

**APS 2012, 17-20 SEPTEMBER 2012, YOGYAKARTA, INDONESIA**  
**TENTATIVE SCHEDULE (dated: 02-09-2012)**

| Date   | Program   |
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| <b>Monday, 17 September 2012</b>                       |   |
| 08.00-09.00  | Registration for Train-the-Trainer Workshop in Horticultural Business Management  |
| 09.00-16.00  | Train-the-Trainer Workshop in Horticultural Business Management   |
| <b>Tuesday, 18 September 2012</b>                      |   |
| 07.30-09.00  | Registration  |
| 09.00-09.45<br>Kalasan<br>Ball Room<br>Ground<br>Floor | Opening Ceremony<br>Welcome Speech : <i>ISHS Representative</i><br>Keynote Speech and Inauguration : <i>Vice Minister of Agriculture</i>  |
| 09.45-10.15  | Coffee Break  |
| 10.15-11.55<br>Kalasan<br>Ball Room<br>Ground<br>Floor | <p><b>Session 1A: Keynote Speakers I</b><br/> <b>Moderator : Prof Dr Hadi K Purwadaria</b><br/>           K-01. Postharvest Education and Training Opportunities in the Asia-Pacific Region<br/> <i>David Aldous, Chair, Commission Education, Research Training and Consultancy, ISHS</i><br/>           K-02. Postharvest Research Education and Extension in Thailand: Capacity Building in Postharvest Technology at the University Level<br/> <i>Sirichai Kanlayanarat, Chair, Commission Quality and Post Harvest Horticulture, ISHS</i><br/>           K-03. Capacity Building in Support of Postharvest Development in Asia<br/> <i>Rosa Rolle, FAO Regional Office for Asia and the Pacific, Thailand</i></p> <p><b>Session 1B: Keynote Speakers II</b><br/> <b>Moderator : Prof Dr Hadi K Purwadaria</b><br/>           K-04. Plant Factory Research and Development in Japan<br/> <i>Haruhiko Murase, Osaka Prefecture University, Japan</i><br/>           K-05. Improving the Effectiveness of Small-Holder Farm Postharvest Practices in Fiji<br/> <i>Steven J. R. Underhill, University of the Sunshine Coast, Australia</i></p> |

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| 11.55-12.15 | <b>Session 1 C: Business Presentation I</b><br><b>Moderator : Dr Ridwan Rahmat</b><br>1. PT Alamanda Sejati Utama<br>2. PT Agung Mustika Selaras   |  |
| 12.15-12.30 | Photo Session  |  |
| 12.30-13.30 | Lunch  |  |
| 13.30-15.30 | <b>Session 2A: Recent Postharvest Technology Invention to Improve Product Quality I - Kalasan Ball Room</b><br><b>Moderator : Dr Chaleeda Borompichaichartkul</b><br><b>Dr Kohei Nakano</b><br>O-01.Favorable Transportation Conditions Preventing Quality Loss of 'Jiro' Persimmon for Exports<br><b>K. Fahmy, K. Nakano</b><br>O-02.Sugar Components and Invertase Activity in Different Maturity Stages of 'Rongrien' Rambutan<br><i>S. Noichinda, K. Bodhipadma, S. Kumjareon, S. Tongtao, V. rilaong, S. Kanlayanarat</i><br>O-03.Application of Electric Nose on Maturity Determination of Sappota Fruit ( <i>Manilkara achras</i> ) using Pattern Recognizing System<br><b>J. Nugroho, S. Rahayoe, A.A. Oka</b><br>O-04.Production of High Quality Pineapple Juice Powder for Using in Instant Jelly Powder Product<br><i>V. Chantadul, S. Bannakulpipat, S. Thianpassakorn, C. Borompichaichartkul</i><br>O-05.Application of Semi-Cutting and Waxing to Facilitate Easy Opening for Mangosteen After Long | <b>Session 2 B: Recent Postharvest Technology Invention to Improve Product Quality II – Boko Room 2<sup>nd</sup> Floor</b><br><b>Moderator : Dr Filiana Santoso</b><br><b>Dr Sinichiro Kuroki</b><br>O-08.The Effect of Temperature on Quality of Japanese Bunching Onion ( <i>Allium fistulosum</i> L. cv. Kuyjo)<br><b>V. Srilaong, A. Soontornwat, S. Iamla-or, N. Yamauchi</b><br>O-09.Non-destructive Diagnosis of Chilling Injury in Cucumber Fruit Using VIS-NIR Spectroscopy<br><b>S. Kuroki, N. Kojima, Y. Makino, S. Oshita, Y. Kawagoe, A.Y. Purwanto, U. Ahmad, Sutrisno, K. Nakano</b><br>O-10. Determination of Quality Critical Characteristic of Minimally Processed Cauliflowers to Define Its Shelf Life<br><i>D. Musaddad, I.S. Setiasih, R. Kastaman</i><br>O-11.Effect of Drying Temperature on Antioxidant Activity of Roselle <i>Hibiscus sabdariffa</i><br><b>K. Duangmal, W. Bowornwongsathien</b><br>O-12.Design and Development of Grading Machine for Potato<br><b>T.W. Widodo, J.Pitoyo, Anggit, E. Rahmarestia</b><br>O-13.Safety and Quality Assurance of Fresh Vegetables Using Aloe Vera Edible Coating for Ready-To-Eat Salad<br><i>V. A. Rahmat, F. Santoso</i> |

