

CONFERENCE PROGRAMME PAPERS ABSTRACTS



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**6th International Conference on
Sustainable Agriculture, Food
and Energy.**

**October 19 - 21, 2018 in MANILA,
Philippines.**

Inclusive Agri-food Energy Production for Community Empowerment in a Changing Climate

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FOOD-04

PRODUCTION OF FUNCTIONAL INSTANT PORRIDGE FROM PUMPKIN AND SOYBEAN FLOURS MIXED WITH CASSIA VERA AND CIPLUKAN EXTRACTS FOR DIABETIC FOOD

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Abstract— Background and Objectives: Diabetic foods need to be controlled the nutrients and calories as well as benefits for healing effort. This study aimed to study the process of making a functional instant porridge of local raw materials: pumpkin flour and soy flour with the addition of extract cassia vera and extract ciplukan as an alternative to the diet of people with diabetes mellitus. **Methods and Results:** Instant Porridge was made from: Pumpkin and Soybean Flours (75:25) with the Addition of Cassia Vera Extract and Ciplukan Extract (7:3), based on Calorie Requirement Normal Day (1900 kcal). The analysis of instant porridge produced is the analysis of proximat, calories, beta-carotene, antioxidant activity, the value IC50, viscosity characteristics and functional properties (Water Holding Capacity (WHC), Oil Holding Capacity (OHC), rehydration time), the glycemic index. **Results of chemical analysis** instant porridge the water content (9.10 to 11.69%), ash content (3.86 to 4.18%), protein content (16.92 to 17.58%), fat content (8.28 to 8.71%), carbohydrate (58.90 to 61.09%), beta-carotene (from 3422.67 to 4057.33 mg/100g), energy (378.71 to 390.46 kcal/100g). The results of the analysis of the functional properties of instant porridge were rehydration time (1.07 to 1.15 minutes), WHC (241.34 to 250.41%), OHC (176.67 to 182.76%), value IC50 (2.17 to 3.93 ppm). Glycemic index value is 52.19. **Conclusions:** Functional instant porridge contains the nutritional value and the active compound as well as the food of products suitable for the diet of diabetes mellitus. **Significance and Impact of the Study:** We expected there will be improvement in the treatment result of diabetic patients. **Conflict of interest disclosure:** In the present study, there is no conflict of interests, in terms of scientific, financial and personal.

Keywords— Functional instant porridge, local ingredients, nutritional content, antioxidants, diabetes mellitus.

FOOD-05

CHARACTERISTIC OF MIXED FLOUR BY GINGER ADDITION ON "MOCAF" FLOUR AS THE MAIN RAW INGREDIENT

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Abstract— to provide mixed flour with 'mocaf' as the main raw material to make cake. It had been done the research to study the effect of ginger addition on the characteristics of mixed flour. Various levels of ginger concentration were added (0%, 3%, 6% and 9%). Observations are color, moisture content, aw, ash content, starch content, insoluble dietary fibre, protein content, fat, and total plate count. The results showed that the addition of ginger increased water content, aw, ash content, starch content, insoluble dietary fibre, protein content, fat content, and decreased total value of flour plates, and decreased brightness seen from the value of L.

Keywords— mocaf, ginger, mixed flour, aw, brightness, protein content

FOOD-06

EVALUATION OF QUALITY OF VARIOUS TYPES OF RENDANG (EEL, LOKAN, EGG AND REJECTED-CHICKEN AND REJECTED-DUCK)

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Abstract— Rendang is the traditional food from Sumatera Barat region in Indonesia or popular as Minangkabau. On 2011 rendang was voted by CNN as the most delicious food in the world. The basic ingredient of rendang are beef meat, coconut milk and many kinds of spices. This research aim to evaluate the quality of various types of rendang (eel, lokan, egg, rejected-chicken and rejected-duck). the parameters measured are water content, ash content, fat content, protein content, and texture. The result show that water content is decrease for all rendang, but another parameters fat, ash, protein content are increased compare to fresh material, except egg rendang decrease in protein content. The analysis for texture show that all of rendang are increase that means the texture are tough, except eel rendang is decrease that means the texture is soft.

Keywords— evaluation of quality, eel rendang, lokan rendang, egg rendang, rejected-chicken rendang