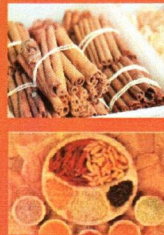
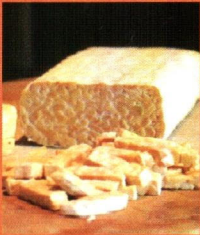
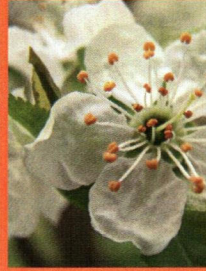
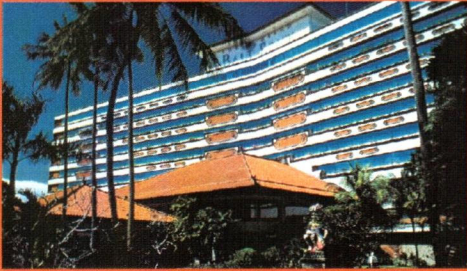


INTERNATIONAL CONFERENCE, EXHIBITION & SHORT COURSE ON

NUTRACEUTICALS & FUNCTIONAL FOODS

Inna Grand Bali Beach
Bali Indonesia
October 11-15, 2010



Oral presentation

SHORT COURSE:
MON-TUE, OCTOBER 11th - 12th, 2010

CONFERENCE:
TUE-FRI, 12th - 15th, 2010



Indonesian Agency for Agricultural Research
and Development, Ministry of Agriculture



International Society for
Nutraceutical and Functional Foods



O120. ENSURING THE QUALITY OF CHINESE HERBS IN COMMERCIAL CONCENTRATED SOUPS FROM FARM TO FORK

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Authenticity and efficacy are still major limiting factors in the growth of herbal food products. This paper describes how the combination of good agricultural practice and the application of chemical fingerprinting throughout the manufacturing process help to ensure the quality and consistency of *Panax Quinquefolii*, *Cordyceps sinensis* or *Ganoderma lucidum* in concentrated soups. At the farm level, an herb certification scheme ensures that the cultivation practices and post-harvesting processes of the principal herbs are compliant with established standards and with full traceability. The quality of the raw and processed herbs is then followed closely by the chemical fingerprints of the active compounds. For example, the recovery of ginsenosides (Rb1, Rb2, Rc, Rd, Re, Rf and Rg1) and cordycepin after water decoction and spray drying was found to be at least 93% and 95% respectively. Bigger variation in active compounds such as cordycepin was observed in between batches of *Cordyceps sinensis*.

O121. POTENCY OF INDONESIAN FUNCTIONAL FOODS AND NUTRACEUTICALS

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Indonesia with 17,504 islands, 1,128 ethnic groups, 3,025 animal species, and 47,000 plant species promises a diversity of functional foods valuable to be studied. Indonesia is rich in traditional functional foods and nutraceuticals, for examples, *tempe*, *cincau*, natural health drink made of spices and/or other natural ingredients, *jamu* (herbal medicine or functional food), etc. In addition, Indonesia is also rich in natural ingredients which possess health benefit and biological activity, such as ginger, galangal, curcuma, aloe and noni. This presentation will discuss the health claim and benefit of these products and ingredients. Current research findings of biological activity and health benefit of the natural ingredients will also be discussed.