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ICAAI
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Agriculture and Agro-Industry 2010

“Food, Health and Trade”

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Book of Abstracts

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Food

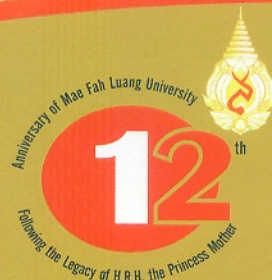
Functional foods
and nutraceuticals

Health

The global health food
supply chain

Trade

Business strategies for
functional foods and
nutraceutical trends



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CHIANG RAI, THAILAND**

Content

Message from the Chairman of the Executive Committee	
Message from the President	
Message from the Dean	
Message from the Secretariat	
Conference Program	6
Content	15
Abstract of Invited Speakers (Plenary and Session)	19
ORAL PRESENTATION ABSTRACTS	27
Agricultural Science & Technology	
OA001 Antioxidant Capacity and Total Phenolic Content of <i>Moringa oleifera</i> grown in Chiang Mai, Thailand	28
OA002 Validation of Modified QuEChERS Method for Simultaneous Determination of Organophosphates and Carbamates in Mangosteens by LC-MS/MS	29
OA003 Effect of Germination on Antioxidative Property of Pigmented and Non-pigmented Rice	30
OA004 Efficacy of Bi-Functional Carvacrol-Incorporated Cellulose Ether Coated Low Density Polyethylene Film on Minced Pork Qualities	31
OA005 Improvement of Rheological and Functional Properties of Defatted Rice Bran Protein Bioplastic by Kraft Lignin Addition	32
OA006 Effect of Longan Seed Extract and BHT on Properties of Gelatin Film from Giant Catfish Skin	33
OA007 Effect of Ozone on Oxidative Stress Defense Enzymes and Quality Changes in Tangerine (<i>Citrus reticulata</i> Blanco cv. Sai Nam Pung) Fruit	34
OA008 Reduction of Residual Chlorpyrifos on Harvested Bird Chili (<i>Capsicum frutescens</i> Linn.) Using Ultrasonication and Ozonation	35
OA009 Effect of Combinations of Limestone Tail and Basalt Tail with Chemical Fertilizer on Yield, Physico-Chemical and Postharvest Physiological Characteristics of Cassava Root (<i>Manihot esculenta</i> Crantz.)	36
OA010 Drought Responsive Proteins in Indica Rice (<i>Oryza sativa</i> L. ssp. <i>indica</i>)	37
OA011 Identification of Sugarcane Somaclones Derived from Callus Culture by SSR and RAPD Markers Analysis	38
OA012 Studying the Genomic Function of Rice β -glucosidase via RNA Interference	39
OA013 Determination of Relationships and Genetic Variation among <i>Amorphophallus</i> sp. from Northern Part of Thailand	40
OA014 Screening of Edible Fruits and Australian Native Plants for Antimicrobial Properties	41
OA015 Alternatives to Chemical Fungicide to Control Crown Rot of Banana	42
OA016 Efficacy of Natural Antifungal Pad for Controlling Postharvest of Table Grape Quality during Cold Storage	43
OA017 Seed Soaking with Essential Oils from Some Plants for Controlling <i>Sclerotium rolfsii</i> Sacc. Causing Damping – off Disease of Tomato	44
OA018 Preliminary Investigation of <i>Rhodococcus opacus</i> Cultivation for New Bioenergy Production	45
OA020 Optimization of Anhydrous Ethanol Production using Vapor Permeation and Pressure Swing Adsorption (PSA) Technique	46
OA021 Cloning and Expression of Beta-Galactosidase Gene from <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> TISTR 892 in <i>Escherichia coli</i>	47
OA022 Biological Activities Screening of Thai Essential Oils for Acne Treatment	48
OA023 Effects of <i>Pueraria mirifica</i> Herb on Reproductive Organ Development and Growth of Rice Field Frogs	49
OA025 Food Security and Diversity, Agricultural Industrialization and the Environmental Challenges	50
ORAL PRESENTATION ABSTRACTS	51
Food Science & Technology	
OF001 Drying Kinetics and Quality of Chopped Garlic Undergoing Different Drying Methods	52
OF005 Changes in Cooking Behavior of Organic and Inorganic Phthalung Sungyod Rice during Ageing	53
OF006 Effects of High Temperature Fluidization Technique on Starch Digestibility of High-amylose Brown Rice	54
OF007 Physicochemical Properties of Hypochlorite-Oxidized Corn Starch: The Influence of Ultrasound	55
OF008 Effect of Storage Time of Paddy Rice on Expansion of Rice Snack	56
OF010 Simple Fed – Batch Technique for the Production of Recombinant Enterokinase Light Chain by <i>Pichia pastoris</i>	57
OF011 Development of Composite Hollow Fiber Membranes for Separation of Acetone-Butanol-Ethanol (ABE) from Fermentation Broth using Pervaporation Technique	58
OF012 Effect of Nutrients in Trypticase Soy Agar on Growth Kinetics of Salmonella spp. under Micro – Cultivation	59
OF014 Development of Pla-Som Fermentation using Lactic Acid Bacteria Freeze-Dried Starter Culture	60
OF015 Fast and Less Thermal Degradation Protocol for Chromocult® Coliform Agar (CCA) Preparation to Detect <i>E. coli</i>	61
OF016 Production of Spray Dried Protein from Jellyfish (<i>Acromitus flagellatus</i>)	62
OF017 Optimization of Carbon and Nitrogen Source for <i>E. coli</i> Growth in Micro-cultivation on Trypticase Soy Agar	63
OF018 Comparative Study on Physicochemical Properties and Resistant Starch Content of Cake Prepared from Rice and Pea	64
OF019 Pro-oxidative Activity of Haemoglobin from Different Fish Species in Asian Seabass Muscle as Influenced by pH	65
OF020 Farinograph and Extensograph Properties of Dough Added with Psyllium Husk Powder or Locust Bean Gums	66
OF022 Effect of Longan Seed Extract and BHT on Properties of Gelatin Film from Giant Catfish Skin	67
OF023 Effect of Bromelain on Jellyfish Protein Hydrolysate Qualities	68

