

International Conference on Probiotics and Food Sustainability 2018 (ICPFS2019) Malaysia

24 September 2018

Pulai Springs Resort, Johor Bahru, Malaysia.

Morning Session

8:00-8:30 am	Registration	
8:30-9:00 am	Welcome speeches <i>Dr. Zanariah Hashim</i> Director, ICPFS2018 Senior Lecturer, School of Chemical and Energy Engineering, Faculty of Engineering, Universiti Teknologi Malaysia <i>Dr. Malik Altaf Hussain</i> Executive Director, APIFP Adjunct Senior Lecturer, Lincoln University, New Zealand	
9:00-10:00 am	Plenary Speech: Food Security in Asia-Pacific: Deficiency or Disparity?	<i>Professor Dr. William Riley</i> Professor of Food Quality and Nutrition, Department of Food Science and Nutrition, University of the Philippines-Diliman, Philippines
10:00 – 10:30 am	Morning tea	

10:30 – 11:15 am	Keynote Speech 1: An overview of global efforts to tackle the food security challenges	Professor Dr. Ida Idayu Muhamad Head of Group, Food and Biomaterial Engineering Research Group, School of Chemical and Energy Engineering, Faculty of Engineering, Universiti Teknologi Malaysia
11:15 am -12:00 pm	Keynote Speech 2: Industry perspective -4th industrial revolution for food industry	Dr. Razam Abd. Latip Vice President, Sime Darby Research Sdn Bhd Selangor, Malaysia
12:00 – 12:15 pm	Group photo	
12:15 – 12:45 pm	Poster Session	
12:15 – 2:00 pm	Lunch	

Afternoon –Parallel Sessions

	Track 1	Track 2	Track 3
	Theme: Innovative Food Products and Functional Foods	Theme: Food Safety, Sustainability and Nutritional Security	Theme: Emerging Technologies
	Chair 1: Associate Professor Dr. Dam Sao Mai Chair 2: Dr. Malik Altaf Hussain	Chair 1: Assoc. Professor Dr. Marzieh Hosseinienezhad Chair 2: Dr. Noriza Ahmad	Chair 1: Professor Dr. Xiyang Wu Chair 2: Dr. Abdul Halim Mohd Yusof
2:00 – 2:30 pm	Invited Speech 1: Konjac Glucomannan; a novel multifunction coating materials for innovative functional food ingredients Dr. Chaleeda Borompichaichartkul Food Technologist Food Technology Department, Faculty of Science	Invited Speech 3: Food safety in hospitality industry – Expectation Vs Reality Dr. S Gokul Shankar Sabesan Senior Associate Professor Microbiology Unit, Deputy Dean, Faculty of Medicine,	Invited Speech 5: Nanotechnology in Food Packaging and Food Safety: Biopreservative Dr. Tong Woei Yenn Senior Lecturer Section of Bioengineering Technology

	Chulalongkorn University, Bangkok, Thailand.	AIMST University, Kedah, Malaysia.	Universiti Kuala Lumpur Branch Campus, Malaysian Institute of Chemical & Bioengineering Technology, Melaka, Malaysia.
2:30 – 2:45 pm	OP1: Study for production of fermented soursop juice by <i>Lactobacillus plantarum</i> Dr. Tran Gia Buu	OP4: Prebiotic impact of lactoferrin on probiotics: A novel health boosting approach Dr. Bushra Niaz	OP7: Comparative study of physico-chemical and sensory quality attributes of peach fruit treated with 1-MCP, calcium chloride salicylic acid and aloe vera gel during cold storage Dr. Abdul Sattar Shah
2:45 – 3:00 pm	OP2: Physicochemical properties of Malaysian local fruits spray-dried powder Ms. Zaitul Iffa binti Abd. Rasid	OP5: Food insecurity and academic activities in college and university: A review Dr. Zulkifli Khair	OP8: Pineapple Waste: An emerging solution for healthy and sustainable food Dr. Nur Izyan Wan Azelee
3:00 – 3:15 pm	OP3: Viability of probiotic <i>Lactobacillus acidophilus</i> IFO 13951 and <i>Bifidobacterium longum</i> ATCC 15707 in gummy candy during storage Dr. Lily Arsanti Lestari	OP6: Identification of pheromones of cucurbit pests in Bangladesh: Focusing food sustainability Dr. Md. Azharul Islam	OP9: Investigation on structural and thermodynamic changes of fish processing waste hydrolysates from Atlantic Mackerel (<i>Scomber scombrus</i>) and mixed fish (MF) by FT-Raman spectroscopy, differential scanning calorimetry (DSC) and small deformation rheology Dr. Nor Raihana Mohamed Zam
3:15 – 3:30 pm	Tea Break		

