INTERNATIONAL FOOD CONFERENCE
AGRICULTURAL TECHNOLOGY FACULTY
WIDYA MANDALA SURABAYA CATHOLIC UNIVERSITY
Jl. Dinoyo 42 – 44 Phone (031) 5682211, 5678478 ext. 201 Surabaya 60265

Surabaya, August 20, 2011

To **CHRISTOFORA HANNY WIJAYA**
DEPARTEMENT FOOD SCIENCE AND TECHNOLOGY
BOGOR AGRICULTURAL UNIVERSITY
BOGOR, INDONESIA

Dear Colleague,

We are pleased to acknowledge that your abstract submission entitled: "**Ability of cajuput candy in maintaining oral health: In vitro inhibition of cajuput candy flavor formula against *Streptococcus mutans* and *Streptococcus sobrinus* "** is accepted for oral presentation at the International Food Conference 2011 that will be held in Surabaya, Indonesia, October 28 - 29, 2011.

To update IFC 2011, please visit the web http://ifc2011.wima.ac.id. We look forward to your participation and support.

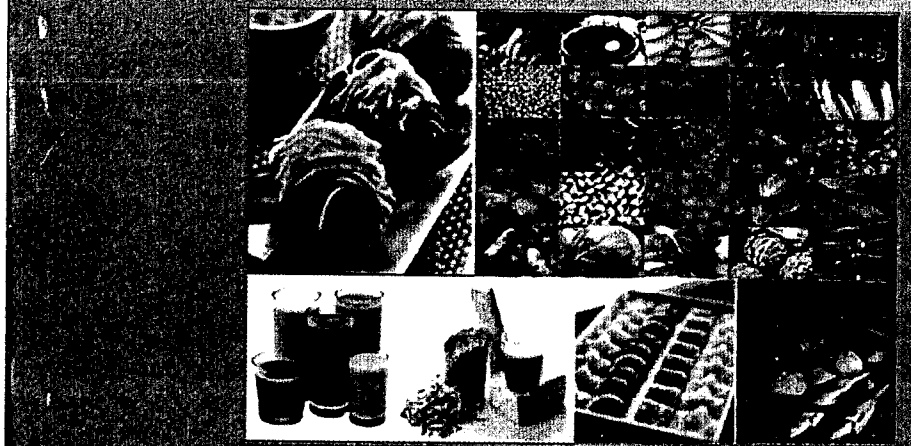
With best regards,

Indah Kuswardani, Ir. MP.
Chair Person of The Organizing Committee
International Food Conference 2011
Department of Food Technology
Widya Mandala Surabaya Catholic University
Surabaya, Indonesia

International Food Conference 2011

"Life Improvement through Food Technology"

Surabaya, October 28th - 29th, 2011



Organized by:

Faculty of Agricultural Technology
Widya Mandala Catholic University Surabaya
INDONESIA

Topic: **FOOD SAFETY**			
Paralel Session Room: **A. 303 - Agustinus Building (3rd floor)**			**FRIDAY, OCTOBER 28th, 2011**
TIME	**CODE**	**NAME**	**TITTLE**
13.30 - 14.20	SA - 01	Sri Harminda P. Hartantyo and Norrakiah Abdullah Sani	Prevalence of *Cronobacter sakazakii* and Other Microorganisms in Neonatal Intensive Care Units of Malaysian Hospitals
	SA - 02	Thitikorn Mahidsanan,Piyawan Gasaluck	Effect of Freeze drying and maltodextrin on Poly-ĩ³-glutamic acid (ĩ³-PGA) production ability of Bacillus subtilis starter powder
	SA - 03	Tang, J.Y.H., Izenty, B.I., Nur'Izzati, A.J., Rahmah, S.M., Roslan, A. and Abu Bakar, C.A.	Survival of Vibrio Cholerae O1 in Cooked Rice, Coffee and Tea
14.20 - 15.10	SA - 04	Budi Sustriawan, Rahma Purnama Sari	Study of lead contaminant on seafood at seafood restaurants in Purwokerto
	SA - 05	Laksmi Widajanti, Dina R. Pangestuti	Hygiene and sanitation of warung makan in Tembalang Sub-district, Semarang City, Central Java, Indonesia
	SA - 06	Dwi Sutiningsih, Eko Kurniasih	Survei Contamination of *Clostridium botulinum* at Sardines Product Which Sold at Some Traditional Market in Semarang
15.10 - 16.00	SA - 07	Sabaianah Bachok, Chemah Tamby Chik, Maaruf Abd Ghani Â, Aliffaizi ArsatÂ, Jazziana JamilÂ & Suria Sulaiman	The Impac of Halal Logo Implementation on Malaysian Restaurant Operators
	SA - 08	Siti Nur Afifah Jaafar, Margaret Lumbers and Anita Eves	The Role of Food Quality in Determining Consumer Satisfaction, Post-purchase Attitudes and Behavioral Intentions in the Restaurants
	SA - 09	Hasnelly	Strategies of Market Based on Customer Loyalty of Green Food Products in Indonesia

