INTERNATIONAL FOOD CONFERENCE 2021
AGRICULTURAL TECHNOLOGY FACULTY
WIDYA MANDALA SURABAYA CATHOLIC UNIVERSITY
Jl. Dinoyo 42 – 44 Surabaya 60265

IFC 2021
International
Food Conference

IFC ONLINE SEMINAR GUIDELINES

1. Presenters and non-presenters are participants who are registered in the 2021 IFC Management System. Participants are not allowed to distribute the conference link to third parties.
2. The conference will be held on November 3rd, 2021. The conference consists of Plenary sessions and Parallel sessions (Invited Speaker and oral presentation) with the following meeting ID and password as follows:
   Meeting ID: 368 475 1482
   Passcode: IFC2021
3. The organizer will open the conference room (zoom meeting) at 07.45 WIB (GMT+7) on the day of the conference.
4. Conference participants must change their Zoom Name according to the format given and use the Zoom Virtual Background (VB).
5. The Zoom Name format are as follows:
   a. Keynote Speaker : **KS_Name**
   b. Invited Speaker : **IS_Name**
   c. Moderators Plenary/Parallel : **M_Name**
   d. Oral Presenter Participants : according to the field, for example: **FA-1-1_Name** (Room of Food Availability Break Out 1 and the 1st presenter)
   e. Poster Participant : **P_Name**
   f. Non presenter participant : **Name**

6. During the conference, participants are advised not to leave the conference room (zoom meeting).
7. The participants' microphone must be turned off (mute) during the conference.
8. The organizer will provide attendance for participants via zoom chat during the conference.
9. The certificates will only be given to the participants who participate in the entire conference.

Plenary Session
1. The Plenary session consists of two sessions and each session presents three keynote speakers.
2. Each plenary session will be led by a moderator. The moderator has the right to organize online conference.
3. Participants are encouraged to ask questions using the Zoom chat to the Co-Host (QnA_Plenary) in short and clear sentences.

Parallel Session (Invited Speaker and Oral Presentation)

1. Parallel sessions are divided into six topics which consists of 12 breakout rooms. A moderator will lead each breakout room. The topics in the parallel session are Food Availability (FA), Food Safety (FS), Food Process and Product Development (FP), Fermented Food (FF), Functional Food (FC), and Probiotic and Gut Health (PG).
2. The parallel session will begin with a presentation session by the invited speakers and continue with an oral presentation session for each participant. There are 6 breakout rooms that will be used for the invited speaker session with room codes FA1, FS1, FP1, FF1, FC1, and PG1.
3. Participants can freely choose the breakout room. Suppose participants have difficulty moving to the breakout room. In that case, the participants can inform the committee via chat to the Co-host (QnA_Plenary) in the main room to assist the movement to the breakout room.
4. The form of presentation will be a video. The maximum duration of the presentation video is 10 minutes. The organizer will play the video presentation in sequence according to the order of the presenters.
5. The questions and answer sessions will be led by the moderator.
6. The participants are encouraged to give questions by Zoom chat or directly using the raise hand feature, which the moderator will manage.

Poster session

1. The poster session is presented on the website of the Department of Food Technology, Faculty of Agricultural Technology, Widya Mandala Surabaya Catholic University.
2. Participants must visit the website https://www.foodtech.ukwms.ac.id/. Mozilla Firefox Browser is advised to access the website.
3. This website is open for public.
4. Participants need to **log in** as a **member** to be able to see the poster session.
5. Steps to log in as a member as follows:
    a. Please make an account by clicking the login button that is connected to **"Sign Up".** Participants may sign up using **"Google"** or **"Facebook".**
    b. Please wait for the admin to approve the request.
    c. Please check the email that was used for **"Sign Up"** then look for the notification from the admin (**FTP UKWMS**). Click **"Visit Site"** to go back to https://www.foodtech.ukwms.ac.id/.
6. Participants may read further information in the posters by clicking them.
7. Participants may give appreciation by clicking **"like"** on the bottom right side of the poster and writing comments or questions in the **"comment"** section below the poster.
8. Participants may give comments on their own poster or the other participants' posters. End it by clicking **"Publish".** Your comments will be automatically added to the comments list.