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|             | <p>Periode Storage in Low Temperature<br/><i>U. Ahmad, E. Darmawati, F.E. Munanda</i></p> <p>O-06.Effect of Carnauba Coating and Plastics Wrapping on the Physico-Chemical and Sensory Characteristics of Rambutan<br/><i>R. Paramawati, D.A. Nasution, A. Nurhasanah, N. Sulistyosari</i></p> <p>O-07.Non-destructive Firmness Measurement as a Maturity Index for 'Carabao' Mango (<i>Mangifera indica</i> L.) Fruit<br/><i>K.F. Yaptenco, M.P. Angeles, E.B. Esguerra, E.P. Serrano, M.A. Cho, S.T. Chois</i></p>   | <p>O-14.Seed Potato Production Using Aeroponics System with Zone Cooling in Lowland Wet Tropical Climates<br/><i>E.Sumarni, H.Suhardiyanto,K.B. Seminar, S.K. Saptomo</i></p>   |
| 15.30-16.00 | Coffee Break   |   |
| 16.00-17.45 | <p><b>Session 3A-1: Supply and Value Chain Management System for Agricultural Products-<br/>Kalasan Ball Room</b><br/><b>Moderator : Dr Steven J.R. Underhill</b><br/><b>Prof Dr David E. Aldous</b></p> <p>O-15.Evaluation on Mango Production Technology in Eastern Region<br/><i>C. Watanawan, T. Wasusri, C. Wongs-Aree, V. Srilaong, S. Kanlayanarat</i></p> <p>O-16. Development of Postharvest Handling Model for Mangosteen Fruit (<i>Garcinia mangostana</i> L.) along the Export Supply Chain<br/><i>I.M. Edris, Sutrisno, E. Darmawati</i></p> <p>O-17.Supply Chain Management of Rambutan Fruit for Exporting in Chanthaburi Province<br/><i>S. Tongtao, V. Srilaong, P. Boonyaritthongchai, S. Kanlayanarat, T. Wasusri</i></p> | <p><b>Session 3B: Recent Postharvest Technology Invention to Improve Product Quality III– Boko Room 2<sup>nd</sup> Floor</b><br/><b>Moderator : Dr George Srzednicki</b><br/><b>Dr Lilik Soetiarso</b></p> <p>O-22. Fruit Fly Disinfestations of Tropical Fruit Using Vapor Heat Treatment (VHT) Method<br/><i>R. Hasbullah, E. Rohaeti</i></p> <p>O-23.Improving Production of Purified Konjac Glucomannan from <i>Amorphophallus muelleri</i> by Multistage Drying<br/><i>R. Impaprasert, C. Borompichaichartkul, G. Srzednicki, J. R. Zhao</i></p> <p>O-24.Processed Modification of Potential Thai Economical Tuber Crop to Be Used in Microencapsulation for Nutraceutical Product<br/><i>S. Wattanaprasert, C. Borompichaichartkul, G. Srzednicki, P. Vaithanomsat</i></p> <p>O-25.Hydrodynamics Modeling of Corn Drying in a</p> |