OF024	Structural Characterization and Immunostimulatory Bioactivity of Oligoglucan Derived from Wheat Grass Activates Monocytes via Toll Like Receptor 2	69
OF025	The Mathematical Models for Electrical Conductivities of Fresh Juices, Concentrated Juices and Purees during Ohmic Heating	70
OF026	Infrared and Hot Air Drying of Mullet Fish : Drying Kinetics, Energy Consumption and Quality	71
OF027	One and Two Stages Drying of Shrimp using Hot Air and Infrared : Energy Consumption and Quality Aspect	72
OF028	Water Sorption Isotherm and Thermo-Physical Properties for the Analysis of Crumb Rubber Drying	73
OF029	Identification and Probiotic Attributes of a New Cellulolytic <i>Lactobacillus</i> sp. MWBPC 1-3-1 Isolated from Wild Boar Intestinal Tract	74
OF030	Origin of Proteolytic Enzymes Involved in Production of Malaysian Fish Sauce, <i>Budu</i>	75
OF032	Antioxidant Activity of Plant by-Products (Pink Guava Leaves and Seeds) and their Application in Cookies	76
OF033	Effect of Adding Ling-zhi (<i>Ganoderma lucidum</i>) on Oxidative Stability, Textural and Sensory Properties of Smoked Fish Sausage	77

ORAL PRESENTATION ABSTRACTS

79

Agribusiness Management

OM001	Fairtrade : Opportunities and Obstacles for Thai Agricultural and Handicraft Producers	80
OM002	Supply Chain and Logistics Management for Exporting Thai Mangoes to Japan	81
OM003	A Comparative Study of Rice Production and Trade Dynamics between Thailand and Vietnam	82
OM005	Packaging Development to Support Export Supply Chain of Mangosteen Fruit	83