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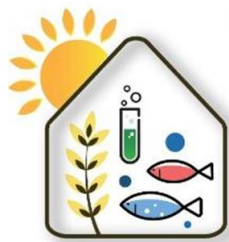
Unika SOEGIJAPRANATA
Talenta pro patria et humanitate

REVIEW: WINE PAIRING OF SPICY COCONUT BEEF AND BETUTU CHICKEN

Lindayani, Felix Yuwono Wiredjo, Laksmi Hartajanie

Department of Food Technology
Faculty of Agricultural Technology
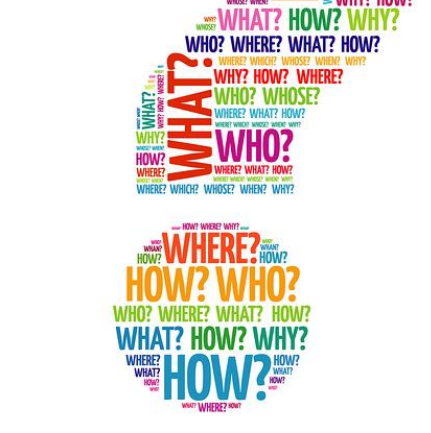Soegijapranata Catholic University, Semarang

3 November 2021

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1. Introduction

If people are familiar with wine, then they can confidently do trials to get a pair between the food and the selected wine. To obtain a pair between food and wine, it is necessary to know the following rules:

1. The wine should be more acidic than the food.

2. The wine should be sweeter than the food.

3. The wine should have the same flavor intensity as the food.

4. Red wines pair best with bold flavored meats (*e.g.*, red meat).

5. White wines pair best with light-intensity meats (e.g., fish or chicken).

6. Bitter wines (*e.g.*, red wines) are best balanced with fat.

7. It is better to match the wine with the sauce than with the meat.

8. More often than not, White, Sparkling and Rosé wines create contrasting pairings.

9. More often than not, red wines will create congruent pairings.

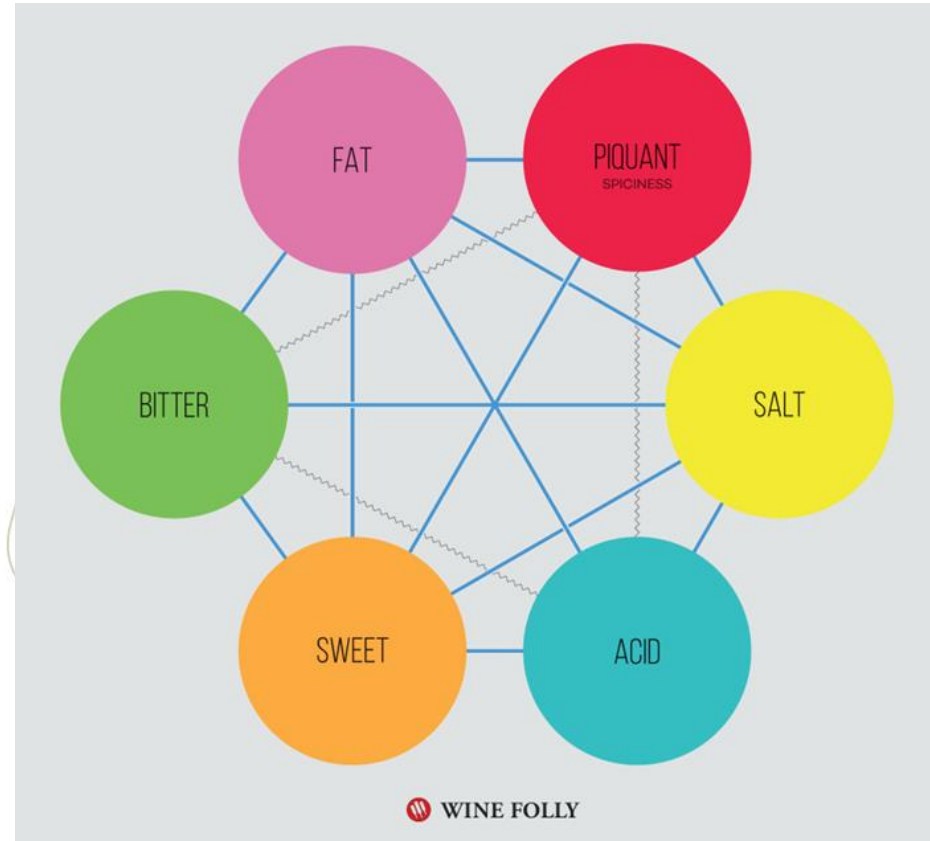https://www.luxurysafes.me/blog/wine-cigars/expensive-wine-brands-world/

