

# **CERTIFICATE of RECOGNITION**

This is to certify that

### YULIANI

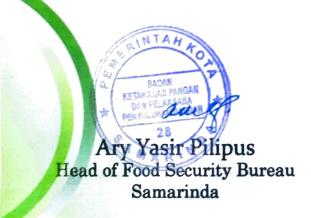
participated as

#### **Poster Presentation**

at the International Conference on Food, Agriculture and Culinary Tourism

Samarinda, Indonesia, 4-6 August 2015









### International Conference on Food, Agriculture and Culinary Tourism 2015



# FOODREVIEW kulinologi PUPUK ALTIM

## International Conference on Food, Agriculture and Culinary Tourism

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Samarinda, 4 - 6 August 2015

#### Welcome Note from The ICFACT 2015 Committee

Assalamu'alaikum Warrahmatullahi Wabarakatuh, A very good morning to you,

Welcome to Samarinda. I, would like to express greatest regard to the Almighty God, Allahu SWT, and also to extend my warmest gratitude to all the audiences, that assist, help, and support this event.

In the light of strengthening Indonesia through development of proficient and professional human resources, food is a major factor transforming to more productive society. This conference is in coherence with a grand agenda of increasing national and local food security and also improving nutritional statuses of the people. Hitherto, the conference will be focussed on food, agricutural products and culinary that support food security, safety, processing advancement and their aesthetical aspects.

We would like to report that about seventy national and international participants are attending the conference. This number is frankly beyond our expectation when we were arranging this at the first time. This suggests Samarinda is attractive and therefore has a potential to be developed as a tourist detination city in Kalimantan. We understand, to access Samarinda requires more effort. In near future, travelling to Samarinda will be less complicated as the new airport is ready to operate.

This conference will present international speakers from Chulalongkorn University, Associate Professor Saiwarun Chaiwanichsiri, University Putera Malaysia, Associate Professor Azmawani AbdRahman, and a leading presenter, Prof. Dr. Dato Othman Yatim from University Brunei Darussalam. Also, this conference will feature fellow professors and scientists from UMS, IPB, LIPI, BATAN, UGM, Widya Mandala, Gorontalo, Papua, Hasanuddin, Mataram, Jember, and other places.

The morning session is designed for keynote speeches and the afternoon session is for parallel sessions. In this regard, the conference will be

sectioned in four: (1) food safety as an important factor to food security, (2) functional food development, (3) development of new food products, and (4) natural food production.

The Indonesian Association of Food Technologists chapter East Kalimantan Timur, as an organisation, would like to thank The Samarinda city government, Food Security and Agricultural Executive Counseling Board of Samarinda, PT Pupuk Kaltim, Food Review Indonesia, and Kulinologi Indonesia for their strong support to this conference.

We hope that you will enjoy the tropical climate of East Kalimantan while staying in Samarinda. Without further due, we kindly ask the Rector of Mulawarman University and the Mayor of Samarinda to give speech and also to open this conference, officially.

Wassalamu'alaikum Warahmatulllahi Wabarakatuh,

The ICFACT 2015 Committee,

Anton Rahmadi Chairman.

### **ICFACT 2015**

#### Welcome Speech The Head of Food Security and Agricultural Executive Counseling Board of Samarinda

The honorary, the Mayor of Samarinda city, Honorary Head of working units of Samarinda Honorary Rector of Mulawarman University, Honorary Professors, Academicians, Participants, Invited guests from Indonesia and neighboring countries, And all the audience.

A very good morning,

In this morning, I would like to thank God for His guidance and blessing. I am also would like to extend my gratitude to my fellow staffs in Food Security and Agricultural Executive Counseling Board of the Samarinda City and our colleagues from all over Indonesia and neighboring countries to attend the first international conference on food, agriculture, and culinary tourism, here in Samarinda, East Kalimantan.

To develop food security is a joint responsibility of government, private sectors, and more importantly the people, themselves. The food security is a condition where sufficient food is provided to a country and individuals. This is reflected by adequate supply of staple food, both in quantity and quality, its safety, diversity, nutritional contents that are accessible and affordable to people. It is also equally important that the provided food supports all religions, believes, and cultures, so that it will produce healthy, active, and subsequently productive society.

The Food Security and Agricultural Executive Counseling Board of Samarinda has responsibility to actively support and assist the successfulness of the program of the Mayor of Samarinda, specifically in the field of food security and agricultural counseling. The government established Food Security Council in Samarinda with the Mayor regulation number 21, year of 2002. To work towards food security in Samarinda, as an Implementation of article 10 of Presidential decree number 18, year of 2006, about the Food Security Council, the function of Food Security Council is further expanded and aligned with the current development.

One highlighted activity of the food security council and agricultural executive counseling board is the International Conference on Food, Agriculture, and Culinary Tourism. This activity is held with an aim to disseminate information and to gather ideas of food security and nutrition practices in ASEAN and Indonesia for further Samarinda development.

Achieving food security and nutrition status is mandated by the Law number 18, year of 2013 and the presidential decree number 17, year of 2015. Of equal importance, it is a necessity to increase quality and quantity of public services to achieve minimum essential standard services as mandated by the Ministry of Agriculture regulation number 65/OT1040/12/2010, and the Interior Minister circular number 100/1023/SJ/2013 dated on 26 of March, 2012 about the acceleration of minimum essential standard services implementation in local governments.

