



INTERNATIONAL FOOD CONFERENCE 2021
AGRICULTURAL TECHNOLOGY FACULTY
WIDYA MANDALA SURABAYA CATHOLIC UNIVERSITY

Jl. Dinoyo 42 – 44 Surabaya 60265



Surabaya, August 3rd 2021

No. : 20/FTP-IFC/8/2021

Subject : 1st and 2nd Circular Abstract Acceptance

Laksmi Hartajanie

Soegijapranata Catholic University

Dear Laksmi Hartajanie,

On behalf of the INTERNATIONAL FOOD CONFERENCE (IFC) 2021 Organizing Committee, we are pleased to inform you that your abstract entitled **Physicochemical And Sensory Characteristics Of Star Fruit Wine Aged With Spices** with Registration number **RDO-75** has been selected for the **ORAL** presentation at the IFC 2021, which will be held on November 3rd, 2021, as an online conference. Congratulations!

Please prepare your full paper with an appropriate template according to the type of publication you choose. Templates are available on link below:

- <https://www.myfoodresearch.com/author-guidelines.html> (Food Research Journal)
- <https://wasd.org.uk/publications/journals/author/> (International Journal of Food, Nutrition, and Public Health)
- <https://www.e3s-conferences.org/for-authors> (E3S Proceeding, one column format)

If you choose to not publish your paper on those options, you don't have to submit your full paper.

We're kindly remind that there will be additional charge for your publication.

No.	Publication	Additional charge
1.	Food Research (Q3 Scopus-Indexed Journal)	USD 350
2.	International Journal of Food, Nutrition, and Public Health (Proquest-Indexed Journal)	USD 25
3.	E3S (Scopus-Indexed Proceeding)	IDR 1.800.000/ USD 125

Please reconfirm your type publication by the August 16th 2021 via email.

Please submit the full paper online through website <http://ocs.wima.ac.id/index.php/IFC2021/home> by August 31st 2021 through your account (see attached IFC Guidelines page 25). Should there be any other information needed, feel free to reach out to us.

We are looking forward to meeting you at the conference.

Best regards,



Anita Maya Sutedja, PhD
Chair Person of Organizing Committee



Dr. Ignatius Srianta
Dean of Agriculture Technology
Widya Mandala Surabaya Catholic University
Surabaya, Indonesia



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Surabaya, 1 November 2021

No. : 81/FTP-IFC/10/2021

Subject : Invitation for attending IFC 2021

Dear Laksmi Hartajanie,
Soegijapranata Catholic University

On behalf of the INTERNATIONAL FOOD CONFERENCE (IFC) 2021 Organizing Committee, we formally invite you to attend the IFC 2021 event. The conference will take place on the 3rd of November 2021, **from 8 a.m. until 5 p.m. (Western Time of Indonesia, UTC+7).**

Please kindly click the link below to join Zoom of the conference:

<https://us02web.zoom.us/j/3684751482?pwd=Q1M3VnNuMURab1ZnWnpMRWkzVW5qUT09>

Meeting ID: 368 475 1482

Passcode: IFC2021

The virtual background, IFC 2021 schedule, seminar guidelines, and conference program book can be accessed with this link:

<https://drive.google.com/drive/folders/1aDB8viGkn6itlgqBOAkJMIHF-Iw3gIp1?usp=sharing>

Please follow the seminar guidelines for the smoothly run event

For the certificate purpose, please fill in this link below before the 3rd of November 2021 at 1 p.m.

<https://forms.gle/GipVQWLG7MLAbOrQ8>

Thanks for your consideration. We are looking forward to meeting you virtually at the conference.

