



Jember, August 12th, 2015

Prof. Dr. Ir. Fauzan Azima
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Dear Prof. Dr. Ir. Fauzan Azima,

It is our pleasure to extend a warm invitation to you to participate in the International Conference on Food, Agriculture, and Natural Resources (FANRes), to be hosted by the University of Jember (Indonesia) in collaboration with the Prefectural University of Hiroshima (Japan), Kyungpook National University (Korea), Hankyong National University (Korea), Kasetsart University (Thailand), Universiti Putra Malaysia (Malaysia), Andalas University (Indonesia), Brawijaya University (Indonesia), and Payakumbuh State Agricultural Polytechnic (Indonesia), on August 31st – September 1st 2015. The theme of the conference is '**Strengthening Food and Natural Resources Technology and Policy for Sustainable Agriculture**'.

In conjunction to this event, herewith the Committee of FANRes 2015 would like to invite you as keynote speaker for the meeting to share your experiences and knowledge in a wide range of crucial and timely issues related to Food, Agriculture and Natural Resources. Your presentation will be scheduled in either August 31st or September 1st. Please inform us which date is suitable for you. Please confirm the topic and the date of your presentation to this email address: jayus.ftp@unej.ac.id or fanres2015@unej.ac.id. After the meeting, on the 2nd of September there will be a social tour to the Papuma beach and agro tourism places in the Jember city area. For your convenience, the committee will provide the accommodation and transport, as well as the social tours during the meeting.

We look forward to hearing from you at your earliest convenience.

Thank you very much for your attention.

Sincerely yours,

Dr. Ir. Jayus
Chairman
Organizing Committee

"The Prospect of Traditional Food Products and Natural Resources from West Sumatera, Indonesia To Be Developed as Functional Foods"

Fauzan Azima

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ABSTRACTS

Functional Foods are natural or processed foods which contain bio-active components that give positive impacts on human metabolism function and presented in the form of foods, that are sensory acceptable.

West Sumatera has a lot of natural resources or traditional food products which have potential to be developed as functional foods, for example : on the form of food products (*dadih, budu, kacang tujuh jurai-leaf*) and natural resources that often encountered in West Sumatera such as *Rendang* spices, *Cassia Vera, Pegagan, Meniran, Tea, Gambier, Sirih Leaf, Purple Sweet Potato, Dragon Fruit, Turquoise eggplant, Passionfruit, Pumpkin*, that some initial studies have been done on their bio-active components and their function as anti-oxydant, anti-platelet aggregation, anti-bactery, etc. which have prospect to be developed as new functional food products.

Key words: Traditional food products, natural resources from west sumatera, Bio-active components, new functional food products.

INTERNATIONAL CONFERENCE ON FOOD, AGRICULTURE AND NATURAL RESOURCES

Strengthening Food and Natural
Resources Technology and Policy for
Sustainable Agriculture

PROGRAM BOOK





The Prospect of Traditional Food Products and Natural Resources from West Sumatera, Indonesia To Be Developed as Functional Foods"

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ABSTRACT: Functional Foods are natural or processed foods which contain bio-active components that give positive impacts on human metabolism function and presented in the form of foods, that are sensory acceptable. West Sumatera has a lot of natural resources or traditional food products which have potential to be developed as functional foods, for example : on the form of food products (dadih, budu, kacang tujuh jurai leaf) and natural resources that often encountered in West Sumatera such as Rendang spices, Cassia Vera, Pegagan, Meniran, Tea, Gambier, Sirih Leaf, Purple Sweet Potato, Dragon Fruit, Turquoise eggplant, Passionfruit, Pumpkin, that some initial studies have been done on their bio-active components and their function as anti-oxdyant, anti-platelet aggregation, anti-bactery, etc. which have prospect to be developed as new functional food products.

