

## PROGRAMME AT A GLANCE

TIME	PRE-CONFERENCE PROGRAMME - August 27, 2019 (Tuesday)			
8:00-17:00	<b>Pre-conference Workshop: Professor Olga Padilla-Zakour</b> BKS 1 and BKS 2, Faculty of Food Science and Technology, UPM			
15:00- 19:00	Early Registration			
	DAY ONE – August 28, 2019 (Wednesday)			
8:00	Registration/ Poster Setup			
8:30	Arrival of Guests of Honour			
9:00-9:30	<b>Welcoming Address</b> Prof. Dr. Zulkifli Idrus, Deputy Vice Chancellor (Research & Innovation), Universiti Putra Malaysia <i>Mesmera Ballroom 3&amp;4</i>			
9:30-10:00	<b>Keynote Address and Official Opening: Deputy Minister, Ministry of Agriculture and Agro-based Industry</b> YB Mr. Sim Tze Tzin <i>Mesmera Ballroom 3&amp;4</i>			
10:00-10:30	Morning Coffee Break			
10:30-12:30	<b>Plenary 1:</b> Professor Dr. Olga Padilla-Zakour, Cornell University, USA <b>Plenary 2:</b> Datin Paduka Dr. Fatimah M. Arshad, Universiti Putra Malaysia, Malaysia <b>Plenary 3:</b> Professor Dr. Steve Flint, Massey University, New Zealand <i>Mesmera Ballroom 3&amp;4</i>			
12:30	Lunch & Poster, Exhibition Viewing & Networking			
14:00	<b>Concurrent Session 1 (Halal Food)</b> <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 2 (Food Processing &amp; Engineering)</b> <i>Mesmera 1</i>	<b>Concurrent Session 3 (Food Analysis, Food Safety &amp; Quality)</b> <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
15:30	Tea/Coffee Break, Poster Viewing & Networking			
15:45	<b>Concurrent Session 4 (Halal Food)</b> <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 5 (Food Processing &amp; Engineering)</b> <i>Mesmera 1</i>	<b>Concurrent Session 6 (Food Analysis, Food Safety &amp; Quality)</b> <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
17:30	Poster Viewing & Networking			
	DAY TWO - August 29, 2019 (Thursday)			
8:00	Registration/ Poster Setup			
8:30- 10:30	<b>Plenary 4:</b> Professor Dr. Hisanori Kato, Tokyo University, Japan <b>Plenary 5:</b> Dr. Ruslan Abdullah, Malaysian Palm Oil Council <b>Plenary 6:</b> Mdm. Norzalina Mohammad, McDonald's Malaysia <i>Mesmera Ballroom 3&amp;4</i>			
10:30	Tea/ Coffee Break & Networking			
10:45	<b>Concurrent Session 7 (Nutrition &amp; Functional Food)</b> <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 8 (Food Biotechnology &amp; Microbiology)</b> <i>Mesmera 1</i>	<b>Concurrent Session 9 (Food Supply Chain &amp; Food Service Management)</b> <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
13:00	Lunch & Poster, Exhibition Viewing & Networking			
14:00	<b>Concurrent Session 10 (Nutrition, Nutraceutical &amp; Functional Food)</b> <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 11 (Food Processing &amp; Engineering)</b> <i>Mesmera 1</i>	<b>Concurrent Session 12 (Food Chemistry &amp; Biochemistry)</b> <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
15:30	Tea/Coffee Break & Poster Viewing & Networking			
	<b>Concurrent Session 13 (Nutrition, Nutraceutical &amp; Functional Food)</b> <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 14 (Heritage Food)</b> <i>Mesmera 1</i>	<b>Concurrent Session 15 (Food Analysis, Food Safety &amp; Quality)</b> <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
17:00	Closing Address/ Award Ceremony			

