



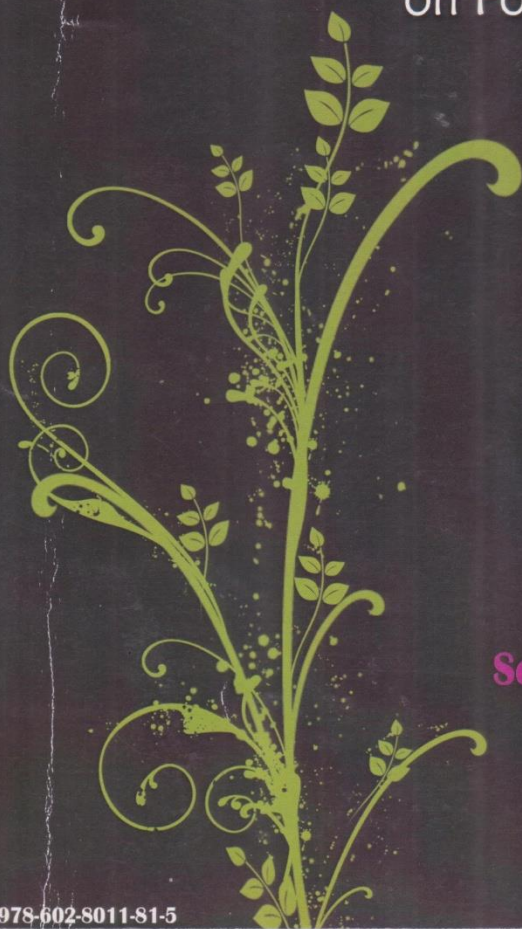
PROCEEDINGS

3rd ISC - International Student Conference
on Food Science and Technology

“Greening the
Food Industry:
Innovation for
Sustainability”

- Tuesday, September 2nd 2014 -

Department of Food Technology
Seogijapranata Catholic University



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FOOD ECH UNIKA



**3rd International Student
Conference on Food Science and
Technology**

Greening The Food Industry:

Inovation for Sustainability

ISBN 978-602-8011-81-5

The Committees of 3rd International Student Conference
On Food Science and Technology

Penerbit :

Universitas Katolik Soegijapranata

3rd International Student Conference

—Greening The Food Industry : Innovation for Sustainability| Department of Food
Technology, Soegijapranata Catholic University Semarang Tuesday, September 2nd, 2014

3rd International Student Conference on Food Science and Technology Greening The Food Industry: Inovation for Sustainability



C Unika Katolik Soegijapranata, 2014

The Committees of 3rd International Student
Conference On Food Science and Technology

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TABLE OF CONTENTS

COVER	i
TABLE OF CONTENTS	iii
PREFACE	v
RULES OF CONFERENCE	vi
LIST OF PRESENTATION	vii
 PLENARY SESSION	
<i>Sustainable Food Packaging : Possibility or Pipedream?</i>	3
 PARALLEL SESSION	
Food Processing and Product Development	16
<i>Optimized Fermentation Of Sorghum (Sorghum Bicolor L.) Flour Fortified With Soy Protein Using Lactobacillus plantarum 3704</i>	17
<i>The Effect Of Addition Of Variation Drying Agent On The Characteristic Of Red Beet Powder (Beta vulgaris L) By Solar Tunnel Dryer (STD)</i>	24
<i>Product Innovation Of Pumpkin To Strengthen Small Food Industries</i>	34
Food Safety and Quality	42
<i>Development of Natural Vegetable Sanitizer from Thai Local Herbs</i>	43
<i>Changes in Sensory Characteristics, Moisture Content And Water Activity Of Several Fish Species Caused By Smoking Process</i>	51

Utilization Of Corncob Waste As The Raw Material Of Glucose Production..... 57

Food Nutrition and Technology62

The Use of Black Soybean Milk And Black Rice Flour Extrudates As A Source Of Antioxidant In Formulations Of Vegetarian Ice Cream Based On sensory analysis 63

Evaluating In Vitro Cytotoxicity of Unmodified and Pegylated PAMAM (G2) Dendrimers on Mouse Blastocysts 70

The Effectiveness Increase Antioxidant and Reduction Hardness of Catfish Meatball Under Purple Sweet Potato (Ipomea batatas L.) Flour 81

Application Of Arrowroot Starch (Maranta Arundinacea L.) And Supplementation Of Angkak In Production Of Instant Low Glycemic Index Arrowroot Porridge..... 87