POSTER PRESENTATION ABSTRACTS

85

Agricultural Science & Technology

PA001	Phytochemicals and Physiological Changes in Cayenne Pepper	86
PA002	Photostability of Mango Seed Kernel Extract and Its encapsulated Product	87
PA003	Development of Test Kit for Total Polyphenols in Teas	88
PA004	Clarification and Purification of Crude Phycocyanin Extract from <i>Spirulina</i> sp. Using Membrane Processes	89
PA005	Nutritional Values and Antioxidant Property of Local Vegetable : Tam-mung (<i>Litsea petiolata</i> Hook.f.)	90
PA006	Antioxidant Properties of Quercetin Extracted from Khao Tong (<i>Houttuynia cordata</i> Thumb) Leaves Using Solvent	91
PA007	Analysis of Rare Sugars in Jack fruit	92
PA008	Mangiferin and Antioxidant Capacity of Mango Leaves Extract (<i>Mangifera indica</i> L.)	93
PA009	Identifying Parameters Influencing Astaxanthin Production by <i>Xanthophyllomyces dendrorhous</i> Cultivated in Pineapple Juice Based Concentrate Low Cost Medium	94
PA010	Bioactivities of <i>Carica papaya</i> Latex Extract	95
PA011	Development of Moringa oleifera Leaves Extract as Natural Antioxidant for Topical Application	96
PA012	Extraction of Phenolic Antioxidants from Peels and Seeds of the Royal Project's Fruits	97
PA013	Antioxidant Properties of Tea from OTOP (One Tambon One Product) Project	98
PA014	Functional Properties of Thai Rice and Legume	99
PA015	<i>Rhodopseudomonas</i> sp. KU2, an Astaxanthin-Producing Bacterium	100
PA016	Quantification of Polyphenolic Contents and Bioactive Phenolic Constituents of Various Rice Varieties in Taiwan	101
PA017	Antioxidant Activities of Curcumin-Metal Complex	102
PA018	Nutritional Contents of Moringa Leaf (<i>Moringa oleifera</i>)	103
PA019	Quality Attribute and Antioxidant Activity Changes of Jerusalem Artichoke Tubers (<i>Helianthus tuberosus</i> L.) during Storage at Different Temperatures	104
PA020	Extraction and Determination of Ferulic Acid in Corn (<i>Zea mays saccharata</i>) by HPLC	105
PA021	Optimization of Antioxidants Extraction from Black Bean (<i>Phaseolus mungo</i> Linn.)	106
PA022	Gamma-aminobutyric Acid in Germinated Economic Crops	107
PA024	Physical and Chemical Properties of Mulberry (<i>Morus alba</i> var. Chiangmai)	108
PA025	Antioxidant Activity of Oleoresin from Thai Chilli cv. Huarou, cv. Jinda and cv. Super Hot	109
PA026	Antioxidant and Anti-Inflammatory Activities of Freshwater Macroalga, <i>Cladophora glomerata</i> Kützing	110
PA027	Hypotensive Activity of Durian Extract	111
PA029	Antioxidant Capacity in Tangerine Peel as Affected by Fruit Scarring and Storage Humidity Conditioning	112
PA030	Effect of Plastic Films on Quality of Shelf-life of Mixed Fresh-Cut Broccoli, Cauliflower and Carrot	113
PA031	Eco-Innovative Package Design for Fresh fruits: Case Study of Kiwi Fruits from the Royal Project Foundation	114
PA032	Indented Longan Detection with Computer Vision-based Software in Consideration of Roundness Value	115
PA033	Prediction Models for Moisture Sorption Isotherms of Soy Protein Isolate/Carboxymethyl Chitosan Blend Films	116
PA035	Characteristics and Molecular Properties of Cuttlefish (<i>Sepia pharaonis</i>) Skin Gelatin Film Incorporated with Star Anise Extracts	117
PA036	Tangerine Quality Monitoring by Ethanol Concentration Measurement	118
PA039	The Study of <i>Aloe vera</i> Coating Effects in Maintaining the Shelf Life and Freshness of the Indonesian Cut Tropical Fruit Product (Ready to Eat Product)	119
PA040	Development of Shellac from Source Available in Thailand as an Alternative Polymer for Postharvest Treatment	120
PA041	Factors Affecting an Enhancement of Mechanical Properties of Composite Edible Film Based on Shellac and Gelatin	121
PA042	Evaluation of Corrugated Common Footprint Boxes Performance through Local Logan Shipping by Controlled Temperature Truck	122