Flavor pairing matches aroma compounds
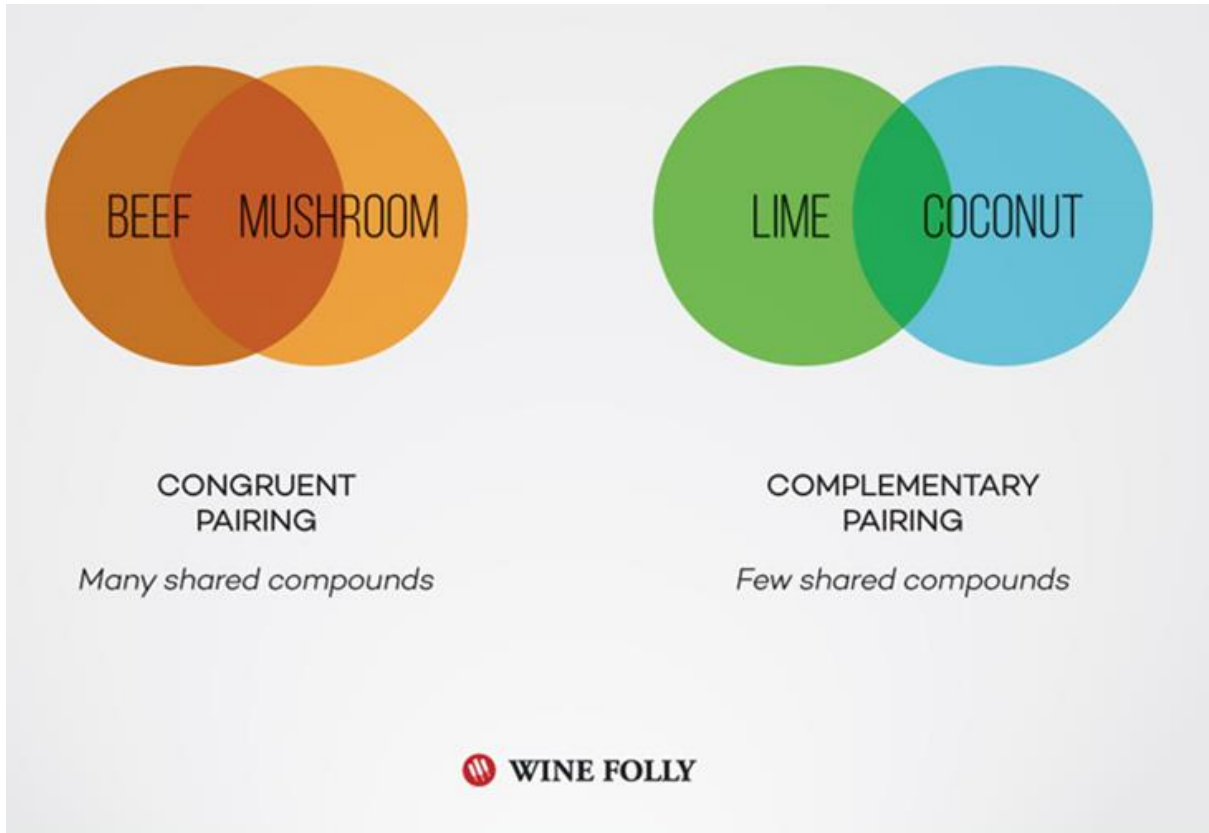
A congruent pairing creates balance by amplifying shared flavor compounds.

The blue show flavor matches and the gray lines show flavor clashes

The various tips when creating pairings for specific kinds of wine (Rouse, 2019)