Topic: **FUNCTIONAL FOOD AND HEALTH**			
Paralel Session Room: **A. 304 - Agustinus Building (3rd floor)**			**. FRIDAY, OCTOBER 28th, 2011**
TIME	**CODE**	**NAME**	**TITTLE**
13.30 - 14.20	FH - 01	Nurhayati, B. Sri Laksmi Jenie, Sri Widowati, Harsi D Kusumaningrum	Low glycemic index modified plantain flour as functional foods
	FH - 02	Jayus, Nuri and Andri Tilaqza	Anti-diabetic Activities of Ethanolic Extract of Merremia mammosa (Lour.) Hall. f. Tuber in Diabetic Rats by in vivo Glucose Tolerance Test
	FH - 03	Tejasari and Ali Santoso	Health Functional Effect of Nutrafosin Beverage Contained of Fructooligosaccharide and Inulin on Blood Glucose Level in Patient With Type-2 Diabetes
14.20 – 15.10	FH - 04	Judiono, RRJS Djokomoeljanto, and S Hadisaputro	Biomolecular Aspects of Plain Kefir ANTIDIABETIC POTENTIAL
	FH - 05	Lilis Nuraida	Evaluation of Probiotics Properties of Lactic Acid Bacteria Isolated From Breast Milk and Their Potency as Starter Culture for Milk Fermentation
	FH - 06	Rio Jati Kusuma, Sri Lestari, Finotia Astari, Fadhila Pratamasari, Susetyowati	Planting a hope from lactic acid bacteria: reducing the risk of cardiovascular disease in acute renal failure with black soygurt
15.10 - 16.00	FH - 07	Babji, A.S., Yusop, S. M., Ghassem, M. and Azhana, H.	Edible Bird Nest, The 21st Centuryâ€™s New Health Supplement
	FH - 08	Siti Baitul Mukarromah	Extra Fooding Intake and Levels Serum Iron of Athletes Women with Low Haemoglobin Problems in Central Java
	FH - 09	K. Nagendra Prasad, Zabidah AA, Azrina Azlan, Amin Ismail, & Zulfiki Bin Romli	Antioxidant capacity of Nypa fruticans Wurmb. Fruit
16.00 – 16.40	FH - 10	C. Hanny Wijaya, Idham F. Nurramdhan and Boy M. Bachtiar	Ability of cajuput candy in maintaining oral health: In vitro inhibition of cajuput candy flavor formula against *Streptococcus mutans* and *Streptococcus sobrinus*
	FH - 11	Muhammad Umair Arshad, Faqir Muhammad Anjum, Asma Arshad	Nutritional profiling of wheat germ oil for the value added baked products; Correlation with lipid profile management

FH-09

Antioxidant Capacity of Nypa fruticans Wurmb Fruit

K. Nagendra Prasad[a*], Zabidah AA[a], Azrina Azlan,[a,b] Amin Ismail,[a,b] & Zulfiki Bin Romli[c]
[a] Department of Nutrition and Dietetics, Faculty of Medicine and Health Sciences, University Putra Malaysia, 43400 Serdang, Selangor, Malaysia
[b] Laboratory of Halal Science Research, Halal Products Research Institute, University Putra Malaysia, 43400 Serdang, Selangor, Malaysia.
[c] MUDA Agricultural Development Authority (MADA), Alor Setar 05990, Kedah, Malaysia
*knag76@gmail.com

