





Program

International Conference on Agriculture and Agro-Industry 2010
Food, Health and Trade

Mae Fah Luang University, Chiang Rai, Thailand November 19-20, 2010



Program

International Conference on Agriculture and Agro-Industry 2010: Food, Health and Trade Mae Fah Luang University, Chiang Rai, Thailand November 19-20, 2010

	November 19-20, 2010	
Friday, Nove	mber 19 th 2010	
Main Sessions:	08.00 - 12.15	C5 302
08.00 - 09.00	Registration and Poster Placement	
09.00 - 09.30	Welcome Remarks by Asst. Prof. Dr. Vicha Sardsud	
	Welcome and Opening Remarks by Assoc. Prof. Dr. Vanchai Sirichana	
	Group Photo	
09.30 - 10.15	Keynote Presentation 1	
	The Global Health Food Supply Chain	
	Assoc. Prof. Dr. Kamol Lertrat Director, Plant Breeding Research Center for Sustainable Agriculture (PBRCA), Khon Kaen University, Thailand	
10.15 - 10.45	Coffee Break / Poster Session / Exhibition	
10.45 - 11.30	Keynote Presentation 2	
	Functional Foods and Nutraceuticals: Substantiation of Health Claims in Euro	pe
	Prof. Dr. Marina Heinonen	
11 20 12 15	University of Helsinki, Finland	
11.30 - 12.15	Keynote Presentation 3 Business Opportunity of Functional Foods Development for Healthy Lifestyle	
	Dr. Chanchai Waimaleongora-ek	
	Vice President for Corporate Research and Development, Charoen Pokphand Foods	
12.15 - 13.30	Lunch / Poster Session / Exhibition	
Concurrent Ses	sions: 13.30 - 17.00	
	Session 1: Agricultural Science and Technology	C5 318
	Session 2: Food Science and Technology	C5 302
	Session 3: Agribusiness Management	C5 319
15.00 - 15.30	Coffee Break / Poster Session / Exhibition	
17.00 - 18.00	Poster Session / Exhibition	
18.00 - 21.00	Welcome Reception	
Saturday, No	wember 20 th 2010	
Concurrent Ses	sions Continued: 08.30 - 12.00	
	Session 1: Agricultural Science and Technology	C5 302
	Session 2: Food Science and Technology	C5 318, C5 319
10.00 - 10.30	Coffee Break / Poster Session / Exhibition	
12.00 - 12.15	Closing Remarks	
12.15 - 13.00	Lunch	
13.00 - 18.00	Post Conference Excursions	



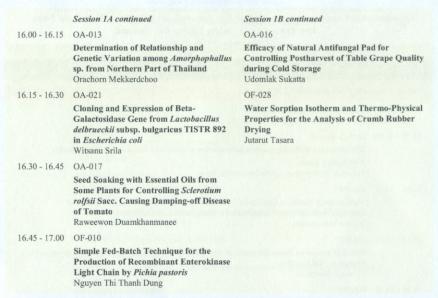
Concurrent Sessions Program

International Conference on Agriculture and Agro-Industry 2010: Food, Health and Trade Mae Fah Luang University, Chiang Rai, Thailand November 19-20, 2010

Friday, Nov	ember 19 th 2010		
Session 1: Agr	ricultural Science and Technology	C5 318	
	Asst. Prof. Dr. Varit Srilaong Dr. Niramol Punbusayakul		
13.30 - 14.00	Invited Speaker The Influence of the Interaction between Jasmonates and Ethylene on Fruit Quality Prof. Satoru Kondo School of Horticulture, Chiba University, Japan		
14.00 - 14.15	OA-002 Validation of Modified QuEChERS Method for Simultaneous Determination of Organophosphates and Carbamates in Mangosteens by LC-MS/MS Wanisa Meecharoen		
14.15 - 14.30	OA-007 Effect of Ozone on Some Biochemical and Quality Changes in Tangerine (Citrus reticulata Blanco ev. Sai Nam Pung) Pornanan Boonkom		
14.30 - 14.45	OA-008 Reduction of Residual Chlorpyrifos on Harvested Bird Chili (Capsicum frutescens Linn.) Using Ultrasonication and Ozonation Sarunya Pengohol		
14.45 - 15.00			
15.00 - 15.30	Coffee Break / Poster Session / Exhibition		
	Breakout Session 1		
Chairs:	Session 1A C5 318 Dr. Amorn Owatworakit Dr. Nattaya Konsue	Session 1B C5 319 Asst. Prof. Dr. Pornchai Rachtanapun Dr. Rungarun Sasanatayart	
15.30 - 15.45	OA-011 Identification of Sugarcane Somaclones Derived from Callus Culture by SSR and RAPD Markers Analysis Sarut Thumjamras	OA-005 Improvement of Rheological and Functional Properties of Defatted Rice Bran Protein Bioplastic by Kraft Lignin Addition Thiranan Kunanopparat	
15.45 - 16.00	OA-012	OA-006	
	Study the Genomic Function of Rice β-Glucosidase via RNA Interference Dang Thi Thanh Tam	Effect of Longan Seed Extract and BHT on Properties of Gelatin Film from Giant Catfish Skin Samart Sai-Ut	