Best regards,



Anita Maya Sutedja, PhD
Chair Person of Organizing Committee



Dr. Ignatius Srinta
Dean of Agriculture Technology
Widya Mandala Surabaya Catholic University
Surabaya, Indonesia



PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF STAR FRUIT WINE AGED WITH SPICES

Hartajanie L, Lindayani, Wicaksono AAB,
Patria AMC, Nugroho BM, Ismunanto MA





Backgrounds



Aim



Material and Method



Results and Discussion



Conclusion



References

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Background

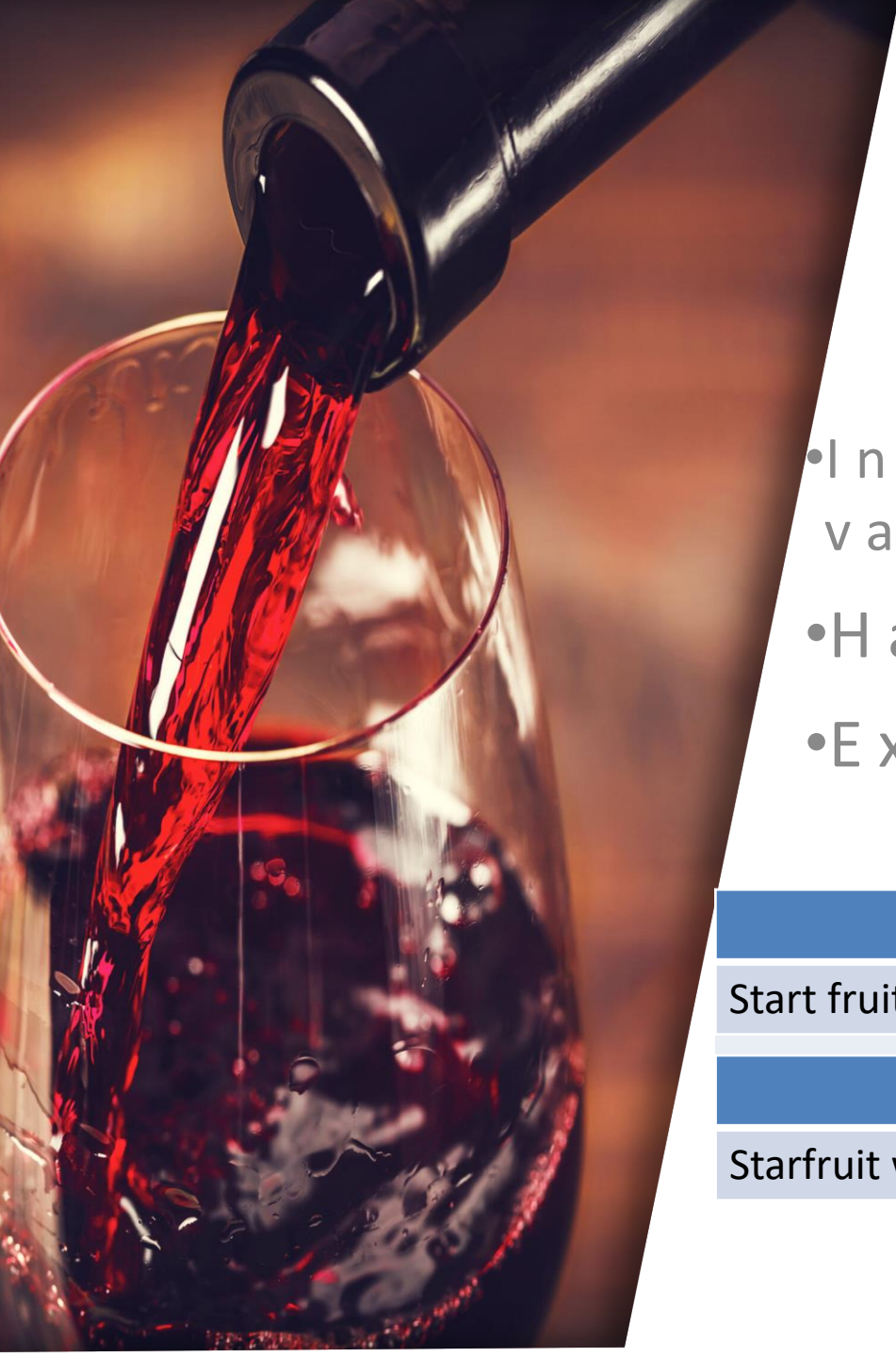


STARFRUIT

- ✓ Easily spoiled
- ✓ Short shelflife
- ✓ Abundant



Year	Yield (Ton)
2020	114 524



WINE ?