https://www.eatthis.com/best-red-wines/

https://beveragedynamics.com/2019/07/17/8-trends-in-sparkling-wine-in-2019/

Sparkling

Sparkling

Sparkling

Sparkling

Rich White

Bold Red

Sweet White

Medium Red

Dry White

Light Red

https://www.istockphoto.com/id/foto/menuangkan-anggur-putih-gm538647925-58722698
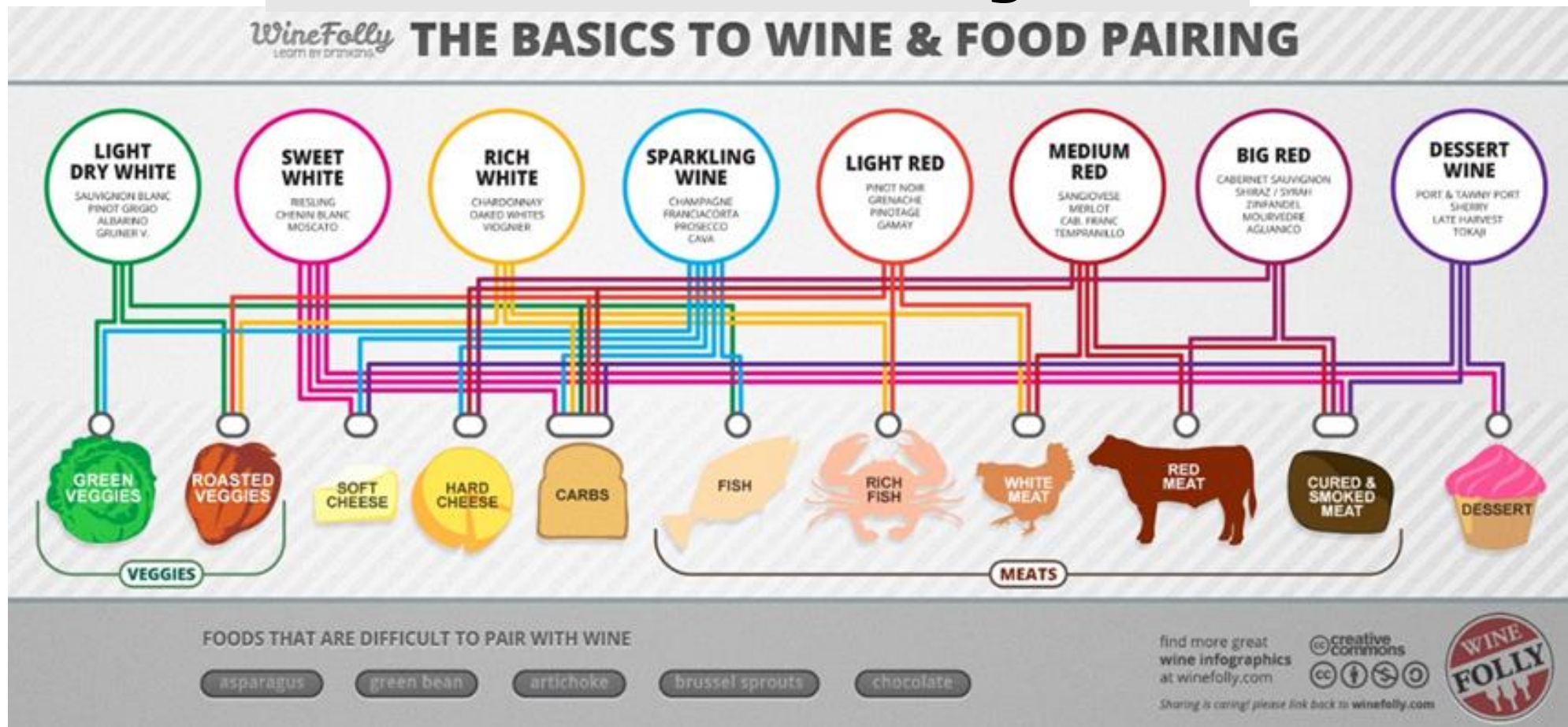
2. Wine pairing

Based on wine and food pairing chart, red meat paired with light red, medium red and big red wine while white meat paired with rich white. Flavors in foods described as fruity, nutty, cheesy, earthy, meaty and spicy. Meanwhile, the main wine flavors are dry, oaky, crisp, and tannic. Secondary wine flavors are grassy/herbal, spicy, floral, and buttery.