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Session 2: Food	Science and Technology	C5 302
Chair: Co-Chair:	Dr. Alastair Hicks Dr. Chutamat Niwat	d to
13.30 - 14.00	Invited Speaker	
	Safe Agricultural Food Products Through Risk-Based Management at Village Level in Maekong Sub-Region	
	Dr. Alastair Hicks Adjunct Professor, School of Agro-Industry, Mae Fah Luang University	
14.00 - 14.15	OF-023	
	Production of Goat Milk Containing Prebiotic Galactooligosaccharides Suwattana Pruksasri	
14.15 - 14.30	OF-029	
	Identification and Probiotic Attributes of a New Cellulolytic Lactobacillus sp. MWBPC Isolated from Wild Boar Intestinal Tract Sirapan Sukontasing	1-3-1
14.30 - 14.45	OF-017	
	Optimization of Carbon and Nitrogen Source for <i>E. coli</i> Growth in Micro-Cultivation o Trypticase Soy Agar Wanchana Saeaung	n
14.45 - 15.00	OF-015	
	Fast and Less Thermal Degradation Protocol for Chromocult® Coliform Agar (CCA) Preparation to Detect $E.\ coli$ Colonies Pattarin Supanivatin	
15.00 - 15.30	Coffee Break / Poster Session / Exhibition	



Session 2 contin	nued
Chair: Co-Chair:	Asst. Prof. Dr. Muanmai Apintanapong Dr. Chutamat Niwat
15.30 - 15.45	OF-014
	Development of Pla-Som Fermentation Using Lactic Acid Bacteria Freeze-Dried Starter Culture Wanida Saejung
15.45 - 16.00	OF-016
	Production of Spray Dried Protein From Jellyfish (Acromitus flagellatus) Nattapat Vatanakitsada
16.00 - 16.15	OF-026
	Infrared and Hot Air Drying of Mullet Fish: Drying Kinetics, Energy Consumption and Quality Yutthana Tirawanichakul
16.15 - 16.30	OF-027
	One and Two Stages Drying of Shrimp using Hot Air and Infrared: Energy Consumption and Quality Aspect Supawan Tirawanichakul
16.30 - 16.45	OF-011
	Development of Hollow Fiber Membranes for Separation of Acctone-Butanol-Ethanol (ABE) from Fermentation Broth using Pervaporation Technique Wirat Inthavee

Session 3: Agril	ousiness Management C5 319
Chair:	Sutrisno S Mardjan
Co-Chair:	Dr. Rungarun Sasanatayart
13.30 - 14.00	Invited Speaker
	Thai Position in World Exports of Fruits and Vegetables
	Mr. Pathom Tankham President, Thai Fruits and Vegetables Producer Association
14.00 - 14.15	OM-001
	Fairtrade: Opportunities and Obstacles for Thai Agricultural and Handicraft Producers Vilailuk Tiranutti
14.15 - 14.30	OM-002
	Supply Chain and Logistics Management for Exporting Thai Mangoes to Japan Narat Hasachoo
14.30 - 14.45	OM-003
	A Comparative Study of Rice Production and Trade Dynamics between Thailand and Vietnam Nguyen Luong Bach
14.45 - 15.00	OM-005
	Packaging Development to Support Export Supply Chain of Managosteen Fruit Sutrisno S Mardjan
	End of Session 3
15.00 - 15.30	Coffee Break / Poster Session / Exhibition