- Increase the economic value of sweet star fruit
- Has health benefits
- Extend shelf life

	Amount	Price
Start fruit	1 kg	Rp 14.000,00
		Estimated selling price
Starfruit wine (600 ml)		Rp 150,000,00

HERBAL WINE

The addition of spices into distilled alcoholic beverages increases the panelists' acceptance of the product
(Wijeyaratna *et al* (1989))

- Good sensory attributes
- Have health benefits
- Has a high economic value





Aging?

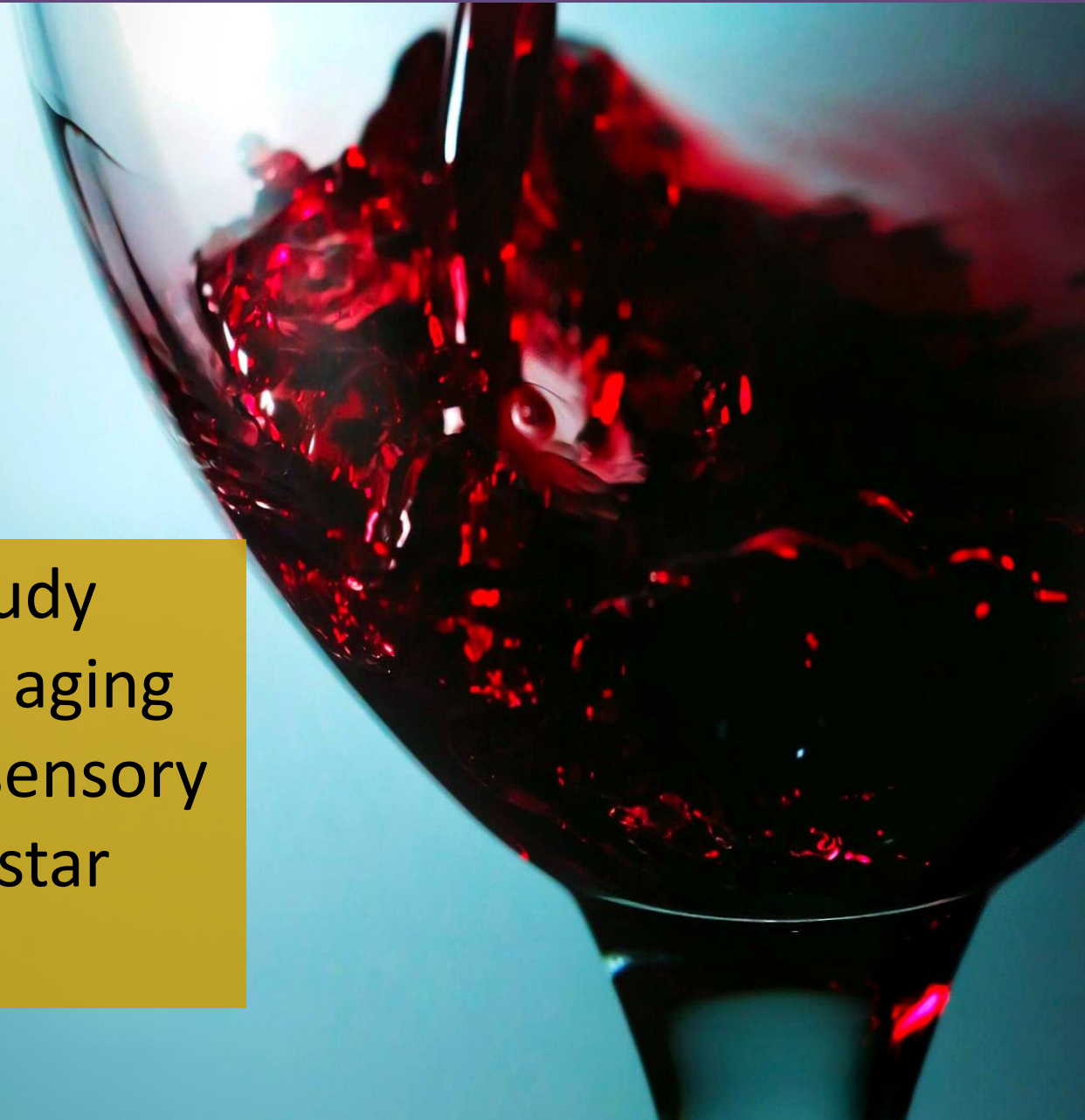
OVERCOME

- Taste imbalance
- Strong / pungent smell
- cloudy color

Ripening increases the content of compounds such as ethyl acetate and phenol that affect the color, aroma, taste, and aftertaste that is felt in the mouth when consuming wine. *(Trivedi et al., 2012).*