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|   | <p>O-18. Model of Integrated Rice Milling and Value Chain Development<br/><i>R. Rachmat, S. Nugraha, Suismono</i></p> <p><b>Session 3A-2: Postharvest Research, Education and Extension Development- Kalasan Ball Room</b><br/><b>Moderator : Dr Steven J.R. Underhill</b><br/><b>Prof Dr David E. Aldous</b></p> <p>O-19. Postharvest Horticulture Education, Research, and Consultancy: Future Challenges in The Asia-Pacific Region<br/><b>D.E. Aldous</b></p> <p>O-20. An Overview of Postharvest Research, Extension and Education Capacity in the Pacific with a Focus on Western Samoa, Tonga and The Fiji Islands<br/><b>S. J. R. Underhill</b></p> <p>O-21. The Opening Hours of the Melbourne Wholesale Market and Their Impact on the Markets' Competitiveness<br/><i>D.K. Veerapa, N.K. Veerapa, L. Gorajek, S. Magazin</i></p> | <p>Triangular Spouted Bed Dryer<br/><b>W.B. Bie, G. Srzednicki, D. F. Fletcher</b></p> <p>O-26. Design and Development of The Real-Time Paddy Quality Identification and Separation Based on The Acoustic Vibration Responds and Vibration Resonance<br/><b>Sunarno</b></p> <p>O-27. Characteristics and Antiradical Activity of Frangipani (<i>Plumeria alba</i>) Tea at Various Drying Temperatures<br/><b>I M.A.S. Wijaya, L.P. Wrasiasi</b></p> <p>O-28. Sustainable Development of the Indonesian Tea Industry<br/><b>IN.O. Tridjaja</b></p> |
| 19.00-21.00   | Welcome and Cultural Dinner   |   |
| <b>Wednesday, 19 September 2012</b>                   |   |   |
| 8.00-09.40<br>Kalasan<br>Ball Room<br>Ground<br>Floor | <p><b>Session 4A: Keynote Speakers III</b><br/><b>Moderator : Dr Sirichai Kanlayanarat</b></p> <p>K-06. Latest Technologies on Harvest and Grading Robots for Fruits and Vegetables<br/><i>Naoshi Kondo, University of Kyoto, Japan</i></p> <p>K-07. Influence of Post-Harvest Cooling on Product Quality<br/><i>Dennis R. Heldman, USA</i></p>   |   |