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Saturday, No	ovember 20 th 2010
Concurrent Ses	ssions Continued: 08.30 - 11.45
Session 1: Agri	cultural Science and Technology C5 302
Co-Chair:	Prof. Dr. Usanee Vinitketkamnuan Dr. Niramol Punbusayakul
08.30 - 09.00	Invited Speaker Medicinal Value of Thai Agricultural Products Prof. Dr. Usanee Vinitketkamnuan Department of Biochemistry, Faculty of Medicine, Chiangmai University, Thailand
09.00 - 09.15	OA-001
	Antioxidant Capacity and Total Phenolic Content of <i>Moringa oleifera</i> Grown in Chaing Mai, Thailand Wiwat Wangcharoen
09.15 - 09.30	OA-003
	Effect of Germination on Antioxidative Property of Pigmented and Non-Pigmented Rice Sutharut Jiapong
09.30 - 09.45	OA-014
	Screening of Edible Fruits and Australian Native Plants for Antimicrobial Properties Tuflikha Primi Putri
09.45 - 10.00	OA-022 Biological Activities Screening of Thai Essential Oils for Acne Treatment Sujitra Luangnarumitchai
10.00 - 10.30	Coffee Break / Poster Session / Exhibition
Chair: Co-Chair:	Dr. Pongmanee Thongbai Dr. Nattaya Konsue
10.30 - 10.45	OA-009
	Effect of Combinations of Limestone Tail and Basalt Tail with Chemical Fertilizer on Yield, Physico-Chemical and Postharvest Physiological Characteristics of Cassava Root (Manihot esculenta Crantz.) Nitchaphat Banphasuwan
10.45 - 11.00	OA-018
	Preliminary Investigation of <i>Rhodococcus opacus</i> Cultivation for New Bioenergy Production Chinnatad Sinprasertchok
11.00 - 11.15	OA-020
	Optimization of Anhydrous Ethanol Production Using Vapor Permeation and Pressure Swing Adsorption (PSA) Technique Saengduan Pimkaew
11.15 - 11.30	OA-023
	Effects of <i>Pueraria mirifica</i> Herb on Reproductive Organ Development and Growth of Rice Field Frogs Tarinee Lonuchit
11.30 - 11.45	OA-025
	Food Security and Diversity, Agricultural Industrialization and the Environmental Challenges Pongmanee Thongbai

