



**INTERNATIONAL CONFERENCE ON
FOOD SCIENCE AND TECHNOLOGY**

THE CHALLENGE OF UNIVERSAL FOOD QUALITY AND SAFETY REGIME

**THEATRE ROOM,
3RD FLOOR OF
THOMAS AQUINAS BUILDING,
SOEGIJAPRANATA
CATHOLIC UNIVERSITY,
SEMARANG, INDONESIA**

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PREFACE

Food quality and safety is nowadays not just the main concern in every stage of food chain, but is likely a new stage in food culture. Food scientist, food technologists, food industry, as well as business communities and the governmental bodies are challenged not just to care of, but to guard the new era of man-kind culture on food. For this the faculty of Agricultural Technology, Soegijapranata Catholic University invites food communities all over the world to share their ideas, research findings as well as opinions in the International Conference on Food Science and Technology, to welcome "The Challenge of Universal Food Quality and Safety Regime".

The conference successfully gathering about 100 papers, presented by more than 7 countries in two days. This proceeding brings together these papers, organized in two presentation schemes :

A. Oral, covering of 6 topics :

1. Food Supply Chain Diversity
2. Food Processing and Engineering
3. Food Microbiology and Biotechnology
4. Food Marketing and Quality Management
5. Nutritional and Functional Food
6. Food Safety and Quality

B. Poster, followed by 34 papers

In order to response the newest trend on food quality and safety regime, the conference also organized 6 plenary presentation focusing on "The Challenge of Universal Food Quality and Safety Regime". The organizing committee is grateful to all honorable speakers, participants and sponsors, for joining this gathering and for their valuable contribution on the conference.

Semarang, August 2008

Editors :

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International Conference on Food Science and Technology
"The Challenge of Universal Food Quality and Safety Regime"
Department of Food Technology, Soegijapranata Catholic University, July 31 and August 1, 2008

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