

INTERNATIONAL CONFERENCE ON AGROTECHNOLOGY, BEVERAGE AND FOOD (ICABF 2023)

In Conjunction With
International Congress on Technology
Universiti Teknologi Brunei
23-25 October 2023

"Technology for Future Agriculture, Beverage and Food Manufacturing"







Time	Programme	Venue
8.00	Registration & Networking	Sepakat 6
9.00	Conference Inauguration	
9.15	Plenary Session	
10.00	Refreshment Break	
10.30	Keynote Address 1	
11.15	Keynote Address 2	
12.00	Lunch Break	
13.30	Contributed Talks – Session #1	
15.00	Refreshment Break	
15.30	Contributed Talks – Session #2	



PLENARY AND KEYNOTE SESSIONS

Plenary and Keynote Chair: Prof Dr Beston Nore

Time: 9:15 am - 12:00 pm

Plenary Session

Speaker: Prof Dr Yonathan Asikin

9.15 Faculty of Agriculture, University of the Ryukyus, 1-Senbaru, Nishihara, Okinawa, Japan

Title: *In-vivo* Aroma Release and Flavour Characteristics of Non-centrifugal Cane Sugar

10.00 Refreshment Break

Keynote Address 1

Speaker: Prof Dr Tan Chin-Ping

10.30 Faculty of Food Science and Technology, Universiti Putra Malaysia, Selangor, Malaysia

Title: Preparation, Characterization, and Application of Micro- and Nano-Structured Functional Lipids for Bioactive Food Ingredients

Keynote Address 2

Speaker: Prof Dr Utai Klinkesorn

11.15 Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand

Title: Valorization of Rambutan (*Nephelium lappaceum* L.) Kernel as Edible Fat

Source: Extraction, Modification and Application in Foods

Contributed Talks - Session #1

Theme 1: Food Product Innovation and Development

Session Chair: Prof Dr Tan Chin-Ping

Time: 1:30 pm - 3.00 pm

ICABF-002

13.30 Formulation of Naturally Flavoured Mineral Water with *Curcuma Longa Zumirra Affno, Aida Maryam Basri and Beston Faiek Nore*

ICABF-003

13.50 Developing Herbal-Based Beverage Fermentation using Saccharomyces
Cerevisiae: The Physico-Chemical Properties
Siti Madihah Mohd-Don, Masmunira Rambli and Beston Faiek Nore

ICABF-004

14.10 Development of *Halalan Tayibban* Plant-Based Cheese Formulations *Hasna Basirah Mazalan, Masmunira Rambli, Syazana Abdullah Lim and Beston Faiek Nore*

ICABF-013

14.30 Evaluation of Physicochemical Properties of Low-Fat Chicken Sausages containing Whey Protein Isolate and Guar Gum

Nur Hamizah Hamid and Namasivayam Navaranjan

Contributed Talks – Session #2

Theme 2: Agricultural Engineering and Technology

Session Chair: Prof Dr Utai Klinkesorn

Time: 3:30 pm - 5.00 pm

ICABF 010

Exploring the Impact of Vented Packaging Configurations on Airflow Patterns and Cooling Consistency for Muskmelons in a Cold Storage Environment

Nur Wafidah Roslan, Namasivayam Navaranjan, Zohrah Sulaiman and Naseem Uddin

ICABF 012

15.50 Recent Advances in Biodegradable Packaging from Banana Plant Feedstock: A Comprehensive Review

Muhammad 'Atiq Juani and Namasivayam Navaranjan

ICABF_016

The Effect of Biochar from Plant Materials on Agricultural Acid Sulfate Soil: A

16.10 Laboratory Incubation

Syazwan Sulaiman, Namasivayam Navaranjan, Guillermo Hernandez-Ramirez, Zohrah Sulaiman and Kathereen Liew

ICABF 025

Direct Blue 86 Textile Dye Removal from Aqueous Solution Direct Blue 86 Textile Dye Removal from Aqueous Solution using Rice Husk-Based Adsorbent

16.30

M. Zulbahari M. Zu, Muhammad Raza Ul Mustafa, Mohamed Hasnain Isa, Teh Sabariah Binti Abd Manan, Naimah Ibrahim, Rozeana Hj Md Juani, Wida Susanty Hj Suhaili, Asmaal Muizz Sallehhin Bin Hj Mohammad Sultan and Zuliana Binti Hj Nayan