Aim

The aim of this study was to prove that aging can improve the sensory characteristics of star fruit wine



Material



No 400320

BROWIN
- 100% ZAL. 1979 -

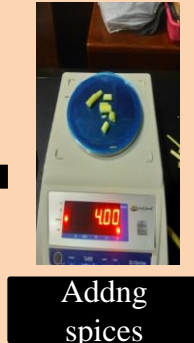
FERMIVIN
Saccharomyces cerevisiae **LS2**
var. bayanus

AKTYWNE SUSZONE
DROZDZE WINIARSKIE
ACTIVE DRY WINE YEAST

DO WSZYSTKICH
RODZAJÓW WIN
FOR ALL TYPES OF WINE

16%
na / for
10-35 L

Wine Making Method



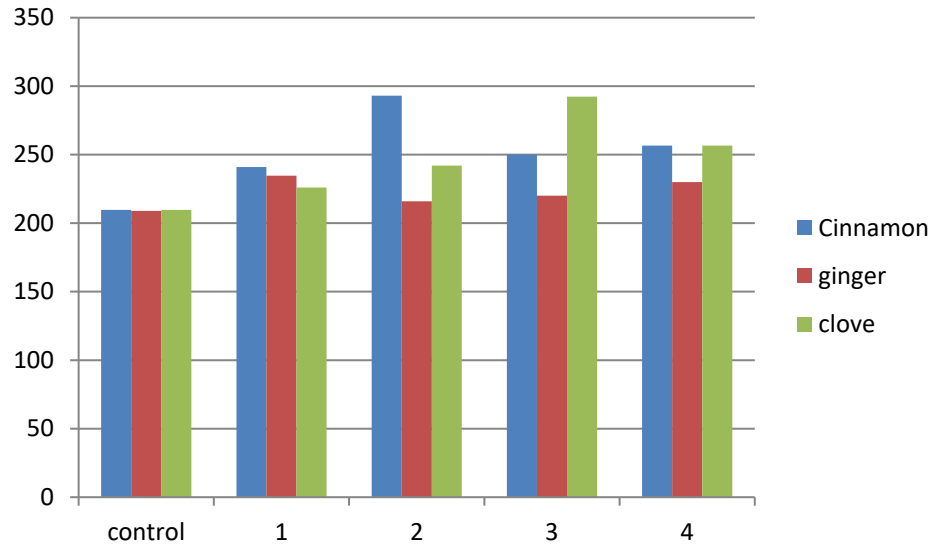
	2 weeks aging	4 weeks aging
Kayu manis 1	KM1 (1 g/L)	KM3 (1 g/L)
Kayu manis 2	KM2 (2 g/L)	KM4 (2 g/L)
Jahe 2	J1 (2 g/L)	J3 (2 g/L)
Jahe 3	J2 (3 g/L)	J4 (3 g/L)
Cengkeh 1	CK1 (1 g/L)	CK3 (1 g/L)
Cengkeh 1,5	CK2 (1,5 g/L)	CK4 (1,5 g/L)