PA046	Application of Chitosan for Reducing Chemical Fertilizer Uses in Waxy Corn Growing	123
PA049	Micropropagation of <i>Houttuynia cordata</i> Thunb	124
PA050	Expression Analysis of Na ⁺ /H ⁺ Exchanger and Monosaccharide Transporter Genes in Rice Suspension Cells under Salt Stress	125
PA053	Effect of Seed Development on High Seed Quality of Physic Nut (<i>Jatropha curcas</i> Linn.)	126
PA054	Preparation and Characterization of Siam Weed Pellets	127
PA055	Varietal Cross Heterosis of Local Waxy Corn	128
PA056	Effect of Different Soil Conditioners on Growth and Development of <i>Jatropha curcas</i> L. in An Acid Soil	129
PA059	Appropriate Design of Greenhouse in Humid Tropical Region	130
PA060	Antibacterial Activity of Ten Medicinal Plant Extracts against Human and Plants Pathogens	131
PA061	Antimicrobial Activity of Agricultural By-Products Extracts against <i>Vibrio</i> Species	132
PA062	Effect of Ozone and Vapor Phase Hydrogen Peroxide Fumigation on the Controlling of Postharvest Diseases of Longan Fruit (<i>Dimocarpus longan</i> Lour.)	133
PA063	Medium Optimization for Antimicrobial Compound Production by an Endophytic Fungus of <i>Stemona burkillii</i> for Plant Pathogenic Control	134
PA064	Potential of Ten Indigenous Plant Extracts for Inhibiting the Growth of the Pathogen <i>Colletotrichum</i> sp.	135
PA066	Phosphorus Accumulation in Wetland for Food Processing Wastewater Treatment	136
PA067	Removal Some Heavy Metal Ions from Electroplating Wastewater Using Activated Charcoal from Peanut Shell	137
PA068	Carotenoids Production from Red Yeasts Using Waste Glycerol as A Carbon Source	138
PA069	Lactic Acid Bacteria from Thai Fermented Meat Products as Biocontrol Agents against Anthracnose Disease	139
PA070	Effect of Bio-extract as Microbial Inoculum on Composting of Cassava Leaves and Stems	140
PA072	Development of Artificial Neural Network on Transparent Soap Base Containing <i>Sonneratia caseolaris</i> Extract	141
PA073	Physical Stability Screening of Nanoemulsions Containing Plai Oil by Box-Behnken Design	142
PA074	Nanoemulsions Containing Volatile Oils as A Novel Antimicrobial for Oral Health Care Products	143
PA075	Cosmeceutical Product from <i>Schizophyllum commune</i> Fries.	144
PA076	Preparation and Characterization of Shellac/PVP Iodine Blend as An Antimicrobial Film Patch	145
PA077	Factors Affecting on Particulate Formation of Shellac through Electro spraying Process	146
PA078	Antimicrobial Resistance Profile of <i>Escherichia coli</i> Isolates from Fattening Pigs in Khon Kaen Province, Thailand	147
PA079	Culture Media for <i>Ascosphaera apis</i> , the Causative Agent of Chalkbrood Disease of Honey Bee	148
PA080	Use of Modified Media to Induce <i>Bacillus subtilis</i> to Produce Antifungal Substances for Control of Chalkbrood Disease in Honeybee	149
PA081	Effects of Prebiotics on Growth Performance and Pathogenic Inhibition in Sex-Reversed Red Tilapia (<i>Oreochromis niloticus</i> × <i>Oreochromis mossambicus</i>)	150
PA082	PCR-DGGE Based Comparative Analysis of Fecal Samples from Farmed Wild Boars and Domestic Pigs	151
PA085	Off-flavor in Tilapia (<i>Oreochromis niloticus</i>) Reared in Cages and Earthen Ponds in Northern Thailand	152
PA086	Effects of Season Change to Semen Quality of Boar in Small Holder Pig Farms in Chiangmai-Lamphun Province in Thailand	153
PA087	Development of Packaging for Healthy Snacks	154
PA088	Potential of Six Plant Species for Food Processing Wastewater Treatment in Wetland	155