	Chair 1: Dr. Lily Arsanti Lestari Chair 2: Dr. Chaleeda Borompichaichartkul	Chair 1: Dr. Zulkifli Khair Chair 2: Assoc. Prof. Dr. Gokul Shankar Sabesan	Chair 1: Dr. Nor Raihana Mohamed Zam Chair 2: Dr. Tong Woei Yenn
3:30 – 4:00 pm	Invited Speech 2: The efficacy and safety of probiotics as health intervention Mr. Mohd Redza Abd Rahman Chief Executive Officer CG Nutraceuticals Malaysia, Kuala Lumpur, Malaysia.	Invited Speech 4: Malnutrition: A Hidden Danger in the General Population Dr. Hans Alexander Mahendran General and Upper Gastrointestinal Surgeon Department of Surgery, Hospital Sultanah Aminah Johor Bahru, Malaysia	OS11: Microwave-assisted extraction of pectin from pineapple peel Ms. Noorzetty Akhtar Zakaria OS12: Simulation study of a helical treatment chamber for PEF pasteurization Mr. Rai Naveed Arshad
4:00 – 4:15 pm	OS1: Extraction of lignan from flax seed and development of flax incorporated Mishti dahi Ms. Poojitha Pushparaj	OS6: Utilization of universal cytB and 16s rRNA gene for halal verification and processed food authentication Ms. Linah Essam A Ali	OS13: Microencapsulation of probiotic <i>Lactobacillus plantarum</i> RS09 in finger millet milk by using spray dryer Ms. Priscilla Anitha
4:15 – 4:30 pm	OS2: Product innovations directed towards enhanced functionality against Enteropathogens Ms. Srijita Sireswar	OS7: Perceived neighbourhood food environment applied in urban neighbourhoods of Malaysia: mediation effects Ms. Noor Hashimah Hashim Lim	OS14: Antimicrobial activity and toxicity analysis of Swietenia mahagoni seed oil extracted by using supercritical carbon dioxide (SC-CO ₂) and microwave-assisted extraction (MAE) Ms. Noor Fadzilah Abu Bakar
4:30 – 4:45 pm	OS3: Effect of storage temperature and microwave-blanching treatment on degradation rate of physicochemical properties of black mulberry juice Ms. Nur Salina Salleh	OS8: A Review: Oral delivery system of probiotics and their therapeutics effects on human health Ms. Roslina Jamaludin	OS15: Disinfectant and repellent activities of Catnip (<i>Nepeta cataria</i> L.) essential oil components Ms. Nur Atiqah Zularifin

4:45 – 5:00 pm	OS4: Probiotic puree from purple sweet potato with <i>Lactobacillus casei</i> in developing high anthocyanin weaning food <i>Ms. Hong Li Lian</i>	OS9: Bioavailability and safety of encapsulated probiotics in biopolymeric system for food application <i>Ms. Nor Azizah Mohammad</i>	OS16: Effect of solvent concentrations towards extraction efficiency of lather leaf (<i>Colubrina asiatica</i>) on saponin yield using different extraction methods <i>Ms. Nurul Nadrah Zabidi</i>
5:00 – 5:15 pm	OS5: Healthier diet management of fried food using fibre-formulated batter <i>Ms. Liew Wen Ching</i>	OS10: Application of sustainable agriculture system by utilizing industrial wastes as organic fertilizer <i>Ms. Desrihastuti</i>	
5:15 – 5:45 pm	Closing and award giving ceremony		

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