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## Organizing Committee

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## Welcoming Remarks

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### WELCOMING REMARK BY CHAIRMAN OF PATPI-WEST SUMATERA CHAPTER

Assalamualaikum and good day,

Thank you to the Almighty with His divine grace and consent that we meet in the International Conference on Quality Improvement and Development of Food Product (QID-Food 2015) On this occasion, I would like to express my deepest appreciation and gratitude to the organizing committee of QID-Food2015 who have worked hard in planning and ensuring the smooth running of the conference. I would also like to welcome the Andalas University-Indonesia, Universiti Sains Malaysia, Prince Songkla University-Thailand, Universiti Sains Islam Malaysia, Perfectural University of Hiroshima-Japan and Politeknik Pertanian Negeri Payakumbuh-Indonesia for co-operating with Indonesian Food Technologist Association (PATPI) - West Sumatra Chapter for organizing committee. The aim of International Conference QID-Food 2015 is to strengthen knowledge between scholars by exchanging scientific information and sharing of mutual interests, new ideas and research findings emphasizing on quality improvement and development of food product. Through this conference, it is hoped that research collaboration between participating universities through development and improvement of food product based disciplines will be further developed and strengthened. QID-Food2015 can be an important platform for the exchange of knowledge, skills and expertise that can be used to improve the quality of research participants, particularly in the areas of food product development.

Finally, I wish to congratulate once again the QID-Food2015 organizing committee for organizing this seminar. Hopefully QID-Food will continue in the future to maintain the synergies between co-organizers.

Thank you,

Prof. Dr. Fauzan Azima

Chairman of Indonesian Assosiacion of Food Technologists –

West Sumatera Chapter

## WELCOMING REMARK BY CHAIRMAN OF QID-Food 2015

Excellencies, Distinguished Delegates, Ladies and Gentlemen,

Assalamualaikum and good day,

First of all, It gives me great pleasure to extend to you all a very warm welcome to all participants and thank you for accepted our invitation to convene of the International Conference on Quality Improvement and Development of Food Product (QID-Food 2015). Qid-Food2015 was initially organized by Indonesian Food Technologist Association (PATPI) - West Sumatra Chapter. The theme this conference is "The Quality Improvement and Development of Food Product to Enter the ASEAN Economic Community (AEC) 2015". The aim of this conference is to provide a platform for learning and discussion as well as networking among international peers from both academia and industry with the issues related to develop and improve of food product.

It is an opportune time to renew contacts and discuss problems of mutual interest with delegates from USM, PSU, USIM, Unand, Unej, PUH, IPB, Univ Mataram, etc.

It is gratifying to note that the agenda of the Seminar covers a wide range of very interesting items relating to the Food product improvement, food product development, food quality, food safety, food nutrition, functional food, halal food, food packaging, food engineering, traditional food and food management, marketing and distribution.

Lastly, I would to extend my utmost gratitude and appreciation to PATPI-West Sumatera Chapter for the support given to the organizing committee of QID-Food2015. I also would like to extend my unparalleled appreciation to our co-organizers from Andalas University-Indonesia, Universiti Sains Malaysia, Prince Songkla University-Thailand, Universiti Sains Islam Malaysia, Nong Lam University, and Politeknik Pertanian Payakumbuh-Indonesia for their efforts in this conference. Before I close, I'd like to thank each of your for attending our conference and bringing your expertise to our gathering.

In concluding, I wish you every success in your presentation, research and a very pleasant stay in Bukittinggi.

Thank you,

Tuty Anggraini, Ph.D

Chairman of QID-Food 2015

## WELCOMING REMARK BY USM DELEGATION

Assalamualaikum and Greetings

On behalf of Universiti Sains Malaysia, I would like to congratulate Andalas University for proper planning and arrangement of PG Joint Seminar 2015 and QID-Food Seminar 2015. Seminar or conference is an important event for academia including post graduate student. In this event we have the opportunity for direct contact and discussion with the respective researcher on several and interested topics. Post graduate student will gain valuable experience, expose and potential networking with other postgraduate student from different universities and countries.