## FULL CONFERENCE PROGRAMME

TIME	PRE-CONFERENCE PROGRAMME - August 27, 2019 (Tuesday)			
8:00-17:00	<b>Pre-Conference Workshop:</b> Prof. Dr. Olga Padilla-Zakour BKS 1 and BKS 2, Faculty of Food Science and Technology			
15:00-19:00	Early Registration			
	<b>DAY ONE – August 28, 2019 (Wednesday)</b>			
8:00	Registration/ Poster Setup			
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9:00-9:30	<b>Welcoming Address</b> Prof. Dr. Zulkifli Idrus, Deputy Vice Chancellor (Research & Innovation), Universiti Putra Malaysia  <i>Mesmera Ballroom 3&amp;4</i>			
	<b>Keynote Address and Official Opening</b>			
9:30-10:00	Deputy Minister, Ministry of Agriculture and Agro-based Industry YB Mr. Sim Tze Tzin  <i>Mesmera Ballroom 3&amp;4</i>			
10:00-10:30	Morning Coffee Break			
10:30-12:30	<b>Plenary 1:</b> Technologies to Improve and Retain Quality and Safety of Processed Foods ( <b>Prof. Dr. Olga Padilla-Zakour, Cornell University</b> )  <b>Plenary 2:</b> Malaysia's Agriculture and Food Policy ( <b>Datin Paduka Dr. Fatimah Arshad, Universiti Putra Malaysia</b> ) <b>Plenary 3:</b> Microbiological Food Safety ( <b>Prof. Dr. Steve Flint, Massey University</b> )  <i>Chairperson: Prof. Dr. Nazamid Saari</i> <i>Mesmera Ballroom 3&amp;4</i>			
12:30 - 14:00	Lunch & Poster, Exhibition Viewing & Networking			
14:00	<b>Concurrent Session 1</b> <b>Halal Food (HLF)</b> Chairperson: Assoc. Prof. Dr. Roselina Karim  <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 2</b> <b>Food Processing &amp; Engineering (FPE)</b> Chairperson: Assoc. Prof. Dr. Anis Shobirin Meor Hussin <i>Mesmera 1</i>	<b>Concurrent Session 3</b> <b>Food Safety &amp; Quality (FASQ)</b> Chairperson: Assoc. Prof. Dr. Nor Ainy Mahyudin  <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
14:00-14:30	<b>ILHLF1</b> <b>(Invited Speaker)</b>  Strengthening Halal Malaysia with Malaysia Halal Council <b>Dato' Dr. Sirajuddin Bin Suhaimee</b>	<b>ILFPE1</b> <b>(Invited Speaker)</b>  Low-Energy Approach in the Preparation of Nanoemulsions and Nanodispersions <b>Prof. Dr. Tan Chin Ping</b>	<b>ILFASQ2</b> <b>(Invited Speaker)</b>  Food Safety: A Winnable Battle – Infection, Illness, and Antimicrobial Resistance (AMR)? <b>Prof. Dr. Son Radu</b>	<b>Poster Session</b> <b>(HLF, FPE, FASQ, FCB, NNFF)</b>
14:30-14:45	<b>ILHLF2</b> <b>(Invited Speaker)</b>  Evolution of the Halal Industry in Food Service <b>Mr. Mohd Roslan bin Mohd Saludin</b>	<b>IFRC 2019: 042-016</b> Nutrient Composition and Functional Properties of Okra Seed Flour and Some Quality Attributes of Its Soups <b>Mr. Saheed Adewale Omoniyi</b>	<b>ILFASQ3</b> <b>(Invited Speaker)</b>  Enhancing Quality and Safety of Traditional Foods: A Case of Coconut Sugar <b>Asst. Prof. Dr. Anadi Nitithamyong</b>	
14:45-15:00		<b>IFRC 2019: 046-024</b> Effect of Gamma Irradiation on Physicochemical Characteristics and Microbiological Quality of Flat Rice Noodle <b>Dr. Wan Zunairah Wan Ibadullah</b>		

15:00-15:15	<b>IFRC 2019: 154-109</b> Consumer Awareness of Halal Foods and Their Supply Chain in Japan <b>Dr. Masato Takanokura</b>	<b>IFRC 2019: 079-037</b> Development of the Portable Extruders and Extruded Products from Cassava <b>Dr. Daniel Leslie Tan</b>	<b>IFRC 2019: 013-128</b> Identification of aSI-Casein in Goat's Milk from Five Different Breeds Using LC-MS/MS <b>Ms. Aliah Zannierah Mohsin</b>	