POSTER PRESENTATION ABSTRACTS

157

Food Science and Technology

PF001	Effect of Drying Conditions on Isoflavones and α -Glucosidase Inhibitory Activity of Soybean [<i>Glycine max</i> (L.) Merrill]	158
PF002	Effect of Hydrothermal Treatment of Rice Flour on Various Rice Noodles Quality	159
PF003	Jasmine Milled Rice Characteristics after Deactivation of Bran Oil Enzyme	160
PF004	The Stability and Rheological Properties of Fat-Reduced Mayonnaises by Using Modified Starches as Fat Replacer	161
PF006	Jet Impingement Freezing for Frozen Ripe Mango (cv. Nam Dok Mai)	162
PF007	Characterization of Stress Relaxation Properties and Structural Changes of Chinese Steamed Bread Subjected to Freeze-Thaw Cycles	163
PF008	Optimization and Extrusion Behavior on Functional Ready-to-Eat Breakfast Cereal	164
PF009	Physicochemical and Organoleptic Properties of Jackfruit (<i>Artocarpus heterophyllus</i> L. var. Madu) Flavored Goat's Milk Dadih	165
PF010	Effect of High-Pressure Microfluidization on the Structure and Properties of Waxy Rice Starch	166
PF011	Development Processing of Dried Boiled Anchovies of Pattani Province	167
PF012	Foam-Mat Drying of Tamarind Purée (<i>Tamarindus indica</i> L.): Effect of Maltodextrin and Drying Air Temperatures	168
PF013	An Alternative Method for Germinated Brown Rice Powder Process Using Foam-Mat Drying Technique	169
PF014	Antimicrobial Activities of Edible Bird's Nest Extracts against Selected Food-Borne Pathogens	170
PF015	Antimicrobial Resistance of <i>Salmonella</i> Typhimurium Isolated from Humans, Natural Water and Fresh Water Prawn in Thailand	171
PF016	Isolation of <i>Salmonella</i> spp. from Animal Slaughtered in Khon Kaen Province, Thailand	172
PF017	Prevalence and Antimicrobial Resistance of <i>Salmonella</i> Isolated from Pigs in Slaughterhouse in Vientiane Capital, Lao PDR	173
PF018	Comparison on Starter Culture from Three Drying Methods for Thai Fermented Fish (<i>Pla-som</i>) Production	174
PF019	Antimicrobial Activity of Bioactive Compounds in Kefir against Pathogenic Bacteria	175
PF020	Spoilage Bacterial Changes during Storage of Oyster (<i>Crassostrea belcheri</i>) in Ice-bath	176