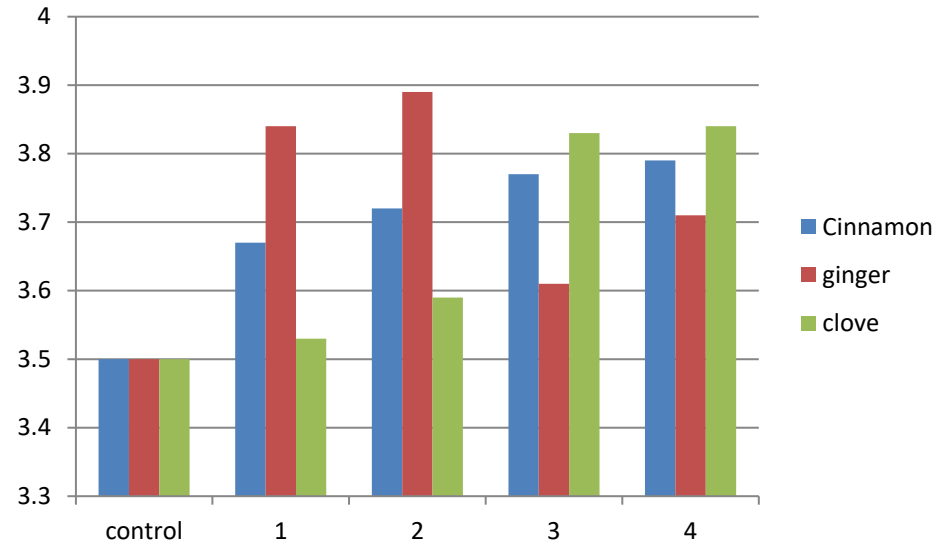


RESULT AND DISCUSSION

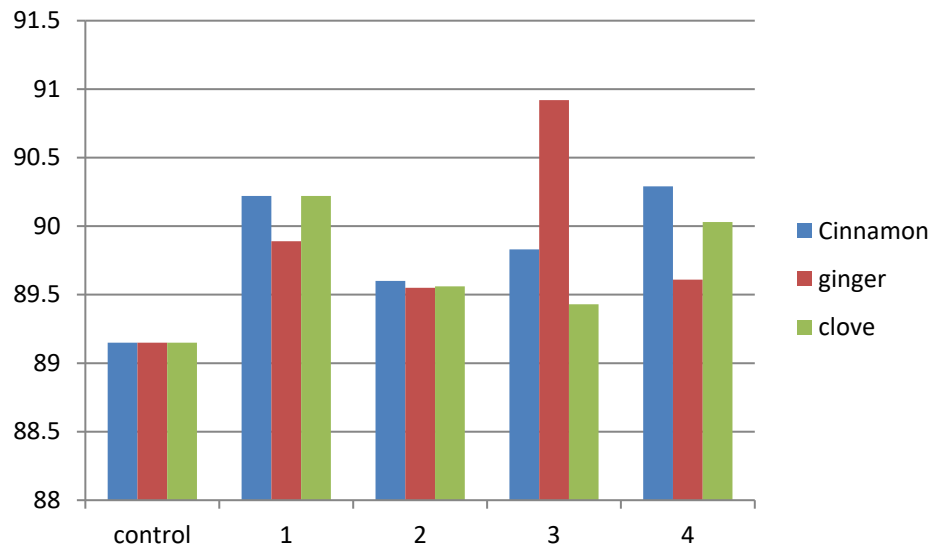
turbidity



pH

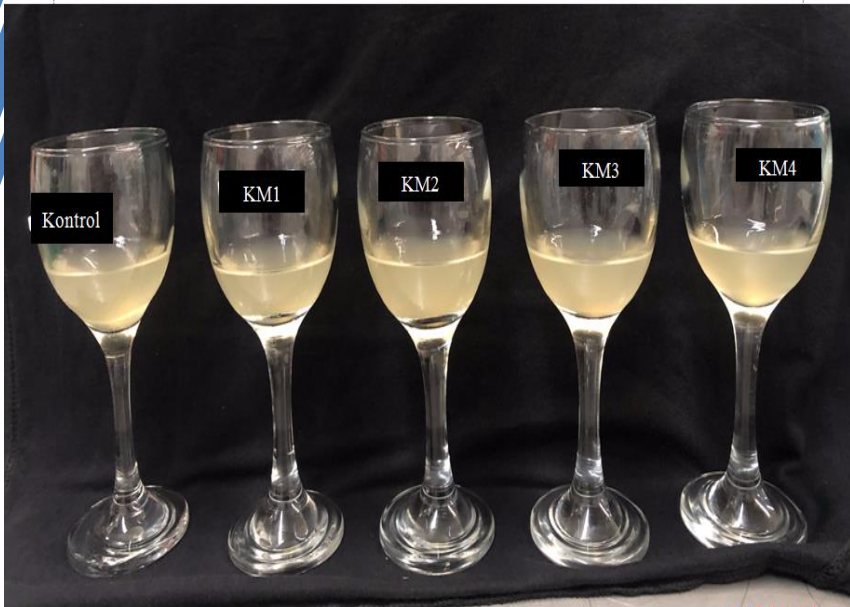


Antioxydant activity



SO₂ = negative
Methanol = negative
Ethanol : KM1 (27.84%)
J4 (27.26%) CK2 (21.60%)

Control = 4 weeks aging, without spice



Sensory analysis

Sample	Attribute			
	Color	Aroma*	Taste*	Aftertaste*
Control	2,43±1,41 ^b	2,61±1,64	3,22±1,56	2,48±1,50
KM1	3,56±1,27 ^a	3,61±1,12	3,04±1,33	3,40±1,23
KM2	2,83±1,34 ^{ab}	2,69±1,06	3,09±1,20	2,65±1,40
KM3	3,39±1,44 ^a	2,78±1,35	3,26±1,39	3,43±1,20
KM4	2,78±1,44 ^{ab}	3,30±1,66	2,30±1,43	2,96±1,58

Sampel KM1 paling disukai oleh Panelis

Sample	Attribut			
	Color	Aroma	Taste	<i>Aftertaste</i>
Control	2,39 ^a	1,97 ^a	1,89 ^a	2,03 ^a
CK1	2,65 ^a	2,71 ^a	2,78 ^a	2,42 ^a
CK 2	1,95 ^a	3,14^a	3,03^a	2,17 ^a
CK 3	2,78 ^a	2,45 ^a	2,46 ^a	2,96 ^a
CK 4	2,82^a	2,45 ^a	2,45 ^a	3,01^a

***Sampel CK2 paling disukai
oleh Panelis***

Sample	Attribut			
	Color	Aroma	Taste	<i>Aftertaste</i>
Control	2,30 ^a	2,65 ^a	2,57 ^a	2,87 ^a
J1	3,57^b	2,83 ^a	3,17 ^a	3,00 ^a
J2	2,91 ^{ab}	3,30 ^a	3,09 ^a	2,96 ^a
J3	2,91 ^{ab}	2,65 ^a	3,35^a	3,22^a
J4	3,30 ^b	3,57^a	2,83 ^a	2,96 ^a

***Sampel J3 paling disukai
oleh Panelis***

Conclusions

- Formula KM1, J3, CK2 are the best combination of sweet star fruit herbal wine based on sensory tests.
- The addition of spices increased the turbidity value and antioxidant content

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THANK YOU