



Dr. H. SATYU Suko

FIAC

Program & Abstracts

The 7th FiA Conference 2022

**"Advancing Food Ingredients
to Promote Healthy Life and Sustainability"**



**Jakarta International EXPO
Kemayoran Indonesia
September, 7-9th 2022**



Program & Abstracts

International Conference
THE 7th Food Ingredient Asia Conference (FIAC)
"Advancing Food Ingredients to promote Health Life and Sustainability"

Jakarta, 7-9 September 2022

Organized by:



Indonesian Association of Food Technologists



South East Asia Food & Agricultural Science & Technology (SEAFAST) Center
IPB University



Department of Food Science and Technology

Department of Food Science & Technology, Faculty of Agricultural Engineering and Technology, IPB University

FAC The 7th FiA Conference 2022

"Advancing Food Ingredients to promote Healthy Life and Sustainability"

Time	Activity	
Day 2: Thursday, 8 th September 2022		
TECHNICAL SESSION 2		
	Health and Nutrition	Food Quality
	Moderator: dr. Mira Dewi, PhD (IPB University)	Moderator: Dr. Dian Herawati (IPB University)
09.00-09.12	Assessment of Nutrient Intakes on Pregnant Women, Pair of Lactating Women and Exclusive Breastfed Infants in Kabupaten Sumbawa Besar, West Nusa Tenggara Lukman Azis (Universitas Al-Azhar Indonesia) HN - 1	Application High Resolution Melting (HRM)-real time PCR Method for Identification of CITES-indexed shark <i>Carcharinus falciformis</i> in Seafood Products Dr. Asadatun Abdullah (IPB University) FQ - 1
09.12-09.24	Physicochemical and Sensory Evaluation of Functional Drink Made from Butterfly Pea (<i>Clitoria ternatea</i>) and Lemon Peel Hamidatun (Sahid University) HN - 2	Physicochemical and Organoleptic Characteristics of Canned Vegetable candle (<i>Saccharum edule</i> Hasskarl) as a Traditional Food of North Maluku Hamidin Rasuu (Universitas Khairun) FQ - 2
09.24-09.36	Continuous Production of Antihypertensive Peptides from Velvet Bean Nadine Kurniadi (IPB University) HN - 3	Physical and Sensory Properties of Ice Cream Containing Gelatin Extracted from Yellowfin Tuna (<i>Thunnus albacares</i>) Skin Sarah Giovani (Universitas Al-Azhar Indonesia) FQ - 3
09.36-09.48	Lactic Fermentation of Germinated Soymilk to Increase Antioxidant Activity Hendry Noer Fadlillah (IPB University) HN - 4	Application of optimized <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> on coconut milk in the production of niyogurt Dewi Yunita (Universitas Syiah Kuala) FQ - 4
09.48-10.00	Formulation of Beverages Made of Ginger and Cinnamon as Sources of Flavonoids Neneng Munifah S (Sahid University) HN - 5	Impact of Adding Different Emulsifiers on the Physical Stability of Coconut Milk Emulsions Ichlasia Ainul Fitri (University of Mercu Buana Yogyakarta) FQ - 5
✓ 10.00-10.12	The Effect of Water from Various Sources on the Chemical and Physical Properties of Boiled Broccoli Rinentahan Rahadjeng (IPB University) HN - 6	Analysis of Physicochemical and Organoleptic Properties of Tomato Sauce with the Addition of Mocaf and Konjac Flour as Alternative Thickener Satrijo Saloko (University of Mataram) FQ - 6
10.12-10.24	The Study of Ginger Rhizome (<i>Citrus Amblycarpa</i>) Mass Ratio Supplementation on Physicochemical of Rich-Antioxidant of Liang Tea Pontianak Yohana Sutiknyawati Kusuma Dewi (Tanjungpura University) HN - 7	Physical and Chemical Properties of Residual Flour from Purple Sweet Potato Var. Ayamurasaki Elisa Julianti (Universitas Sumatera Utara) FQ - 7

FQ-6

Analysis of Physicochemical and Organoleptic Properties of Tomato Sauce with the Addition of Mocaf and Konjac Flour as Alternative Thickener

Satrijo Saloko, Siska Cicilia, Rosmawati

Faculty of Food Technology and Agroindustry, University of Mataram
*Corresponding author: s_saloko@unram.ac.id

ABSTRACT

This study aims to determine the effect of adding mocaf and konjac flour as an alternative thickener on the physicochemical and organoleptic properties of tomato sauce. The experimental design used was a Randomized Block Design (RBD) with a single factor experiment, namely the concentration of mocaf and konjac flour which consisted of 6 experiments with 3 replications, in order to obtain 18 experimental units. The treatments included the percentage of tomato paste: mocaf: konjac flour, namely P0 (95%: 0%: 5%); P1 (95% : 1% : 4%); P2 (95% : 2% : 3%); P3 (95% : 3% : 2%); P4 (95% : 4% : 1%); P5 (95% : 5% : 0%). The tomato sauce parameters tested were chemical properties (calcium oxalate content, water content, vitamin C content, pH, and total acid), physical properties (viscosity and color test), and organoleptic properties (taste, aroma, and viscosity). Observational data were tested by analysis of variance at 5% level using Co-Stat software. If there was a significant difference between the observations, then it is further tested using the Honestly Significant Difference (HSD) test at the same level. The results showed that the addition of mocaf and konjac flour gave significantly different effects on pH, viscosity, L value, °Hue value, viscosity value (hedonic and scoring value). The more the addition of konjac flour and the less addition of mocaf in tomato sauce, increased the pH value, viscosity, and °Hue value, but decreased the L value. Treatment P0 (95% tomato paste: 0% mocaf: 5% konjac flour) was a treatment with a pH of 3.71; viscosity 2950 cP; L value 45.45; and °Hue value 49.05; and organoleptic hedonic viscosity favored by the panelists.

Keywords: konjac, mocaf, thickener, and tomato sauce

FiAC The 7th FiA Conference 2022
"Advancing Food Ingredients
to promote Healthy Life and Sustainability"

Jakarta International EXPO
Kemayoran Indonesia

7-9

September
2022

CERTIFICATE OF APPRECIATION

International Conference

Number: 2368/S-SC/2022

Satrijo Saloko

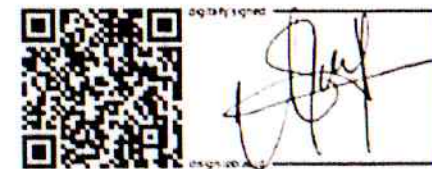
as an Oral Presenter



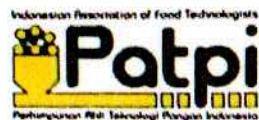
Prof. Dr. Umar Santoso
Chairman of Indonesian Association of Food
Technology (IAFT/PATPI)



Dr. Puspo Edi Giriwono, STP., MAg
Director of SEAFast Center LPPM
IPB University



Dr. Eko Hari Purnomo, STP., MSc
Head of Dept. of Food Science and Technology
FATETA IPB University



Department of
Food Science and Technology