PF021	Microbiological Quality of Fresh Cockle (<i>Anadara granosa</i>) during Storage at Room Temperature	177
PF022	Preliminary Screening of Appropriate Probiotic Bacteria for Producing Health Drink from Mature Coconut Juice	178
PF023	Partitioning of Proteases from Viscera of Striped Catfish (<i>Pangasianodon hypophthalmus</i>) by Three-Phase System	179
PF024	Microwave-Assisted Extraction of Bioactivity Compounds from <i>Bombax ceiba</i> Linn. Flowers	180
PF025	Trypsin from the Pyloric Ceca of Bluefish: Purification and Biochemical properties	181
PF026	Contamination of Acrylamide in Thai-Conventional Foods from Nong Mon Market, Chonburi	182
PF027	Determination of Lipid Peroxidation of Palm Puree Prepared from Various Tenera Varieties	183
PF028	Nitrate and Nitrite Residue in Raw E-san Salami in Khon Kaen Province of Thailand	184
PF029	Extraction of Collagen from Hen Eggshell Membrane by Using Organic Acids	185
PF030	Extraction and Characterization of Acid-soluble Collagen from Skin of Striped Catfish (<i>Pangasianodon hypophthalmus</i>)	186
PF032	Antioxidative and Anti-Polyphenoloxidase Activities of Green and Mulberry Tea towards Melanosis Inhibition in Pacific White Shrimp	187
PF033	Purification of Alkaline Protease from Viscera of Farmed Giant Catfish (<i>Pangasianodon gigas</i>) by Three-Phase Partitioning	188
PF034	Antioxidant Activities of Curry Paste Extract (Kua-khling)	189
PF036	Viscozyme L for Pre-treatment of Coconut Oil Extraction by Screw Press	190
PF037	Textural Qualities Improvement of Rice Flour Gel using Proteases	191
PF038	Chemical Compositions of Eggs from Chicken, Quail and Snail-Eating Turtle	192
PF039	Levels of Essential and Non-Essential Metals in the Herbal Teas	193
PF040	Influence of Encapsulation Conditions using Spray Drying on the Physicochemical Properties of Bioactive Compounds from Roselle	194
PF041	Study on Preparation and Quality of Tomato Crispy Crackers	195
PF042	Ready to Eat Cereal from Resistant Starch type iii (rs3) as a Functional Food Ingredient for Diabetes : A review	196
PF044	The Effect of Acute Fruits and Vegetables Puree-Based Drink Consumption on Plasma Antioxidant Status and the Susceptibility of Low Density Lipoprotein to Copper-Induced Oxidation	197
PF045	Review of Effervescent Powder from Mangosteen (<i>Garcinia mangostana</i> L.) Pericarp which is Rich in Xanthones as Potential Functional Food	198
PF046	Flow Characteristics and Selected Physical Properties of Porridge Mixed with Pumpkin	199
PF047	Identification of the Physical Qualities that Impact to Consumer Preference between Chicken Nuggets and Chicken Nugget Analogues in Taiwan Using Preference Mapping	200
PF048	Product Development of Gluten-Free Herb Biscuits	201
PF049	Evaluation of Oxidative Stability and Overall Qualities of Chinese- Style Sausage as Affected by the Addition of Roselle Extract and Different Sweeteners	202
PF050	Development of Healthy Processed Rice Products Fortification with Vitamins and Minerals	203
PF051	The Development of Soy Milk Sandwich Spread	204
PF052	Effect of Sesame Flour Addition on Spaghetti Quality Using Extruder	205
PF053	The Study on Some Properties of Germinated Brown Rice Mixed with Cereals and Vegetables	206
PF055	Effect of Vacuum Impregnation on the Mass Transfer and Processing Time of Osmotically Dehydrated Longkong (<i>Aglaia dooktoo</i> Griff)	207
PF056	Influence of Polyglycerol Polyricinoleate and Sodium Caseinate on Interfacial Properties of Ethanol-Oil Interface	208
PF057	Effect of Sodium Chloride on Gel Properties of Pork Ball	209
PF058	Crude Malva Nut Gum Affects Pasting and Textural Properties of Wheat Flour in the Presence or Absence of Sodium Chloride	210
PF059	Certain Chemical and Physical Properties of Sterilised Calcium-Fortified soymilk	211
PF060	Effect of Drying Method on the Extraction of Phycocyanin from <i>Spirulina platensis</i>	212
PF061	The Prevalence of <i>Listeria</i> Species Isolated from Duck Intestines and other Duck- related Samples in Penang, Malaysia	213
PF062	Assessing Awareness on Food Quality and Safety among Food Small and Medium-size Enterprises in Thailand	214
PF063	Replacing of Sucrose with Inulin in Passion Fruit Jam	215
PF064	Purification and Characterization of Microbial Transglutaminase from <i>Enterobacter</i> sp. C2361	216

POSTER PRESENTATION ABSTRACTS

Agribusiness Management

PM001	Poverty Reduction and Empowerment of Vulnerable Groups through Training on Village Level Food Processing	218
PM007	Thai Consumer Willingness to Pay for Genetically Modified Rice	219

List of ICAAI2010 committee

Presentation Number

220
223