15:15-15:30	<b>IFRC 2019: 187-195</b> The Relationship between Halal Food Management System Critical Constructs, Operational Performance, and Product Quality in SMEs <b>Dr. Ungku Fatimah Ungku Zainal Abidin</b>	<b>IFRC 2019: 172-108</b> Characterisation of the Physicochemical and Antioxidant Properties of a-mangostin Coacervates <b>Dr. Lee Fong Siow</b>	<b>IFRC 2019: 049-050</b> Identification of Heterocyclic Amines (Hcas) Inhibitors from Stingless Bee Honey Using Gas Chromatography-Mass Spectrometry and Liquid Chromatography-Mass Spectrometry Based Metabolomics <b>Ms. Sharina Shamsudin</b>	
15:30	Tea/Coffee Break & Poster Viewing & Networking			
15:45	<b>Concurrent Session 4 Halal Food (HLF)</b> Chairperson: Assoc. Prof. Dr. Roselina Karim <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 5 Food Processing &amp; Engineering (FPE)</b> Chairperson: Assoc. Prof. Dr. Chong Gun Hean <i>Mesmera 1</i>	<b>Concurrent Session 6 Food Analysis, Safety &amp; Quality (FASQ)</b> Chairperson: Assoc. Prof. Dr. Nur Khaizura Mahmud <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
15:45-16:00	<b>Halal Food Forum</b> 'Sustainability of the Halal Food'  <b>Moderator:</b> En. Mohd Roslan bin Mohd Saludin  <b>Panels:</b> Dato' Dr. Sirajuddin Bin Suhaimee Prof. Dr. Shuhaimi Mustafa Mr. Othman bin Md Yusoff	<b>ILFPE2 (Invited Speaker)</b>  Development of Healthy Foods and Beverages with High Pressure Processing (HPP) <b>Dr. Carole Tonello Samson</b>	<b>IFRC 2019: 047-015</b> Effects of Food Safety Training on Achieving Food Safety Knowledge and Practices in Restaurants in The Emirates of Dubai <b>Mr. Abdul Azeez Mullahtu Ebrahim</b>	<b>Poster Session</b>  (HLF, FPE, FASQ, FCB, NNFF)
16:00-16:15			<b>IFRC 2019: 077-034</b> Effect of Different Ratios of Wheat Flour to Oyster Mushroom ( <i>Pleurotus sajor-caju</i> ) Powder on Physicochemical Properties and Sensory Acceptability of Bread <b>Dr. Faridah Yahya</b>	
16:15-16:30		<b>IFRC 2019: 031-048</b> Microwave-Heat-Moisture Treatment of Broken Rice: Impact on Flour and Flat Rice Noodles Characteristics <b>Dr. Nor Afizah Mustapha</b>	<b>IFRC 2019: 053-053</b> Amino Acids and Sugar Effects on the Simultaneous Formation of Heterocyclic Amines (HCAs) and Polycyclic Aromatic Hydrocarbons (PAHs) Using Chemical Model System <b>Ms. Ainaatul Asmaa' Ishak</b>	
16:30-16:45		<b>IFRC 2019: 033-011</b> A Sustainability Study of the Processing of Kitchen Waste as a Potential Source of Biofuel: Biodiesel Production from Waste Cooking Oil (WCO) <b>Dr. Siti Noor Suzila Maqsood ul Haque</b>	<b>IFRC 2019: 117-069</b> The Correlation of Heavy Metals Content in Shell and Tissue of Smoked <i>Corbicula fluminea</i> (Etak) <b>Dr. Aweng A/L Eh Rak</b>	

16:45-17:00		<b>IFRC 2019: 121-071</b> Physicochemical Properties of Horn Plantain ( <i>Musa paradisiaca</i> cv. Tanduk) Starch and Its Interaction Effect with Xanthan Gum on Rheological Properties of Oil-in-Water Emulsions <b>Dr. Nor Hayati Ibrahim</b>	<b>IFRC 2019: 208-143</b> Effectiveness of Food Handler Refresher Training on the Knowledge, Attitude and Self-Reported Practice on Food Safety and Hygiene and The Performance of Food Safety Management System in Public Hospital Kitchens <b>Dr. Maimunah Sanny</b>