Abstract

Biodiversity has a vital role as a source of food and income for rural people and enormous communities depend on it for their livelihoods. In Malaysia, underutilised fruits are important sources for a better nutritional status and food security for rural communities. Nypa fruticans Wurmb. is one of the underutilized fruit of Malaysia. Antioxidant capacity of immature and mature fruits was evaluated. Total phenolic and flavonoid content of immature fruits were higher (6.08±0.1 mg GAE/g and 3.3±0.5 RE/g respectively), than mature fruits. Also, immature fruit showed high DPPH radical scavenging activity of 75.7±1.1% and antioxidant capacity (A=1.3), even higher compared with BHT and mature fruits. Utilizing biological assay, both immature and mature fruits exhibited excellent inhibition of RBC hemolysis of 82.4 and 61.8±4.2 % respectively. Both the fruits also inhibited moderate activity of hemoglobin oxidation. Hence, this fruit has the potential to be promoted as a natural source of antioxidant. Further studies are warranted for the identification of antioxidant compounds from this fruit.

Keywords: antioxidant, fruit, Nypa fruticans, maturity, underutilised

FH-10

Ability of Cajuput Candy in Maintaining Oral Health: In Vitro Inhibition of Cajuput Candy Flavor Formula against *Streptococcus mutans* and *Streptococcus sobrinus*

C. Hanny Wijaya[1*], Idham F. Nurramdhan[1] and Boy M. Bachtiar[2]
[1]Department of Food Science and Technology, Faculty of Agricultural Technology, Bogor Agricultural University (IPB)
[2]Oral Care Research Institute, Faculty of Dentistry, University Indonesia
*hazemi@indo.net.id

Abstract

Streptococcus mutans and *Streptococcus sobrinus* are microorganisms commonly fou and isolated from human mouth. The c serotype of *S. mutans* is a major pathoge causing dental caries in human. Cajuput oil has been reported for having antisep compound which being able to prevent dental caries. Cajuput oil contains 10% crysta phenolic compound, 3,5-dimethyl-4,6-di-O-methylphloroacetophenon, which known anti-microbial compound. This research aims to identify the ability of cajuput candy prevent biofilm formation by *Streptococcus mutans* and *Streptococcus sobrinus* in vi and observing the effect of cajuput oil inhibition ability in different concentration. Th research has been conducted in vitro, by incubating the bacteria on 96 well tissu culture plates and then each well was added with the tested compounds. The analys was done according to the method of Yamanka. There were 6 formulations of cajup candy formula which had been observed, consisting of combined flavors as well as singl flavor. Hedonic sensory evaluations were done to observe consumer acceptance o various cajuput oil concentrations those have been proven could inhibit the biofil formation of S. mutans and S. sobrinus. Administration of cajuput candy formulation di not increase the biofilm formations by c serotype of S. mutans, whereas, it tended t reduce the film formation comparing to control. Cajuput candy formulation, howeve could not suppress biofilm formation by d serotype of *S. mutans*.Peppermint oil as singl flavor ingredien offered higher protection compared to cajuput oil. However, maximu protection against the tested microbes was achieved by combined flavor compound than its single flavor compound. The inhibition of cajuput oil concentrations on biofil formation was concentration dependent, the higher the better.It showed that 0.5 concentration of cajuput oil has already been able to inhibit the biofilm formation by and d serotype of S. mutans.The most accepted formulation with potential activities ha hedonic score about 6.91(slightly like to like) for aroma and 6.77 (slightly like to like) fo taste.This formulation has significant difference result compared with the oth formulations.

Keywords: cajuput candy, biofilm, *S. mutans* and *S. sobrinus*, oral health

Department of Food Technology
Faculty of Agricultural Technology
Widya Mandala Catholic University Surabaya

awarded this

CERTIFICATE

to

Christofora Hanny Wijaya

for participating in the

International Food Conference 2011

Widya Mandala Catholic University Surabaya, Indonesia

28-29th October 2011

as

Oral Presenter

...ing Commitee,
...n,

...n Kuswardani, MP.

...cultural Technology
...Dean,

Ir. Theresia Endang Widoeri Widyastuti, MP.