

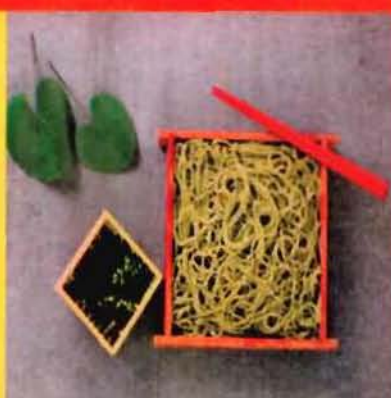
9th October 21, 2009
National Student Conference
on Food Science and Technology

Celebrating Food Diversity :

From Ideas to Innovation

PROCEEDINGS

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PREFACE

Food diversity nowadays is not only associated with the abundant varieties of food resources but also become an important factor in food product development. One of the main challenge in food science and technology is how to generate creative ideas which in turn will be developed into innovative products. Realizing the importance of food diversity in food product innovation, Department of Food Technology, Faculty of Agricultural Technology, Soegijapranata Catholic University organized the 9th National Student Conference on Food Science and Technology, held on October 21st, 2009, with the main theme "Celebrating Food Diversity: From Ideas to Innovation".

The 9th NSC set a platform for idea exchanges in the field of innovation for food diversity. The conference also becomes a medium for students, especially of food science and technology and other related fields to share their research findings, experiences and knowledge in a scientific setting. This proceeding brings together papers of plenary presentation and platform presentations which covered following topics: Food Innovation and Diversity; Food Quality and Safety; Functional Food; Food for Lifestyle; and Food Marketing and Business.

The Committee of 9th National Student Conference in Food Science and Technology is grateful to all honorable speakers, participants and sponsors, for joining this conference and for their valuable contribution on the conference.

Semarang, October 2009