DAY 1 23rd October

DAY 2 24th October

DAY 3 25th October

Time	Programme	Venue
8.00	STE CONNECT 2023 - Registration	
9.00	STE CONNECT 2023 - Opening Ceremony	
10.00	Refreshment Break	
10.30	STE CONNECT 2023 – Plenary Sessions	
12.00	Lunch Break	
13.30	Contributed Talks – Session #3	
15.00	Refreshment Break	Sejati 4
15.30	Contributed Talks – Session #4	



Contributed Talks – Session #3

Theme 3: Innovative Analytical Techniques and Food Characterisation

Session Chair: Dr Masmunira Rambli

Time: 1:30 pm – 3.00 pm

ICABF 001

Non-Invasive Digital Refractometer to Measure Maturation of Climacteric Fruits

13.30

Jhoorhanah Abdul Halim, Denni Kurniawan, Dina Shona Laila, Allysa Norjemee, Nuur Ain Lilian Nesseruddin, Asrarul Ariffin Noraidi and Beston Faiek Nore

ICABF 015

Unveiling the Antioxidant Properties of Stenochlaena Palustris and Diplazium

13.50 Esculentum through Time-Dependent Analysis

Nurnajiihah Abd Samad, Hasna Basirah Mazalan, Hazimah Sharifulazar, Aida Maryam Basri and Masayoshi Arai

ICABF 021

14.10 Nanocellulose Synthesized from Sugarcane Bagasse (S. Officinarum) Via Alkaline-mechanical Process and its Characterization

Wafiqah Daim, Hiroshi Uyama and Syazana Abdullah Lim

ICABF 027

Protein Content Analysis on Brunei Delicacies: Kelupis Sulang and Sulang

14.30 Fruit

Siti Nadia Saifullzan, Jhoorhanah Abdul Halim, Masmunira Rambli and Aida Maryam Basri

Contributed Talks - Session #4

Theme 4: Novel Food Ingredients and Biomaterials

Session Chair: Dr Hong Shyang Pei

Time: 3:30 pm - 5.00 pm

ICABF_011

Physicochemical Characterization of Edible Insect Oils: Insights into Fatty **15.30** Acid Composition, Thermal Behaviour and Quality Parameters

Eng-Tong Phuah, Shyang-Pei Hong, Yee-Ying Lee, Teck-Kim Tang and Guanghui Li

ICABF_017

Unlocking Antioxidant Potential: Comparative Analysis of Sembada 188 and Keladi Rice as Functional Ingredients in Novel Food Production

Natasha Azamain, Mas Munira Rambli and Eng-Tong Phuah

ICABF_022

16.10

Assessing the Organic Acids-Solubilized Collagen derived from the Skin of Unicornfish (*Naso Reticulatus* Randall, 2011) on Physicochemical and Structural Characteristics: Toward Alternative Source for Industrial Applications

Dayang Fazrianie Harianto, Abdul Aziz Jaziri, Rossita Shapawi, Ruzaidi Azli Mohd Mokhtar, Wan Norhana Md. Noordin, Masmunira Rambli and Nurul Huda

ICABF 023

Byproducts of Tropical Marine Processing as A Candidate for Industrial Food

16.30 Ingredients: An Appraisal on Macro and Micronutrients

Abdul Aziz Jaziri, Hajariah Hasanuddin, Rossita Shapawi, Ruzaidi Azli Mohd Mokhtar, Wan Norhana Md. Noordin, Masmunira Rambli and Nurul Huda



DAY 1 23rd October

DAY 2 24th October DAY 3 25th October

Time	Programme	Venue
8.30	Contributed Talks – Session #5	Sepakat 6
10.00	Refreshment Break	
10.30	Contributed Talks – Session #6	
12.00	Lunch Break	
13.30	Contributed Talks – Session #7	
15.00	Refreshment Break	
15.30	Contributed Talks – Session #8	
16.30	Valedictory Ceremony	