End of Session 1

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Session 2: Food	Science and Technology	C5 318
Chair:	Prof. Dr. Pavinee Chinachote	
Co-Chair:		
08.30 - 09.00	Invited Speaker	
	Functional Foods and Nutraceuticals: Current Issues and Trends Prof. Dr. Pavinee Chinachote Director, Nutraceutical and Functional Food Research and Development Center Faculty of Agro-Industry, Prince of Songkla University, Thailand	
09.00 - 09.30		
	The Role of the RGJ-Ph.D. Program in Promo Researchers	ting Collaboration between Thai and Foreign
	Prof. Dr. Naksitte Coovattanachai Former Director, The Royal Golden Jubilee Ph.D. Program, Thailand	
09.30 - 09.45	OF-005	
	Changes in Cooking Behavior of Organic and Inorganic Phatthalung Sungyod Rice during Ageing Ittiporn Keawpeng	
09.45 - 10.00	OF-006	
	Effects of High Temperature Fluidization Technique on Starch Digestibility of High-Amylose Brown Rice Donludee Jaisut	
10.00 - 10.30	Coffee Break / Poster Session / Exhibition	
	CONTRACTOR OF THE PARTY OF THE	
	Breakout Session 2	
	Session 2A	Session 2B
	ERRORES CONTRACTOR CON	Session 2B C5 319 Dr. Akasit Jongjareonrak
Chairs:	Session 2A C5 318	C5 319
Chairs:	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat OF-001	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen OF-032
Chairs: Co-Chairs:	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen
Chairs: Co-Chairs:	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat OF-001 Drying Kinetics and Quality of Chopped Garlic undergoing Different Drying Methods	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen OF-032 Antioxidant Activity of Plant by Products (Pink Guava Leaves and Seeds) and Their Application in Cookies
Chairs: Co-Chairs: 10.30 - 10.45	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat OF-001 Drying Kinetics and Quality of Chopped Garlic undergoing Different Drying Methods Ratiya Thuwapanichayanan	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen OF-032 Antioxidant Activity of Plant by Products (Pink Guava Leaves and Seeds) and Their Application in Cookies Wan Nur Zahidah
Chairs: Co-Chairs: 10.30 - 10.45	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat OF-001 Drying Kinetics and Quality of Chopped Garlic undergoing Different Drying Methods Ratiya Thuwapanichayanan OF-025 The Mathematical Models for Electrical Conductivities of Fresh Juices, Concentrated Juices and Purees during Ohmic Heating Titaporn Tumpanuvatr	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen OF-032 Antioxidant Activity of Plant by Products (Pink Guava Leaves and Seeds) and Their Application in Cookies Wan Nur Zahidah OF-008 Effects of Storage Time of Paddy Rice on Expansion of Rice Snacks
Chairs: Co-Chairs: 10.30 - 10.45 10.45 - 11.00	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat OF-001 Drying Kinetics and Quality of Chopped Garlic undergoing Different Drying Methods Ratiya Thuwapanichayanan OF-025 The Mathematical Models for Electrical Conductivities of Fresh Juices, Concentrated Juices and Purees during Ohmic Heating Titaporn Tumpanuvatr	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen OF-032 Antioxidant Activity of Plant by Products (Pink Guava Leaves and Seeds) and Their Application in Cookies Wan Nur Zahidah OF-008 Effects of Storage Time of Paddy Rice on Expansion of Rice Snacks Taweesak Thongkum
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Chairs: Co-Chairs: 10.30 - 10.45 10.45 - 11.00	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat OF-001 Drying Kinetics and Quality of Chopped Garlic undergoing Different Drying Methods Ratiya Thuwapanichayanan OF-025 The Mathematical Models for Electrical Conductivities of Fresh Juices, Concentrated Juices and Purees during Ohmic Heating Titaporn Tumpanuvatr OF-007 Physicochemical Properties of Hypochlorite- Oxidized Corn Starch: the Influence of Ultrasound Chong Woei Tyng OF-018 Comparative Study on Physicochemical Properties and Resistant Starch Content of	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen OF-032 Antioxidant Activity of Plant by Products (Pink Guava Leaves and Seeds) and Their Application in Cookies Wan Nur Zahidah OF-008 Effects of Storage Time of Paddy Rice on Expansion of Rice Snacks Taweesak Thongkum OF-019 Pro-Oxidative Activity of Haemoglobin from Different Fish Species in Asian Seabass Muscle as Influenced by pH Sajid Maqsood OF-030 Origin of Proteolytic Enzymes Involved in Production of Malaysian Fish Sauce, Budu
Chairs: Co-Chairs: 10.30 - 10.45 10.45 - 11.00	Session 2A C5 318 Prof. Dr. Pavinee Chinachote Dr. Chutamat Niwat OF-001 Drying Kinetics and Quality of Chopped Garlie undergoing Different Drying Methods Ratiya Thuwapanichayanan OF-025 The Mathematical Models for Electrical Conductivities of Fresh Juices, Concentrated Juices and Purees during Ohmic Heating Titaporn Tumpanuvatr OF-007 Physicochemical Properties of Hypochlorite- Oxidized Corn Starch: the Influence of Ultrasound Chong Woei Tyng OF-018 Comparative Study on Physicochemical	C5 319 Dr. Akasit Jongjareonrak Asst. Prof. Dr. Saroat Rawdkuen OF-032 Antioxidant Activity of Plant by Products (Pink Guava Leaves and Seeds) and Their Application in Cookies Wan Nur Zahidah OF-008 Effects of Storage Time of Paddy Rice on Expansion of Rice Snacks Taweesak Thongkum OF-019 Pro-Oxidative Activity of Haemoglobin from Different Fish Species in Asian Seabass Muscle as Influenced by pH Sajid Maqsood OF-030 Origin of Proteolytic Enzymes Involved in

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	Session 2A continued	Session 2B continued
11.30 - 11.45	OF-020	OF-022
	Farinograph and Extensograph Properties of Dough Added with Psyllium Husk Powder or Locust Bean Gums Sze-Yin Sim	Effect of Bromelain on Jellyfish Protein Hydrolysate Qualities Suttiwat Saehor
11.45 - 12.00	OF-034	OF-012
	The Effect of Temperature and Extraction Time of Fruit's Flesh and Drying of Cotyledon Picung to Produce Picung Powder Mulyati M Tahir	Effect of Nutrients in Trypticase Soy Agar of Growth Kinetics of Salmonella spp. under Micro-Cultivation Wipavadee Sangadkit

End of Session 2