17:00-17:15		<b>IFRC 2019: 076-031</b> <i>Citrus reticulata</i> Blanco Crude Flowers Extract (CFE): A Potential Source of Milk coagulation <b>Mr. Usman Mir Khan</b>	<b>IFRC 2019: 061-025</b> Determination of Adulteration in Natural Milk by Synthetic Milk using Ultrasonic Technique <b>Dr. Anwar Sadat</b>
17:15-17:30		<b>IFRC 2019: 135-179</b> Comparison between Mixing with Meat Mixer or Bowl Cutter at Different Total Revolutions on the Physicochemical, Microstructure and Sensory Properties of Buffalo Meatballs <b>Dr. Ismail-Fitry Mohammad Rashedi</b>	<b>IFRC 2019: 141-120</b> Antibacterial Activity and the Efficacy as Preservative for Beef and Shrimp of Nutmeg ( <i>Myristica fragrans</i> Houtt.) Seed Extract <b>Dr. Yaya Rukayadi</b>
17:30-17:45		<b>IFRC 2019: 248-187</b> Quality of Minimally Processed Banana Macerated in Different Anti-Browning Agents <b>Dr. Norhayati Hussain</b>	<b>IFRC 2019: 227-162</b> Assessing the Level of Consumers' Awareness on Intention to Purchase Fraudulent Honey <b>Dr. Siti Nurhayati Khairatun</b>
17:30-18:00	Poster Viewing & Networking		
09:00-18:00	Poster Judging (HLF, FPE, FASQ, FCB, NNFF)		
<b>ABBREVIATIONS:</b>  FASQ: Food Analysis, Food Safety and Quality NNFF: Nutrition, Nutraceutical, and Functional Food HF: Heritage, Indigenous, and Ethnic Foods FPE: Food Processing and Engineering FSM: Food Service and Management HLF: Halal Food FBM: Food Biotechnology and Microbiology FCB: Food Chemistry and Biochemistry FSCP: Food Supply Chain and Food Packaging			

DAY TWO - August 29, 2019 (Thursday)				
8:00	Registration/ Poster Setup/ Excursion 1			
8:30-10:30	<p><b>Plenary 4:</b> Regulation and Research Trend of Functional Foods in Japan (<b>Prof. Dr. Hisanori Kato, The University of Tokyo</b>)</p> <p><b>Plenary 5:</b> Palm Oil Industry – Issue of Sustainability (<b>Dr. Ruslan Abdullah, Malaysian Palm Oil Council</b>)</p> <p><b>Plenary 6:</b> The Farm-to-Fork Approach to Food Safety and Quality in the Fast Food Restaurant Industry (<b>Mdm. Norzalina bt Mohammad, McDonald's Malaysia</b>)</p> <p>Chairperson: Prof. Dr. Tan Chin Ping Mesmera Ballroom 3&amp;4</p>			
10:30-10:45	Tea/Coffee Break & Poster Viewing & Networking			
10:45	<p><b>Concurrent Session 7</b> <b>Nutrition, Nutraceutical and Functional Food (NNFF)</b> Chairperson: Assoc. Prof. Dr. Sharifah Kharidah Syed Muhammad Mesmera Ballroom 3&amp;4</p>	<p><b>Concurrent Session 8</b> <b>Food Biotechnology &amp; Microbiology (FBM)</b> Chairperson: Prof. Dr. Hasanah Mohd Ghazali  Mesmera 1</p>	<p><b>Concurrent Session 9</b> <b>Food Supply Chain (FSC) and Food Service Management (FSM)</b> Chairperson: Dr. Hazrina Ghazali  Mesmera 2</p>	<p><b>Poster Exhibition</b> Ballroom Foyer</p>
10:45-11:00	<p><b>IFRC 2019: 025-007</b> Characteristics and Predicted Glycemic Index of Functional Cookies from Modified Arrowroot Starch (<i>Maranta arundinaceae</i> L.) <b>Mr. Damat Damat</b></p>	<p><b>ILFBM1 (Invited Speaker)</b>  Functional Food and Nutra-Pharmaceutical Prospective of Selected Food Plants from Pakistan <b>Prof. Dr. Farooq Anwar</b></p>	<p><b>ILFSC1 (Invited Speaker)</b>  Industry Perspective -4th Industrial Revolution for Food Industry <b>Dr. Razam Abd Latip</b></p>	<p><b>Poster Session</b> (FPE, FASQ, FCB, NNFF, FBM, FSC, FSM, HF)</p>