3rd International Student Conference

—Greening The Food Industry : Innovation for Sustainability

Department of Food Technology, Soegijapranata Catholic University Semarang

Tuesday, September 2nd ,2014

Poster Presentation	92
<i>Isolation and Purification of cellulase from alkaline Tolerant Bacillus subtilis</i>	<i>93</i>
<i>Effect Of Viscosity Against Overrun Ice Cream Using Cornstrach, Mocaf And Canna Flour As Carbohydrate - Based Fat Replacer</i>	<i>99</i>
<i>Degradation Kinetics Of Red Beet (Beta Vulgaris) Powder During Thermal Processing And Changes Of pH.....</i>	<i>106</i>
<i>Physicochemical Characteristics of Mocaf Steamed Cake with Beet Root Extract Addition as Natural Colorant</i>	<i>115</i>
<i>Application Of Bacteriocins Produced By Lactobacillus Sp. Isolates From Sauerkraut As An Antimicrobial In Tomato Juice (Lycopersicon Esculentum Mill)</i>	<i>121</i>
<i>Bacteriocins Application From Fermentation Of Gedono's Kefir As A Natural Food Preservative.....</i>	<i>127</i>
THE COMMITTEE OF INTERNATIONAL STUDENT CONFERENCE	134

3rd International Student Conference

—Greening The Food Industry : Innovation for Sustainability|| Department of Food
Technology, Soegijapranata Catholic University Semarang Tuesday, September 2nd, 2014

PREFACE

Food Production and processing, starting from the crop production until the food is ready to be consumed, requires a lot of energy and resources. Green technology in food production and processing is one of the possible solution for the upcoming problems. Green technology is intended to minimize the effect of human activity, i.e. food production and processing on the environment. Producers answer the consumers demand by identifying and using greener technologies for food productions and processing. Some producers have started usage of organic inputs in the processing, usage of recyclable and environmentally-friendly packaging, and usage of minimal-energy processing.

The Faculty of Agricultural Technology, Soegijapranata Catholic University, organized this 3rd International Conference on Food Science and Technology —Greening the Food Industry: Innovation for Sustainability. This conference is purposed to be a media for exchanging knowledge and perspective between students, researchers and practitioners, especially in the area of green technology in food production and processing in order to enhance food sustainability worldwide

This publication includes papers written by oral presenters and poster presenters which categorized in three parallels session, i.e. Food Product Development (FPD), Food Safety and Ecotoxicology (FSE), and Food Nutrition and Culinary Technology (FNCT).

The organizing committee is grateful to all honorable speakers, participants and sponsors, for joining this gathering and for their valuable contribution on the conferences.

Semarang, October 2014

Dr. Victoria Kristina Ananingsih, ST, MSc

Dean

Faculty of Agricultural Technology

Soegijapranata Catholic University

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RULES OF CONFERENCE

1. Plenary Session

- a. Every speaker will present his/her paper for maximum 20 minutes.
- b. All participants are prohibited to use any electronic device that produces loud sound during speakers presentation.
- c. After all presentations, there will be a discussion session
- d. The audience should state their personal identity before giving question, suggestions, etc.

2. Parallel Session

- a. The parallel session will be conducted by the chairman of that session (moderator).
- b. Speakers should give a short note with their name, institution, and curriculum vitae before their presentation.
- c. Duration of presentation is maximum 15 minutes and followed by 5 minutes discussion.
- d. The audience should state their personal identity before giving question, suggestions, etc.

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—Greening The Food Industry : Innovation for Sustainability| Department of Food
Technology, Soegijapranata Catholic University Semarang Tuesday, September 2nd, 2014



LIST OF PRESENTATION

PLENARY SESSION

TITLE/ AUTHOR	CODE
Sustainable Food Packaging: Possibility Or Pipedream? Professor Gordon L. Robertson <i>University Of Queensland</i>	PS-01

3rd International Student Conference

—Greening The Food Industry : Innovation for Sustainability| Department of Food
Technology, Soegijapranata Catholic University Semarang Tuesday, September 2nd, 2014

FOOD PROCESSING AND PRODUCT DEVELOPMENT

TITLE/ AUTHOR	CODE
Optimized Fermentation Of Sorghum (<i>Sorghum bicolor L.</i>) Flour Fortified With Soy Protein Using <i>Lactobacillus plantarum</i> 3704 Yoshua Albert Darmawan, Silvia Andini, Sri Hartini, Yohanes Martono, Erlien Giovani Soeroso, and Kiki Fransiska Suharto <i>Satya Wacana Christian University</i>	FPD-03
The Effect Of Addition Of Variation Drying Agent On The Characteristic Of Red Beet Powder (<i>Beta Vulgaris L</i>) By Solar Tunnel Dryer (STD) Hugo Setyo Wirojati, Nanda Rudy Wibawanto, Victoria Kristina Ananingsih, and Rika Pratiwi <i>Soegijapranata Catholic University</i>	FPD-04
PRODUCT INNOVATION OF PUMPKIN TO STRENGTHEN SMALL FOOD INDUSTRIES Fadilla Faradian, Chrystella Meryl S., Paulina Gandhes D.K., Yuni Rusiana, and Rika Pratiwi <i>Soegijapranata Catholic University</i>	FPD-06

