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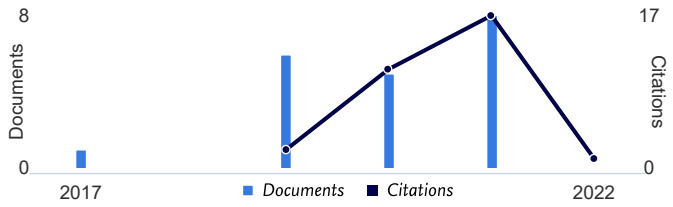

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Potential of fibrinolytic protease enzyme from tissue of sand sea cucumber (Holothuria scabra) as thrombolysis agent

Hidayati, N., Fuad, H., Munandar, H., ...Darmawati, S., Ethica, S.N.

IOP Conference Series: Earth and Environmental Science, 2021, 743(1), 012007

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IOP Conference Series: Earth and Environmental Science • Open Access • Volume 292, Issue 1 • 2019 • Article number 012033 • International Conference on Food Science and Technology 2018, ICFST 2018 • Semarang • 28 November 2018 through 29 November 2018 • Code 149235

Document type
Conference Paper • *Bronze Open Access*

Source type
Conference Proceedings

ISSN
17551307

DOI
10.1088/1755-1315/292/1/012033

In-silico specificity comparison between GMF-GMR and JMF-JMR primers for detecting moaC genes of food spoilage bacteria pseudomonas spp

Ethica S.N.[a, b], Sulistyaningtyas A.R.[a], Darmawati S.[a]

Save all to author list

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Abstract

Pseudomonas spp. have been known as notorious food spoilage bacteria with ability to produce thermo-tolerant enzymes. They pose serious risk to public health as its most pathogenic member, P. aeruginosa, could cause nosocomial infections affecting peoplewith immunodeficiency. The use of GMF-GMR primers had been reported capable for detecting bacterial moaC of Alcaligenes javaensis JG3. The gene is suspected to be related with dormancy of pathogenic bacteria. This study aimed to investigate specificity of the GMR-GMF as well as a newly designed JMF-JMR pairs of primers (JMF: 5'-GGCGTACATCATCCACACTG-3' and JMR: 5'-GGCGTTGACCATCTATGACA-3') for detecting moaC genes of 57 members of Pseudomonas spp. retrieved from http://insilico.ehu.eus/database using in silico PCR (Polymerase Chain Reaction). The results showed that GMF-GMR primers could selectively amplify

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INTERNATIONAL CONFERENCE ON
HEALT CIENCE JECHNOLOGY

INTERNATIONAL CONFERENCE ON
FOOD SCIENCE & TECHNOLOGY 2018

PROCEEDING

The Topic of 1st ICHESTECH – ICFST'18 is
"Current Trends and Future Perspectives in the Food Sector :
From Novel Concepts to Applications"

November 28-29th, 2018
Universitas Muhammadiyah Semarang
Indonesia

Held by :

Universitas Muhammadiyah Semarang (UNIMUS)
Jl. Kedungmundu Raya No. 18, Semarang
50273, Centro Java, Indonesia

PROCEEDING

INTERNATIONAL CONFERENCE ON HEALTH, SCIENCE AND TECHNOLOGY (ICHESTECH) 2018

Theme :
"Current Trends and Future Perspectives in the Food and Health Sector: From Novel Concepts to Applications"

Keynote Speaker I

Dr. Satoshi Futo Riztyan

FASMAC Co. Ltd, Japan

Keynote Speaker II

Prof. Eddy Yusuf, Ph.D.

Management & Science University, Malaysia

Keynote Speaker III

Najwa Santiworakun, Ph.D.

Chulalongkorn University, Thailand

Keynote Speaker IV

Prof. Fatchiyah, Ph.D.

Universitas Brawijaya, Indonesia

Wednesday, October 28th, 2018

Universitas Muhammadiyah Semarang, Semarang, Indonesia

Organized by :

Research and Community Service Institute,

Universitas Muhammadiyah Semarang (UNIMUS)

Welcome Message from the Conference Chair

Alhamdulillah, blessings and mercy from Allah SWT, the report on the implementation of the international conference called International Conference on Health, Science and Technology (ICHeSTech) could be completed.

Keynote speakers of the international conference were :

1. Prof. Eddy Yusuf, Ph.D from Management and Science University Malaysia;
2. Prof. Fatchiyah, M.Kes., Ph.D from Universitas Brawijaya Indonesia;
3. Dr. Satoshi Futo Riztyan from FASMAC Co. Ltd. Japan;
4. Najwa Santiworakun, M.Sc. from Chulalongkorn University, Thailand.

International Conference on Health, Science and Technology that was held in Universitas Muhammadiyah Semarang was collaborating between Universitas Muhammadiyah Semarang and Management and Science University Malaysia (MSU). So the International Conference was collaborating with IOP Conference Series Earth and Environment Science. It was the first **International Conference on Health, Science and Technology** series by Universitas Muhammadiyah Semarang (UNIMUS) **with co-host MSU** was held on **November 28-29th, 2018 at Semarang, Indonesia**. The theme was **International Conference on Food Science and Technology**. Sub-theme was **Current Trends and Future Perspectives in the Food Sector: From Novel Concepts to Applications**. The presence of highly affiliated personality's, food scientists, health researchers, entrepreneurs, technologists, student and more together to network, collaborate, share best practices to explore the future and trends in Food Science and Technology.

InsyaAllah, next year **International Conference on Health, Science and Technology will be held on Management and Science University Malaysia.**

To Rector Universitas Muhammadiyah Semarang Prof. Dr. Masrukhi, I will report that there are 120 participants in which 86 presenters those from within (some Universities from Sumatra, Kalimantan, Java and Sulawesi) and outside the country (from Japan, Equador, Thailand, Malaysia and Philipin).