11:00-11:15	<p><b>IFRC 2019: 050-021</b> Development of a Novel Functional Beverage "Bamboo Extract Mixed Nanglae Pineapple Juice Supplemented Probiotic Jelly" and Its Shelf Life <b>Ms. Pornhathai Putthawan</b></p>			
11:15-11:30	<p><b>IFRC 2019: 069-028</b> Physico-Chemical and Antioxidant of Acacia and Kelulut Honey and Their Potentials as Cardiovascular Disease Risk Modulation <b>Dr. Hayati Mohd Yusof</b></p>	<p><b>ILFBM2 (Invited Speaker)</b>  Supplementation of Calcium and Zinc to Suppress Lead Absorption <b>Prof. Dr. Masood Sadiq Butt</b></p>	<p><b>ILFSM1 (Invited Speaker)</b>  Challenges in Food Service Industry <b>Mr. Steven Tan</b></p>	
11:30-11:45	<p><b>IFRC 2019: 096-144</b> Optimisation of Microwave-Assisted Extraction of Phenolic Compounds in Sarang Semut (<i>Myrmecodia pendans</i>) using Response Surface Methodology <b>Dr. Erryana Martati</b></p>			
11:45-12:00	<p><b>IFRC 2019: 218-153</b> Camel Milk Derived Whey Powder is Effective Against Various Biomarkers in Streptozotocin Induced Diabetic Rats</p>	<p><b>IFRC 2019: 073-035</b> β-glucan from The Mycelium of Malaysian Medicinal Mushroom <i>Ganoderma lucidum</i> and Their Antimicrobial</p>	<p><b>IFRC 2019: 014-061</b> An Approach to Assess the Acceptability of the Food Served in Sampling on the Fourteenth Restaurant Using Sensory Analysis</p>	

	<b>Dr. Sanaullah Iqbal</b>	activities: A Potential Functional Food Material <b>Dr. Wan Abd Al Qadr Imad Wan-Mohtar</b>	<b>Dr. Haryati Abu Husin</b>	
12:00-12:15	<b>IFRC 2019: 235-172</b> Biochemical Compounds and Cytotoxic Effects of Ethanol Extract of Solo Black Garlic ( <i>Allium sativum</i> L.) against T47D Breast Cancer Cell Line <b>Dr. Slamet Widiyanto</b>	<b>IFRC 2019: 017-005</b> Increasing the Overall Unsaturated Fatty Acids Content of <i>Escherichia coli</i> Using a Functional $\Delta 9$ -Fatty Acid Desaturase Gene <b>Dr. Lawal Garba</b>	<b>IFRC 2019: 009-020</b> International Student Satisfaction with University Foodservice and Word-Of-Mouth Behaviour: A Pilot Study <b>Ms. Anisa Zahwa Akbara</b>	
12:15-12:30	<b>IFRC 2019: 242-182</b> Oxidative Stability of Roselle Juice with Gum Arabic ( <i>Acacia senegal</i> and <i>Acacia seyal</i> ) Addition during Storage <b>Ms. Tuan Nurul Nazihah Tuan Azlan</b>	<b>IFRC 2019: 035-012</b> Increasing the Yield of Omega-7 Monounsaturated Fatty Acid in <i>Escherichia Coli</i> Through Metabolic Engineering <b>Dr. Ibrahim Musa Moi</b>	<b>IFRC 2019: 132-203</b> Exploring Authentic Dining Experience in Themed Restaurant <b>Dr. Farah Adibah Che Ishak</b>	
12:30-12:45	<b>ILNFF1 (Invited Speaker)</b>  Developing the World's First Low Glycemic Index (GI) Roti Canai <b>Dato' Dr. Rajen. M.</b>	<b>IFRC 2019: 149-191</b> Antibacterial Activity of Essential Oils Against Specific Spoilage Organisms (SSO) of Ready-To-Eat Chilli Shrimp Paste <b>Dr. Nor-Khaizura Mahmud Ab Rashid</b>	<b>IFRC 2019: 161-169</b> Exploring Fresh Graduates' Competencies Demanded in the Restaurant Industry <b>Dr. Siti Fatimah Mohamad</b>	