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|  | <p><b>Session 4B: Keynote Speakers IV</b><br/> <b>Moderator : Dr Sirichai Kanlayanarat</b><br/> K-08. Physical Characteristics of Nanobubbles and Their Promotion Effect on Seed Germination<br/> <i>Seiichi Oshita, S. Liu, Y. Makino, Y. Kawagoe, F.Y. Ushikubo, University of Tokyo, Japan</i><br/> K-09. Optimisation of Distillation of Volatile Compounds from Citrus Using Mexican Lime Oil as a Model<br/> <i>George Srzednicki, University of New South Wales, Australia</i><br/> K-10. Improved Postharvest Technologies and Management for Reducing Postharvest Losses in Rice and Improving Farmer's Return from Their Harvest<br/> <i>Martin Gummert, IRRI, Philippines</i></p> |  |
| 09.40-10.00<br>Kalasan<br>Ball Room<br>Ground<br>Floor | <p><b>Session 5 : Business Presentation II</b><br/> <b>Moderator : Prof Dr Hadi K Purwadaria</b><br/> 1. <i>PT Damarus Panen Utama</i><br/> 2. <i>Linde Gas Asia Pte.Ltd.</i></p>  |  |
| 10.00-10.30  | Coffee Break   |  |
| 10.30-12.30  | <p><b>Session 6A: Novel Technology in Postharvest System- Kalasan Ball Room</b><br/> <b>Moderator : Prof Dr Seiichi Oshita</b><br/> <i>Dr Sutrisno Mardjan</i><br/> O-29. Non-destructive Analysis of Internal and External Qualities of Mango Fruits During Storage by Hyperspectral Imaging<br/> <i>Y. Makino, A. Isami, T. Suhara, S. Oshita, Y. Kawagoe, S. Kuroki, M. Tsukada, R. Ishiyama, M. Serizawa, A. Y. Purwanto, U. Ahmad, Sutrisno</i><br/> O-30. Organ Specific Spatio-temporal Patterns of Circadian Clock in Lettuce<br/> <i>K. Ukai, H. Murase, H. Fukuda</i></p>  | <p><b>Session 6B: Recent Postharvest Technology Invention to Improve Product Quality V– Boko Room 2<sup>nd</sup> Floor</b><br/> <b>Moderator : Dr Dennis R Heldman</b><br/> <i>Dr Nanik Purwanti</i><br/> O-37. Evaluation of Postharvest Quality of Three Southern Highbush Blueberry (<i>Vaccinium corymbosum</i> hybrid) Cultivars Subjected To Heat Pre-Treatment<br/> <i>J. Zhao, L. Yu, R. Impaprasert, G. Srzednicki</i><br/> O-38. Comparing the Storage Life and Physicochemical Changes of Four Commercial Genotypes of Pomegranate Fruits<br/> <i>S.M. Miri, Z. J. Moghadam, M. Mostafavi</i><br/> O-39. Effects of Surfactant on Development of Senescence</p> |

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|             | <p>O-31.Characterization of Circadian Rhythms through a Bioluminescence Reporter Assay for <i>Lactuca Sativa</i> L.<br/><b>T. Higashi, H. Murase, H. Fukuda</b></p> <p>O-32.Effect of Micro Nano Grinding on Physicochemical Property of Starch-Based Food Materials<br/><b>H. Okadome, M.S. Hossen, I. Sotome, M. Takenaka, S. Isobe, M. Nakajima</b></p> <p>O-33.Intelligent Micro-precision Irrigation System for Cultured Moss Mat Production in Plant Factory<br/><b>Y. Hendrawan, H. Murase</b></p> <p>O-34.Analysis of The Transpiration Properties in Sunagoke Moss<br/><b>N. Kawakami, H. Fukuda, H. Murase</b></p> <p>O-35.Pilot Model of Production System for Moss Greening Material in Yogyakarta<br/><b>M. Ushada, H. Murase</b></p> <p>O-36.Controlling The Circadian Rhythm with Dark Pulses Leads to Improved Quality of Production in The Plant Factory<br/><b>S. Nishikawa, H. Murase, H. Fukuda</b></p> | <p>in <i>Grevillea 'Sylvia'</i> Inflorescences<br/><b>Setyadjit, D.E. Irving, D.C. Joyce, D. Simons</b></p> <p>O-40.The Optimization of Anthocyanin Pigment Extraction from Butterfly Pea (<i>Clitoria ternatea</i> L.) Petal Using Response Surface Methodology<br/><b>A. M. Marpaung, N. Andarwulan, E. Prangdimurti</b></p> <p>O-41. New Cultivation of Vanilla in Thailand<br/><b>T. Wongsheree, C. Wongs-Aree, P. Jitareerat, V. Srilaong</b></p> <p>O-42. Quality Characteristics of Cauliflower (<i>Brassica oleraceae</i> var. Botrytis) during Pre-cooling Delay<br/><b>I. Longdong, D. Tooy, L. Lengkey</b></p> <p>O-43. Application of Exogenous Ethylene on Postharvest Ripening of Oil Palm Fruits<br/><b>N. Nualwijit, L. Lerslerwong</b></p> <p>O-44. Chilling Injury in Green Mature Mango Fruits Cv <i>Gedong Gincu</i> Based On The Changes in Ion Leakage<br/><b>Y. A. Purwanto, H. Okvitasari, Sutrisno, U. Ahmad</b></p> |
| 12.30-14.00 | Lunch   |   |
| 14.00-15.45 | <p><b>Session 7A: Recent Postharvest Technology Invention to Improve Product Quality VII- Kalasan Ball Room</b><br/><b>Moderator : Dr Rossa Rolle</b><br/><b>Prof Dr Daniel Saputra</b></p> <p>O-45. Apple Crispness Estimation From Optical Parameters<br/><b>S. Waluyo</b></p> <p>O-46. Just In Time Potatoes</p>   | <p><b>Session 7B: Recent Postharvest Technology Invention to Improve Product Quality VI- Boko Room 2<sup>nd</sup> Floor</b><br/><b>Moderator : Dr Martin Gummert</b><br/><b>Dr Bambang Dwi Argo</b></p> <p>O-52.Separation Process of 5-Aminolevulinic Acid from <i>Rhodobacter Spaeroides</i> for Increasing Value of Agricultural Product by Ion Exchange Chromatography<br/><b>P. Tripetch, G. Srzednicki, C. Borompichaichartkul</b></p> <p>O-53.Delignification and Hydrolysis Process of Rice Straw:</p>  |

