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Notification of Acceptance of the ICAFB 2019

(Presentation Only)

Singapore, January 23-25, 2019

http://www.icafb.org/



Paper ID: J1006

Paper Title: ASSESMENT OF POTENTIAL LACTIC ACID BACTERIA AS A STARTER FROM YELLOW

SWEET POTATO FERMENTATION WITH BACKSLOPPING PROCEDURE

Dear Neti Yuliana, Pramita Sari Anungputri, Sumardi, and Edo Jatmiko,

First of all, thank you for your concern 2019 2nd International Conference on Agriculture, Food and Biotechnology (ICAFB 2019) review procedure has been finished. We are delighted to inform you that your abstract has been accepted for presentation (without paper publication) at 2019 2nd International Conference on Agriculture, Food and Biotechnology (ICAFB 2019) will be held in Singapore during January 23-25, 2019. Your abstract was tripling blind-reviewed.

The conference received papers from about 10 different countries and regions during the submission period. And there are about 30 papers accepted by our reviewers who are the international experts from all over the world. According to the recommendations from reviewers and technical program committees, we are glad to inform you that your abstract identified above has been selected for oral presentation. You are invited to present your abstract and studies during our ICAFB conference that would be held on January 23-25, 2019, Singapore.

The ICAFB 2019 is co-sponsored by Hong Kong Chemical, Biological & Environmental Engineering Society (HKCBEES).

(Important Steps for your registration): Please do finish all the 3 steps on time to guarantee the registration successful:

- Download and complete the Registration Form. http://www.icafb.org/reg-presentationonly.doc (English)
- 2. Finish the payment of Registration fee. (The information can be found in the Registration form) http://www.icafb.org/reg-presentationonly.doc (English)



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3. Send your final abstract (both .doc and .pdf format), filled registration form (.doc format), and the scanned payment (in .jpg format) to us at icafb@cbees.net . (Before October 10, 2018) (Very important)

If you have any problem, please feel free to contact us via <code>icafb@cbees.net</code>. For the most updated information on the conference, please check the conference website at <code>http://www.icafb.org/</code>. The Conference Program will be available at the website in late December, 2018.

Again, congratulations. I look forward to seeing you in Singapore.

Yours sincerely,

ICAFB 2019 Organizing Committees



http://www.icafb.org/

ICAFB



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Room"

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Session 4

Afternoon, January 24, 2019 (Thursday)

Time: 15:50~17:50

Venue: Room "Lemongrass Conference Room"

8 presentations-Topic: "Food Engineering and Biomedicine"

Session Chair: Prof. Ching Chang Lee and Prof. Munir Aziz Turk

J1006-A Presentation 3 (16:20~16:35)

Assessment of Potential Lactic Acid Bacteria as a Starter from Yellow Sweet Potato Fermentation with Backslopping Procedure Neti Yuliana, Pramita Sari Anungputri, Sumardi, and Edo Jatmiko

University of Lampung, Indonesia

Abstract-The aim of this study was to asses the potential lactic acid bacteria as a starter based on the fermentation profile of yellow sweet potato. The fermentation was arranged in the backslopping procedure, and spontaneous fermentation was also done as a control. Observation on the profile fermentation was performed at 0, 24, 48, and 72 hours of fermentation. The results showed that, at hour 72, either spontaneously or by a backslopping method, the optimum value for the production of EPS metabolites, the number of a LAB, total lactic acid and also the lowest pH, as well as a significant change of the morphology of fermented yellow sweet potato starch granules, were obtained. It is, therefore, the potential starter of lactic acid bacteria was from the 72 hours yellow sweet potato fermentation.



Certificate

of Participation and Presentation

This Certificate is Proudly Presented to



Neti Yuliana

for participation and presentation of her work during 2019 2nd International Conference on Agriculture, Food and Biotechnology (ICAFB 2019) held in Singapore during January 23-25, 2019

Presenter's affiliation: University of Lampung, Indonesia

Paper ID: J1006-A

Paper Title: Assessment of Potential Lactic Acid Bacteria as a Starter

from Yellow Sweet Potato Fermentation with

Backslopping Procedure

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Session Chair Prof. Ching Chang Lee Session Chair Prof. Munir Aziz Turk