12:45-13:00		<b>IFRC 2019: 237-180</b> The Effects of Incorporating Bacteriocin Isolated from <i>Lactobacillus plantarum</i> in Vacuum-Packed Low-Density Polyethylene Film on the Microbiological Assays of Raw Sliced Beef <b>Dr. Hanan Hasan</b>	<b>IFRC 2019: 164-198</b> Exploring Food Service Industry Dilemma on Migrant Workers <b>Dr. Mohd Helmi Ali</b>	
13:00-14:00	Lunch & Poster, Exhibition Viewing & Networking			
14:00	Excursion 2			
14:00	<b>Concurrent Session 10 Nutrition, Nutraceutical and Functional Food (NNFF)</b> Chairperson: Assoc. Prof. Dr. Faridah Abas <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 11 Food Processing &amp; Engineering (FPE)</b> Chairperson: Dr. Thed Swee Tee <i>Mesmera 1</i>	<b>Concurrent Session 12 Food Chemistry &amp; Biochemistry (FCB)</b> Chairperson: Assoc. Prof. Dr. Maimunah Sanny <i>Mesmera 2</i>	<b>Poster Exhibition</b> <i>Ballroom Foyer</i>
14:00-14:30	<b>ILNFF2 (Invited Speaker)</b>  Sustainability-Led Functional Food Innovation <b>Prof. Dato' Dr. Azhar Mat Easa</b>	<b>ILFPE3 (Invited Speaker)</b>  Uses of All Cocoa Fruit Parts as Food and Non-Food Base Products as Tool in Agribusiness Stimulation <b>Dr. Misnawi Jati</b>	<b>ILFCB1 (Invited Speaker)</b>  Biodegradable Film Development Studies for Food Industry <b>Prof. Dr. Senay Simsek</b>	<b>Poster Session (FPE, FASQ, FCB, NNFF, FBM, FSC, FSM, HF)</b>
14:30-14:45	<b>IFRC 2019: 257-201</b> Anti-obesity property of sago starch and effect on short chain fatty acids using fat-induced rats <b>Dr. Shahrul Razid Sarbini</b>	<b>IFRC 2019: 019-196</b> The Effect of Fermentation of Oil Palm Fruit Bunches on Fruit Detachment Efficiency and Oil Extraction Yield <b>Dr. Elisa Julianti Sitorus</b>	<b>IFRC 2019: 048-017</b> Adaptability: Nutrient Composition of Two <i>Caulerpa racemosa</i> Populations <b>Mr. Abdul Qudus B Aroyehun</b>	

14:45-15:00	<b>IFRC 2019: 006-220</b> <i>In Silico</i> Approach for Revealing the Antidiabetic Activity of <i>Dioscorea esculenta</i> <b>Ms. Ariyuni Yuniastuti</b>	<b>IFRC 2019: 176-111</b> Effect of Pre-treatment with Short-Anoxia Condition on Quality Changes in Fresh Cut Pineapple <b>Dr. Prakaidao Yingsangan</b>	<b>IFRC 2019: 075-070</b> Functional Characteristics of Banana Peels Dietary Fibre (BPDF) and Their Associated <i>In Vitro</i> Antidiabetic Properties <b>Dr. Uswatun Hasanah Zaidan</b>	
15:00-15:15	<b>IFRC 2019: 119-068</b> Antioxidant and α-glucosidase Inhibitory Activity of Eight Neglected Fruit Extracts and Metabolite Profile of the Active Extracts using UHPLC-MS/MS <b>Ms. Siti Norhamimah Mohamed Yunus</b>	<b>IFRC 2019: 203-139</b> Protective Effect of Ethanolic Green Pea Pod Extract on Oxidative Stability of Soybean Oil during Accelerated Storage Condition <b>Dr. Ali Ganjloo</b>	<b>IFRC 2019: 126-074</b> LCMS/MS Profiling and Analysis of Toxicity Effect of <i>Centella asiatica</i> Extract on Zebrafish Model <b>Dr. Fauziahanim Zakaria</b>	
15:15-15:30	<b>IFRC 2019: 087-045</b> Antioxidant Activity of <i>Tinospora cordifolia</i> (Root): A Herbal Nutraceutical with Promising Therapeutic Activity <b>Dr. Tarannum Khanam</b>	<b>IFRC 2019: 106-171</b> Sensory Acceptability and Storage Stability of Purple Sweet Potato Muffin with Organic Acid Co-Pigmentation. <b>Dr. Yusnita Hamzah</b>	<b>IFRC 2019: 221-156</b> Alteration of Physicochemical Characteristics and Bioactive Compounds during Deep-Fat Frying of Banana Chips <b>Dr. Hataitip Nimitkeatkai</b>	