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|                                    | <p><b>N. K. Veerapa, D.K. Veerapa, S. Muthaly</b><br/>O-47. Tropical Fruits Quality Changes Under Semi-Passived Modified Atmosphere Packaging<br/><b>D. Saputra, F. Pratama</b><br/>O-48. The Hurdle Technology Effect on Quality of Guava Fruit Juice<br/><b>P. Luna, A. bin Arif</b><br/>O-49. Optimization Formulation of Composite Flour Based Sweet Potato in Snack Bars Product as Emergency Food<br/><b>R.S. Adiandri, N. Hidayah, Suismono and S. Darniadi</b><br/>O-50. The Effect of Applied 1-MCP to the Physical Characteristics of Banana Cv. Mas Kirana Packed in LDPE Bags during Storage<br/><b>E. Sukasih, Setyadjit and A. W. Permana</b><br/>O-51. Effect of Nitric Oxide on Postharvest Quality and Vase Life of Carnation Cut Flower<br/><b>A. M. Nalousi, M. Aghaeifard</b></p> | <p>Effect of Various Pressure, Duration of Process and Acidity<br/><b>B.D. Argo, I. Rokhmah H., I. Kurniawati</b><br/>O-54. Postharvest Quality Enhancement of Rice Var. Mekongga as a Response of Liquid Organic Fertilizer Application<br/><b>S. Wuryani, O. S. Padmini, RR. R. Brotodjojo, D. A. Puspitaningrum</b><br/>O-55. The Effect of Flooding on Rice Grain Characteristics of Cilamaya Muncul Variety at Various Days after Planting during the Last Reproductive and Maturation Phase<br/><b>Marsetio, M. Djali, S. Nurhasanah, Elasmawati L., R. Rahmat</b><br/>O-56. <b>Microwave treatment for killing the Silo Insect Pest <i>Sitophilus zeamais</i> Motsch of Maize</b><br/><b>E. Hartulistiyoso</b><br/>O-57. New Technology for Improvement of Cashew Nut Processing in Vietnam<br/><b>N.D.Duc, P.H. Hanh, N.T. Nga, V.M. Quang, L.T. Lam, P.D. Thanh, N.P. Long</b></p> |
| 15.45-16.15                        | Coffee Break  |   |
| 16.15-17.00                        | Business Meeting  |   |
| <b>Thursday, 20 September 2012</b> |   |   |
| 07.00-18.00                        | Excursion to Salak Orchard, and Borobudur Temple  |   |

