

the 7th

SEMARANG, JUNE 7, 2007  
THOMAS AQUINAS BUILDING UNIKA SOEGIJAPRANATA

# national student conference

I.B.b.3.1

ON FOOD SCIENCE AND TECHNOLOGY

**HEALTHY FOOD OR FOOD FOR HEALTH ?  
FROM NUTRITION TO FUNCTIONALITY**

**PROCEEDING BOOK**

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## PREFACE

This is the 7<sup>th</sup> National Student Conference on Food Science and Technology organized by Department of Food Technology, Faculty of Agricultural Technology, Soegijapranata Catholic University, Semarang. The main theme of this conference, **"Healthy Food or Food for Health? From Nutrition to Functionality"**, implies the new efforts for documenting as well as improving the students research culture on food science and technology in Indonesia.

This conference was designed especially for students to share their research findings and vision on food science and technology. Furthermore they could improve their presentation capability in English. Presentation covered following topics :

**Food Safety and Quality**

**Food Processing and Engineering**

**Nutrition and Functional Food**

**Food Microbiology and Biotechnology**

In order to response the newest trend on food issues and encourage the students with an international academic atmosphere, there are plenary presentation about **"Developing Functional Food in Indonesia"**, **"Recent Trend in Health and Functional Food"**, and **"Flavor Trend for Health Food : Citrus"** that delivered by the expert and competence academicians.

The Organizing Committee is grateful to all the honorable speakers, participants and sponsor companies for joining this gathering and for their valuable contribiton to the Conference

Semarang, June 2007

Fifi Sutanto - Darmadi

Laksmi Hartayanie

Sumardi

Kartika Puspa Dwiana

Melia

Astuti Nirmalasari

Amber Ayuningtyas W.

Intariani Pranoto

Dian Kristianto

Marianne

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