USM with total team of 3 lecturers and 13 post graduate students will involve in both events, PG Joint Seminar 2015 and QID-Food Seminar 2015. I believe, USM and USM postgraduate student will play valuable contribution in these Seminars.

Regards

Assoc. Prof. Dr. Nurul Huda  
Programme Chairman,  
Food Technology Programme, School of Industrial Technology  
Universiti Sains Malaysia - USM, 11800, Penang, Malaysia.

## WELCOMING REMARK BY PSU DELEGATION

Message from the Chair of the Graduate Program, Prince of Songkla University, Thailand

On behalf of the Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Thailand as a co-organizer of International Conference on Quality Improvement and Development of Food Product (QID-Food 2015), it is my pleasure and privilege to welcome all participants to this important event.

The QID-Food 2015 provides a great opportunity that brings together the people who interest in same area to present work, share knowledge, exchange ideas, expand the networking, and build a future collaboration.

Agriculture plays a major role in serving the economy of many countries in Southeast Asia. Food with high quality and ensured safety is considerably important to meet the global standard for both domestic consumption and exporting. Innovations and emerging technologies are needed for improving the quality and safety of food. This QID-Food 2015 conference has a theme that provides an opportunity for the participants to improve knowledge on food science and technology and to speed up the development of new research and innovations in food processing and technology. The outcomes from this conference will show a great impact at the national level as we are getting ready for the ASEAN Economic Community (AEC).

Finally, I would like to thank all of you who have worked on putting these events together. I hope everyone enjoy the QID-Food 2015 conference here in Padang. I hope you get to know other colleagues in the field of food science and technology for future collaboration, and wish you a pleasant and memorable stay.

Thank you

Assistant Professor Dr. Mutita Meenune

Chair of the Graduate Program,

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# PREFACE

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## INTERNATIONAL CONFERENCE ON QUALITY IMPROVEMENT AND DEVELOPMENT OF FOOD PRODUCT (QID-Food 2015)

International Conference on Quality Improvement and Development of Food Product (QID-Food 2015) is a conference to gather scientists and researchers from academia and industry involved in development and improvement of food.

*“The Quality Improvement and Development of Food Product to Enter the ASEAN Economic Community (AEC) 2015”*, is the theme for International conference QID-Food 2015, this event organized by Indonesian Food Technologist Association (PATPI) - West Sumatra Chapter and jointly organized by the Andalas University-Indonesia, Universiti Sains Malaysia, Prince Songkla University-Thailand, Universiti Sains Islam Malaysia, Nong Lam University, and Politeknik Pertanian Negeri Payakumbuh-Indonesia.

The improvement and development of food product important issue to valuable of food product in all sectors such as raw material, processing, product, distribution and marketing as the key to enter of economic community.

The main objectives of the conference are:

1. To exchange and share mutual interests, new ideas and research findings about quality improvement and development of food product
2. To provide a platform for research collaboration through quality improvement and development of food product based disciplines
3. To update on recent quality improvement and development of food product

The scopes of International Conference QID-Food 2015 are:

- Food Product Improvement
- Food Product Development
- Food Quality and Food Safety
- Food Nutrition
- Functional Food
- Halal Food
- Food Packaging
- Food Engineering
- Traditional Food/Indegenous Food
- Food Management, Marketing, and Distribution



## Acknowledgement

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Special Thanks to the organizations listed below for their contributions:

- PATPI West Sumatera Chapter
- Director of Graduates School, Andalas University
- Department of Food Agricultural Product Technology Faculty of Agricultural Technology Andalas University
- Universiti Sains Malaysia
- Prince of Songkla University
- Universiti Sains Islam Malaysia
- Perfectural University of Hiroshima
- Politeknik Pertanian Negeri Payakumbuh

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