

# Food for a quality life – IAF T congress

The IAF T 2014 tackled the big issues for the food industry across South-East Asia, including where the industry is heading and the innovation that will take us there.

By Purwiyatno Hariyadi and Desty Gitaprawiwi, IAF T

The Indonesian Association of Food Technologists (IAF T) recently hosted a two-day international conference on 'Food for a Quality Life' in Jakarta, Indonesia. In collaboration with South-East Asian Food and Agricultural Science and Technology (SEAFAS T) Centre, the Department of Food Science and Technology (DFST), and Bogor Agricultural University (Institut Pertanian Bogor), the event was part of the IAF T 2014 annual meeting and focussed on four major topics:

- Innovation in managing food safety and quality
- New challenges in the food industry
- Advances in nutrition and health
- Emerging food issues

The conference discussed the latest research developments, trade and business issues relating to the development of global food production, and was held in conjunction with Food Ingredients Asia (FiA), which offered attendees further opportunities for local, regional and international networking. The IAF T 2014 annual meeting was also held at the same time in order to discuss IAF T articles and the evaluation of the IAF T work program. Professor Dr Rindit Pambayun (Sriwijaya University) was reelected as the President of IAF T during this satellite meeting.

## Innovation

Attendees were presented with innovative food processes to develop food products using locally-sourced ingredients, as well as food processing techniques to improve the quality and safety of food products. Examples include rice bran fortified rice analogue – a functional staple food with low glycemic index; sago starch noodle enriched with red and green bean flour as an alternative

## Speech focus

Mr. Stephen Quinn (International Business Development and Regulatory Manager, Ganeden Biotech, Inc., USA) spoke on "Bacillus coagulans – spore-forming bacteria as a food ingredient". In his presentation, he discussed the advantages of the commercial spore forming bacteria as a probiotic over the non-spore forming bacteria, specifically the former's better survival in the gut during food processing.

However, he stressed that not all spore-forming bacteria can be accepted as probiotic/food ingredients – the safety and efficacy at the strain level must be studied and it must gain worldwide acceptance by food and drug experts and authorities.

It is important to note that the spore should allow the cell to remain viable during gastric transit to proliferate in the gut and to survive food manufacturing processes so that it is alive at the time of consumption.

## Speech focus

Addressing delegates on "The roles of food and nutrition professionals in translating research findings for the public", Prof. Dr. Hardinsyah (lecturer at Department of Nutrition Community Bogor Agricultural University and chairman of the Indonesian Food and Nutrition Society (PERGIZI PANGAN Indonesia) emphasised that food and nutrition professionals must be careful in translating and interpreting the evidence of studies published in scientific papers. There is an effective grading system which can be used to control for bias and to demonstrate evidence in the cause and effect in humans. Using this system helps professionals to adequately interpret research findings and translate them to the public correctly.

to local foods for children with autism spectrum disorders; and antioxidant and anti-microbial activities of tropical fruit peel extracts and their application as a preservative in mayonnaise.

Some examples of food processing developments include purification of glucomannan flour extracted from porang flour (*amorphophallus muelleri blume*) by modified ball mill methods; palm oil nano-emulsion with high pressure homogenizer; protein nutritional quality and sub-chronic safety evaluation of tempe flours made from gmo, non-gmo and grobogan local soybeans; and colour-based indicators from various selective media as a smart label to detect the growth of salmonella typhimurium.

*The presentation materials of all of the plenary speakers can be accessed on the following link: <http://seafast.ipb.ac.id/seminar/international-conference-food-for-a-quality-life/>*



The FIA opening ceremony.