Minimum essential standard services of food security in Samarinda city have achieved above 90 percent in four basic services and seven target indicators in 2015. To illustrate, the people consumption of energy is 1719.8 kilo calories per capita per day. This, however, is below the average daily intake of 2200 calories, as indicated by Widya Karya Pangan dan Gizi, year of 2004 and 2013. On the other hand, the protein consumption is above the national average, achieving fifty-two point four gram per capita per day. The general achievement for food pattern expectation is 81.9 points. In response to reduction of food insecurity region, the case of malnutrition is successfully reduce to less than 0.5 %. It is also noted that food reserves are increased in Samarinda.

This excellent moment of International Conference on Food, Agriculture, and Culinary Tourism is achieved as an excellent collaboration of the Food Security and Agricultural Executive Counseling Board of Samarinda with the

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Indonesian Association of Food Technologists chapter East Kalimantan, the Department of Agricultural Products Technology, Mulawarman University. We hope that this will produce a fruitful outcome to collect ideas and practices in developing food security and nutrition in Samarinda.

I, with all due respect to the Mayor of Samarinda, would like to ask Bapak Syaharie Jaang to officially open this conference.

Samarinda, 5 August 2015,

Food Security and Agricultural Executive Counseling Board of Samarinda,

Ari Yasir Pilipus

#### The 1°CFACT2015 Rundown

Date	Time	Agenda
04 Aug	19.00	Dinner and guest welcoming with Rector of Mulawarman University and Major
		of Samarinda City
	08.00-08.30	Registration
	08.30-09.45	Opening ceremony
		Welcome Speech by Committee of ICFACT
		Welcome Speech by Head of Food Security Bureau Samarinda
		Welcome Speech by Rector of Mulawarman University
		Welcome Speech by The Major of Samarinda
05 4115	09.45-10.00	Coffee Break
05 Aug	10.00-11.15	PLENNARY SESSION 1
		Chair:Prof.Dr.WiniatiPudjiRahayu (IAFT)
		1. Agricultural Policy and Efforts to Feed People and to Support Tourism
		with Quality Food (National Board of Food Security)
		2. Experiences on Establishing Food Self-Sufficiency (Dr. Anton
		Apriyantono, Former Indonesian Minister of Agriculture):
		3. Strategy and innovation to Increase Food Processing Quality Embracing

		Agenda
		ASEAN Economy Community (Assoc. Prof. Saiwarun Chaiwanichsiri, Chulalongkorn University, Thailand)
		PLENNARY SESSION 2
		Chair:Prof.Dr. Mariam AbdLatif (UMS)
	11.15-12.30	4. Culinary and Halal Food Prospective to Support ASEAN's Growing
		Tourism and Population (Prof.AzmawaniAbdRahman, University Putra Malaysia, Malaysia)
		5. Food Industrial Prospective for Regional Food and Culinary Markets
		(Adhi S. Lukman, Chairman of GAPMMI)
		<ol> <li>Lead Presentation: Prof.DatoDr. Othman Yatim (University of Brunei Darussalam)</li> </ol>
	12.30-13.30	Lunch Break
	13.30-14.30	PARALLEL SESSION 1
	14.30-15.30	PARALLEL SESSION 2
	15.30-15.45	Coffee Break
	15.45-16.30	PARALLEL SESSION 3

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	Date	Time	Agenda
1912		16.30-17.00	Closing Remarks from conference chairman of International on Food,
		10.50 17.00	Agriculture and Culinary Tourism.
	06 Aug	08.00-14.00	Field trip to cultural village of Pampang and Souvenir Shop (Citra Niaga)

### ICFACT 2015

#### SENSORY EVALUATION OF SUPER RED DRAGON FRUIT JAM (HYLOCEREUS COSTARICENSIS) PREPARED WITH THE ADDITION OF THE DRAGON FRUIT'S PEEL AS A SOURCE OF PECTIN

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#### Abstract

About 30-35% of dragon fruit are the peels, which contain pectin of 10.4-16.76 %, so that the peels have potential to be used as thickening agent in jam processing. A single factor experiment (comparison between weight in grams of peel and flesh of dragon fruit in jam processing) arranged in Completely Randomize Design with six level of treatments (0:100, 5:95, 10:90, 15:85, 20:80, and 25:75) was conducted to determine the influence of dragon fruit flesh substitution by it peels in processing of dragon fruit jams. The experiment was repeated three times. Parameters observed were sensory characteristics of hedonic (color, taste, texture, and flavor) and hedonic quality (hardness, stickyness, and dryness). The data were analyzed by analysis of variance and continued by least square difference test for treatments that showing significance effect. The results showed that the substitutions did not affect all of the hedonic characteristics observed, but affected on all of the quality hedonic characteristics. Panelists liked the color, taste, and texture of the jam, and rather like the aroma. The higher peels substituted the jam became harder and drier, but not stickler. On the other hand, dragon fruit jam added by commercial pectin of 0.75% showed texture of rather hard, rather moist, but not sticky.

Keywords: dragon fruit's peel, thickening agent, sensory evaluation

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