Wine and Food Pairing Chart

(Source: http://harmonicwines.blogspot.com/2013/03/wine-and-food-pairing-chart.html)
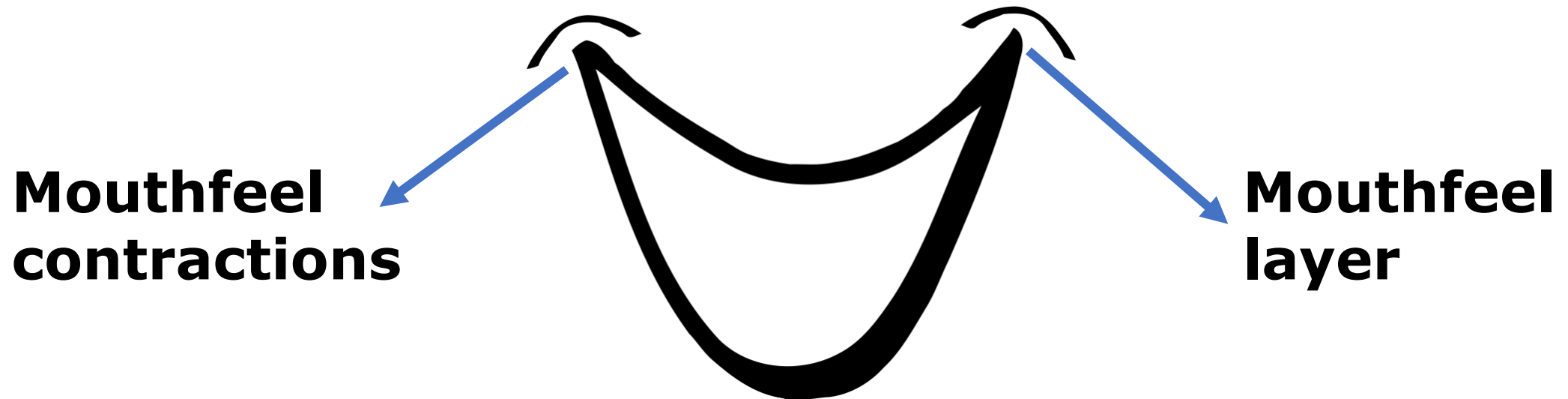
The concept of pairing food with wine depends on several components being i.e., aroma, texture and flavor in order to get the ideal component, and make the food more enjoyable. Based on Snježana Gagić (2016), wine pairing with food from preparation and cooking, must pay attention to several components:

1. Taste (salty, sour, sweet, bitter and umami) (Manske and Cordua, 2005))

2. Texture (structure, body, power and heavy)

3. Flavor (fruity, grass/herbal, earthy).

The Attribute sensory of wine and food can be categorized into three i.e., flavor, texture, and component. Components are the first things that will be detected by the tongue and give the initial impression between wine and food. Most of the components that appear are salty, sweet, sour and bitter. After the tongue detects the various components of the taste, then the texture will be detected. Flavor can be detected from the interaction between roof of the mouth with the nose.

Mouthfeel contractions

Mouthfeel layer

4. Spicy coconut beef and betutu chicken

https://perkebunan.litbang.pertanian.go.id/menuju-kejayaan-rempah-indonesia/

Spicy coconut beef (Credit by Felix Yuwono Wiredjo, 2021

Betutu chicken (Credit by Felix Yuwono Wiredjo,

5. Sensory wine pairing with Indonesian food

The principles that are often used for assessment are flavor, taste, body, and aftertaste, association of fatty foods with tannins or acids.

Spicy coconut beef made from beef, coconut milk and spices. Spicy coconut beef match with red wine. Red wine has a tannin component tends to bind of proteins. The results of the aggregation of tannins with protein will increase the astringent so that the greasy mouthfeel is reduced.

The components of betutu chicken are chicken meat and spices. Betutu chicken match with white wine. The taste of form from white wine with betutu chicken is the sour taste that increases from wine, so that the spices in the food balanced with wine. Wine with full bodied is suitable to be paired with betutu chicken, because hot taste decreasing and the taste result between betutu chicken and wine is balanced.

Spices in food are very difficult to pair with wine.Depending on the spice level in the food, the more spices there will be overlapping with tannins and oak wine

shutterstock.com · 1711758298

https://beclink.com/blog/red-wine-vs-white-similarities-differences/

Wine pairing with Indonesian food can be influenced by factors from food components in food (onions, chili sauce, and lime). Wine cannot be added any components during the wine pairing process.

For example, food with chili sauce or no chili sauce added when paired with wine can result in different sensory attributes.

Wine pairing with spicy coconut beef and betutu chicken is a general review that Indonesian food can be paired with wine.

6. CONCLUSION

A review conducted to find out the pairing between Indonesian food and wine can be done. In general, red wine is suitable for pairing with spicy coconut beef while white wine is suitable for pairing with betutu chicken. Attribut of sensory produced by pairing between red wine and spicy coconut beef i.e balanced acidity, reduced greasy mouthfeel due to tannins, increased bitterness, more flavorful spices, slightly sweet taste. The pairing of white wine with betutu chicken produced acid from wine that can make mouth more fresh, the taste of food with wine balanced, and increased sweet taste.

A review is still in the early stages so further review is needed to find out more deeply the factors that affect the compatibility of Indonesian food with wine.

https://santaidamai.com/