15:30	Tea/Coffee Break, Poster Viewing & Networking			
15:45	<b>Concurrent Session 13 Nutrition, Nutraceutical and Functional Food (NNFF)</b> Chairperson: Dr Mohd Sabri Pak Dek <i>Mesmera Ballroom 3&amp;4</i>	<b>Concurrent Session 14 Heritage, Food (HF)</b> Chairperson: Dr. Chua Bee Lia  <i>Mesmera 1</i>	<b>Concurrent Session 15 Food Analysis, Safety &amp; Quality (FASQ)</b> Chairperson: Assoc. Prof. Dr. Yaya Rukayadi <i>Mesmera 2</i>	<b>Poster Exhibition Ballroom Foyer</b>
15:45-16:00	<b>IFRC 2019: 229-164</b> The Potential Use of Baobab ( <i>Adansonia digitata</i> ) Fruit Pulp in Formulation of Cream Cheese <b>Dr. Salma Elghali Mustafa Elshiekh</b>	<b>ILHF1 (Invited Speaker)</b>  Marketing Malay Heritage Food to the World <b>Assoc. Prof. Dr. Muhammad Shahrir Abdul Karim</b>	<b>ILFASQ1 (Invited Speaker)</b>  Research and Food Safety Policy – Bridging the Gap, Transforming the Future <b>Mr. Mohd. Salim Bin Hj. Dulatti</b>	<b>Poster Session (FPE, FASQ, FCB, NNFF, FBM, FSC, FSM, HF)</b>
16:00-16:15	<b>IFRC 2019: 207-142</b> Palm Kernel Cake as A Valuable Source of Antihypertensive Proteolysate and Bioactive Peptides: <i>In Vitro</i> and <i>In Vivo</i> Studies <b>Dr. Mohammad Zarei</b>			
16:15-16:30	<b>IFRC 2019: 001-119</b>  Palm Oil Health and Nutrition: Perception vs Facts <b>Ms. Sarathana Dollah</b>	<b>IFRC 2019: 105-059</b> Knowledge and Attitude of Selected M40 Group in Kedah towards Chinese Herbal Tea Consumption. <b>Dr. Siti Nur'atifah Jaafar</b>	<b>IFRC 2019: 128-076</b> Assessment of Aflatoxigenic Fungi and Aflatoxin in Preharvest and Post-Harvest Maize ( <i>Zea mays</i> ) in Benue State <b>Dr. Emmanuel Msugh Mbaawuga</b>	
16:30-16:45	<b>IFRC 2019: 171-107</b> Designer Coconut with Premium Water Quality through Existing Inherited Trait <b>Dr. Ahmad Haniff Jaafar</b>	<b>IFRC 2019: 183-204</b> Identifying Possible Factors Influence Job Stress Among Casual Dining Restaurant Employees in Klang Valley, Malaysia <b>Dr. Hazrina Ghazali</b>	<b>IFRC 2019: 197-134</b> Malaysian Cocoa Liquor Antioxidant Assays <b>Ms. Alyaa Nurathirah Abd Halim</b>	

16:45-17:00	<b>IFRC 2019: 103-058</b> Effect of Hot and Cold Infusions on Ascorbic Acid Content and Antioxidant properties of Fruit Tea from <i>Citrus paradisi</i> and <i>Citrus aurantifolia</i> <b>Dr. Nurul Shazini Ramli</b>	<b>IFRC 2019: 016-004</b> Impact of an Intervention Program on Improvement of Knowledge, Attitudes, Practices (KAP) and Food Safety among Cattle Abattoir Workers in Malaysia <b>Dr. Adamu Muhammed Tukur</b>	<b>IFRC 2019: 230-166</b> Characterisation of Soy Residue (Okara) as Functional Nutraceutical Supplement <b>Ms. Nur Izzati binti Mohamad Zen</b>	
17:00	Closing Address/Award Ceremony			
9:00-14:00	Poster Judging ( <b>FPE, FASQ, FCB, NNFF, FBM, FSCP, FSM, HF</b> )			
<b>ABBREVIATIONS:</b>  FASQ: Food Analysis, Food Safety and Quality NNFF: Nutrition, Nutraceutical, and Functional Food HF: Heritage, Indigenous, and Ethnic Foods FPE: Food Processing and Engineering FSM: Food Service and Management HLF: Halal Food FBM: Food Biotechnology and Microbiology FCB: Food Chemistry and Biochemistry FSCP: Food Supply Chain and Food Packaging				