Contributed Talks – Session #5

Theme 5: Food Labelling, Safety and Regulations

Session Chair: Dr Phuah Eng Tong

Time: 8:30 am - 10.00 am

ICABF 005

8.30 Food Labelling Practices of Local Products in Brunei Darussalam

Asrarul Ariffin Noraidi, Aida Maryam Basri, Ernina Rani and Beston Faiek

Nore

ICABF 014

8.50 Strategy Implementation for Food Auditing and Its Impact: Case Study of Food Industry in Brunei

Nurhidayat Hj Abdullah, Dr Junaid M Shaikh, Nur Farhanah Marjuni

ICABF 019

Application of Three of Selected Medicinal Plant Extracts in Brunei

9.10 Darussalam to Improve Shelf Life of Poultry Product

Hazirah Abd Hamid, Namasivayam Navaranjan, Zohrah Sulaiman and Aida Maryam binti Hj Basri

ICABF_020

Prevalence of Resistant *Escherichia Coli* Isolated from Local Meats Sold in Tema Metropolis, Ghana

9.30 Tema Metropolis, Ghana
Frederick Adzitey, Innocent Allan Anachinaba, Charles Addo-Quaye Brown,
Masmunira Rambli and Nurul Huda

Contributed Talks - Session #6

Theme 6: Sustainable Agriculture and Farming Practices

Session Chair: Dr Hong Shyang Pei

Time: 10:30 am - 12.00 pm

ICABF 006

10.30 Youth Resilience toward Climate Smart Agriculture Technology Adoption in Brunei Darussalam

Rosita Hassan, Wida S. Suhaili, Beston F. Nore and Mohamad A. Basunia

ICABF_007

Rice Farmer's Perception and Factors Influencing Intention and Attitude on **10.50** Adoption of Hybrid Rice. A Comparison Between Grouped and Individual

Rice Farmers in Brunei

Ahmad Mas'Oud Muhd Halimi and Ulaganathan Subramanian

ICABF_008

11.10 Management of Agriculture in Brunei

Nuramalina Manshor and Ulaganathan Subramanian

ICABF 009

11.30

Technological Advancements in Brunei's Local Agriculture and Fisheries Companies: An Exploratory Study based on Field Observations

Muhammad Firdaus Mujibuddin Syah Mustafa, Navaranjan Namasivayam, Fatnin Farhanah Alihan, Amni Sahilah Sahrullamzah, and Khairina Umairah Takiyaudin

Contributed Talks - Session #7

Theme 7: Functional Food Development and Analysis

Session Chair: Prof Dr Beston Nore

Time: 1:30 pm – 3.00 pm

ICABF_031

Assessment of Novel Plant-Based Fat Efficiency in Comminuted Chicken Meat

13.30 System

Salma Mohamad Yusop, Shu Jo Lin, Nurkhuzaiah Kamaruzaman and Nurlisa Mohd Azhari

ICABF_028

Nutritional Quality of Cultured Giant Freshwater Prawns (*Macrobrachium Rosenbergii*)

13.50

Nurul Fithriyani Mohamad Saifol Rizal, Najeebah Az-Zahra Tashim, Zuhairi Azahari, Aida Maryam Basri, Tiong Hoo Lim, Aqilah Junaidi, Suriayati Chuprat, Seno Adi Putra and Hanif Fakhrurroja

ICABF_029

Antioxidant and Antimicrobial Properties of Yellow Mealworm (*Tenebrio Molitor*) Protein Concentrates and Hydrolysates derived from Varied Dietary Regimens

Shyang-Pei Hong, Eng-Tong Phuah, Wey-Lim Wong, Yee-Ying Lee and Teck-Kim Tang

Contributed Talks – Session #8

Theme 8: Food Processing and Engineering

Session Chair: Dr Masmunira Rambli

Time: 3:30 pm – 4.30 pm

ICABF_018

Preliminary Study on the Effects of Vinegar as Pre-Treatment for the Oven-

15.30 Drying of Pacific Yellowtail Emperor (*Lethrinus Atkinsoni*) Fillets

Nurisa A. Suhaili, Rafael S. Jamih, Normina A. Abubakar, Jaro O. Ajik and

Merilyn Q. Amlani

ICABF_024

15.50 Kinetic Modelling During Soaking of Dried Long Grain Paddy MR297

Jhauharotul Muchlisyiyah, Rosnah Shamsudin, Roseliza Kadir Basha, Radhiah
Shukri, Syahmeer How and Masmunira Rambli

ICABF 030

Release Behaviour of Butterfly Pea Anthocyanins from Sago Starch Micro-**16.10** Composite Films under Food Stimulants

Afiqah Nabihah Ahmad, Phuah Eng-Tong, Namasivayam Navaranjan and Syazana Abdullah Lim