield, Phytoconstituent Content, and Free Radical Scavenging Activity from *Bougainvillea glabra* (Bunga Kertas) Bract**
M. Shalini, A. Aminah, and S. Vimala
- P-NU 64 **Let's Have Fun at Nutrition, Lecture Based on Survey on Nutrition and Health of Day Care Service for Senior**
T. Matsubara and I. Shimada
- P-NU 65 **The Application of Rice Husk Silica in Food Supplement**
Y.H. Hong, Y.C. Liu, F.Y. Wu, and P.W. Chen
- P-NU 66 **Preliminary Screening of Prebiotic Potential of Polysaccharide Extract from Chayote (*Sechium edule*)**
K.O. Ng, A.L. Ho, F.Y. Chye, and C.K. Siew
- P-NU 67 **Halal Canned Cat Food, a Commercial Venture between UMS and Adabi Consumer Industries Sdn Bhd**
M.S. Amir Husni and S. Sharifuddin
- P-NU 68 **Goat's Milk for Infant Feeding - A Systematic Reviews**
A.R. Tanty Shahrumi, N.A. Khairun Nain, S. Asmalita, and I. Muslimah
- P-NU 69 **Review of Methods for Evaluating Shokuiku from the Perspective of School Lunch Officials**
C. Tokuhiko, I. Shimada, and K. Kitamura
- P-NU 70 **Effect of Contact Time on the Level of Phthalates in PET-bottled Water**
A.R. Hazira and M. Sanny