To participants welcome and thank you to Universitas Muhammadiyah Semarang and God Bless followed the international conference. And I apologized if there were some mistakes. To the committee, I am proud of you and thank you very much on all of the activities so that the international conference could be held.

Finally, I thanked very much to everyone who involved it.

January 28th, 2019, Semarang
Sincerely,

Dr. Nurrahman, M.Si.
Conference Chair.

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Rector of Unimus

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Table of Contents

PAPER • OPEN ACCESS

Osmotic concentration of pineapple (*Cayenne lisse*) as a pretreatment for convection drying

D M Salazar[1], F C Álvarez[1], L P Acurio[1], L V Perez[1], M Y Arancibia[1], M G Carvajal[1], A F Valencia[1] and C A Rodriguez[1]

IOP Conference Series: Earth and Environmental Science, Volume 292, International Conference on Food Science and Technology 28–29 November 2018, Semarang, Indonesia

Citation D M Salazar *et al* 2019 *IOP Conf. Ser.: Earth Environ. Sci.* **292** 012039

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https://doi.org/10.1088/1755-1315/292/1/012039

Abstract

Osmotic dehydration as a pretreatment for convection drying is used with the purpose to get high quality dried foods. The effect of osmotic treatment at sucrose concentration of 40 ºBrix and convection drying at 60 and 70 °C (air velocity of 0.8 m/s) were investigated. The quality of dehydrated pineapple was investigated by physicochemical properties, weight loss, textural characteristics, and sensorial parameters. Samples dried at 70 °C showed the fastest drying kinetics reached the required humidity at 2.5 hours. The sensory analysis allows establishing that the dehydrated pineapple at conditions of soluble solids of 40 ºBrix, air temperature of the dryer at 70 °C be the best in acceptability in comparison with samples dried at 60°C. The samples were microbiologically safe for the consumer because they do not present a count of *Escherichia coli* and molds and yeasts.

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A review of quality characteristics of solar dried food crop producst

C L Hii[1], S P Ong[1], C L Chiang[1] and AS Menon[2]

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IOP Conference Series: Earth and Environmental Science, Volume 292, International Conference on Food Science and Technology 28–29 November 2018, Semarang, Indonesia

Citation C L Hii *et al* 2019 *IOP Conf. Ser.: Earth Environ. Sci.* **292** 012054

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https://doi.org/10.1088/1755-1315/292/1/012054

Abstract

Sun drying is perhaps one of the oldest methods of food preservation that has been practiced for centuries. The direct usage of solar radiation which is renewable and abundant favours farmers that harvest and process at small quantity. As technology advances, an alternative to sun drying evolves to maximize the potential of solar radiation and this technology is known as solar drying. Solar drying has several inherent advantages over sun drying namely faster drying rate, better protection of products, reduce risk of prolonged drying, lesser risk of product spoilage and improvement in product quality. Various studies have reported the application of solar drying for fruits, vegetables, grains, seeds, beans, herbs, spices and medicinal plants. Product quality improvement is definitely associated with solar dried products as compared to sun dried and to some extent oven/hot air dried products. However, uptake of this technology especially among farmers in developing countries are

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A review of quality characteristics of solar dried food crop producst

C L Hii[1], S P Ong[1], C L Chiang[1] and AS Menon[2]

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IOP Conference Series: Earth and Environmental Science, Volume 292, International Conference on Food Science and Technology 28–29 November 2018, Semarang, Indonesia

Citation C L Hii *et al* 2019 *IOP Conf. Ser.: Earth Environ. Sci.* **292** 012054

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[2] 7/1151 Abhayam, Vimala Nagar, Movie road, Cheroor, Thrissur, Kerala, India. 680008

https://doi.org/10.1088/1755-1315/292/1/012054

Abstract

Sun drying is perhaps one of the oldest methods of food preservation that has been practiced for centuries. The direct usage of solar radiation which is renewable and abundant favours farmers that harvest and process at small quantity. As technology advances, an alternative to sun drying evolves to maximize the potential of solar radiation and this technology is known as solar drying. Solar drying has several inherent advantages over sun drying namely faster drying rate, better protection of products, reduce risk of prolonged drying, lesser risk of product spoilage and improvement in product quality. Various studies have reported the application of solar drying for fruits, vegetables, grains, seeds, beans, herbs, spices and medicinal plants. Product quality improvement is definitely associated with solar dried products as compared to sun dried and to some extent oven/hot air dried products. However, uptake of this technology especially among farmers in developing countries are

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Fatty Acids Content of Yogurt Drink by Mangosteen Rind Extract (*Garcinia mangostana* L.)

J M W Wibawanti[1], Zulfanita[1] and D Runanto[2]

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IOP Conference Series: Earth and Environmental Science, Volume 292, International Conference on Food Science and Technology 28–29 November 2018, Semarang, Indonesia

Citation J M W Wibawanti *et al* 2019 *IOP Conf. Ser.: Earth Environ. Sci.* **292** 012071

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https://doi.org/10.1088/1755-1315/292/1/012071

Abstract

This research was aimed to study the content of fatty acid from yogurt drink by mangosteen rind extract. Completely Randomized Design (CRD) was throughout the research with different concentrations of mangosteen rind extract (0, 1, 2, and 3% (v/v). The results were differences on the yogurt drink product. The addition of mangosteen rind extract on yogurt drink of goat's milk contains fatty acids both saturated and unsaturated fatty acids. The highest saturated fatty acids were observed on the of palmitic fatty acids, while the highest unsaturated fatty acids were found on the oleic acid. There were changes in the profiles of fatty acids during processing of fresh goat milk into yogurt drink by mangosteen rind extract.