3rd International Student Conference

—Greening The Food Industry : Innovation for Sustainability| Department of Food
Technology, Soegijapranata Catholic University Semarang Tuesday, September 2nd, 2014

FOOD SAFETY AND QUALITY

TITLE/AUTHOR	CODE
Development Of Natural Vegetable SanitizerFrom Thai Local Herbs Pooriwut Maneechoold And Pactahee Yasurin <i>Assumption University</i>	FSQ-01
Changes In Sensory Characteristics, Moisture Content And Water Activity Of Several Fish Species Caused By Smoking Process Damar Bintang Setiawanand Fronthea Swastawati <i>Diponegoro University</i>	FSQ-02
Utilization Of Corncob Waste As The Raw Material Of Glucose Production Stefany Widjaya and Cindy Elysia <i>Soegijapranata Catholic University</i>	FSQ-05

3rd International Student Conference

—Greening The Food Industry : Innovation for Sustainability| Department of Food
Technology, Soegijapranata Catholic University Semarang Tuesday, September 2nd, 2014

FOOD NUTRITION AND TECHNOLOGY

TITLE/ AUTHOR	CODE
The Use Of Black Soybean Milk And Black Rice Flour Extrudates As A Source Of Antioxidant In Formulations Of Vegetarian Ice Cream Based On sensory analysis Yemima Rosa Putri Bunga, Laksmi Hartayanie and Victoria Kristina Ananingsih <i>Soegijapranata Catholic University</i>	FNT-01
Evaluating In Vitro Cytotoxicity of Unmodified and PEGylated PAMAM (G2) Dendrimers on Mouse Blastocysts Christina Vania Utami A.N., 褚健銘(Chien-Ming Chu), 周明潔(Ming-Chieh Chou), 葉瑞銘(Jui-Ming Yeh), 詹文雄* (Wen-Hsiung Chan) <i>Chung Yuan Christian University</i>	FNT-02
The Effectiveness Increase Antioxidant and Reduction Hardness of Catfish Meatball Under Purple Sweet Potato (<i>Ipomea batatas</i> L.) Flour Gisela Prima Paskhalien <i>Soegijapranata Catholic University</i>	FNT-03
Application Of Arrowroot Starch (<i>Maranta arundinacea</i> L.) And Supplementation Of Angkak In Production Of Instant Low Glycemic Index Arrowroot Porridge Melita Noveliani, Meilsa Yuketrian, Victoria Kristina, and Kartika Puspa <i>Soegijapranata Catholic University</i>	FNT-04

3rd International Student Conference

—Greening The Food Industry : Innovation for Sustainability| Department of Food
Technology, Soegijapranata Catholic University Semarang Tuesday, September 2nd, 2014

POSTER PRESENTATION

TITLE / AUTHOR	CODE
Isolation And Purification Of Cellulase From Alkaline-Tolerant <i>Bacillus Subtilis</i> Treuktongjai Saenghiruna, Passanee Thongthawee, Malinee Sriariyanun, Kraipat Cheenkachorn, and Patchanee Yasurin (thailand)	PP-01
Effect Of Viscosity Against Overrun Ice Cream Using Cornstrach, Mocaf And Canna Flour As Carbohydrate - Based Fat Replacer Lidya Mandari, Laksmi Hartayanie, and Victoria Kristina Ananingsih <i>Soegijapranata Catholic University</i>	PP-02
Degradation Kinetics Of Red Beet (<i>Beta Vulgaris</i>) Powder During Thermal Processing And Changes Of pH Monica Ariyani S, Ellena Widuriati, Victoria Kristina A, and A. Rika Pratiwi <i>Soegijapranata Catholic University</i>	PP-03
Physicochemical Characteristics Of Mocaf Steamed Cake With Beet Root Extract Addition As Natural Colorant Sandra Yashinta, Febe Evelyn K, Victoria Kristina A, A. Rika Pratiwi <i>Soegijapranata Catholic University</i>	PP-04
Application Of Bacteriocins Produced By <i>Lactobacillus Sp.</i> Isolates From Sauerkraut As An Antimicrobial In Tomato Juice (<i>Lycopersicon Esculentum</i> Mill) Cynthia Christinnesunarto¹⁾, Melany Isabella Dwicandra¹⁾, Gracia Carolina¹⁾, Andlaksmihartayanie² <i>Soegijapranata Catholic University</i>	PP-05

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