## POSTER PRESENTATIONS

- P-01 Optimization and Evaluation of the Growth and Environment of Plants by the Use of a Laser Light Source and Airflow Analysis  
*M. Akakabe, H. Narimo, T. Nishikawa, R. Masushi, H. Fukuda, H. Murase*
- P-02 Effect of Antimicrobial Solution, Storage Time and Types of Packaging on Shelf-Life of *Salacca* Cv. Pondoh Fruit During Storage  
*D. Amiarsi, I. Mulyawanti, Setyadjit*
- P-03 Characteristic of NIR Spectrum for Gambir (*Uncaria gambir* Roxb)  
*Andasuryani, Y.A. Purwanto, I.W. Budiastra, K. Syamsu*
- P-04 Shelf-life and Characteristic Changes of Strawberries (*Fragaria Nilgerensis* L.) Coated With Aloe Vera Gel, and Glycerol in Perforated Film Packaging  
*H.R. Arifin, I.S. Setiasih, J.S. Hamdani*
- P-05 Zalacca Fruit Characteristics of Post-Eruption of Merapi  
*W. Broto, I. Mulyawanti, and A. W. Permana*
- P-06 The Effect on Color Changes of *Gnetum Gnemon* L. Leaves After Harvest  
*K. Bunya-atichart, S. Kanthang*
- P-07 Ginger and Turmeric Extracts: Their Effects on *Thielaviopsis paradoxa* Infection of Salak Pondoh During Storage  
*O. S. Dharmaputra, R. Hasbullah, R. Kusmiadi*
- P-08 Effective Postharvest Management of Tangerine Citrus (*Citrus reticulata*) var. Siam Banjar to Reduce Losses, Maintain Quality and Protect Safety  
*Z.H. Hassan, S. Lesmayati, R. Qomariah, A. Hasbianto*
- P-09 Grading of Starfruit Based on Colour and Ratio of Total Soluble Solid over Acid Content Using Image Processing and Fuzzy Logic  
*Irmansyah, H.K. Purwadaria, I.W. Budiastra, U. Ahmad*
- P-10 Effect of Vapour Heat Treatment Towards the Quality of Sweet Pepper (*Capsicum annum*)  
*I.B. Jamal, R. Hasbullah, R. Rachmat*
- P-11 Periodical Analysis and Control of Bioluminescent Lettuce  
*K. Keita, S. Naoki, M. Syougu, H. Murase, H. Fukuda*
- P-12 Determination of Frying Constant for Pineapple Vacuum Frying at Three Levels of Feeding Rate  
*A. Latriyanto, S. Soeparman, R. Soenoko, H.S. Sumardi*
- P-13 Prediction of Chemical Compositions of *Jatropha curcas* L. Seeds by Near Infrared Reflectance (NIR) Method  
*L.C.E.Ch. Lengkey, D.P. Sari, I.W. Budiastra*
- P-14 Antimicrobial Effect on the Quality of Mango Cv Gedong  
*I. Mulyawanti, N. Setyawan, D.A. Setyabudi, D. Amiarsi*
- P-15 A Freshness Evaluation Method for Spinach Leaves Based on the Lipid Peroxidation Rate  
*K. Nakano*
- P-16 Analysis of Adoption of Postharvest Technology and Its Influence on Business Unit Performances in Horticulture : Case Study on Salak Pondoh, Chrysanthemum and Biopharmaceutical Plant at Yogyakarta  
*Rr.P.W. Nastiti, S. Wuryani, Soeharto*



- P-17 Delay Ripening and Reduction of Free Fatty Acid of Oil Palm Fruit in Response to 1-Methylcyclopropene  
*N. Nualwit, L. Lerslerwong*
- P-18 Three-Dimensional Dynamic Behaviour Analysis of Japanese Radish in Bulk Container During Transportation  
*T. Okayasu, T. Shiina, K. Nakano, N. Nakamura, E. Inoue*
- P-19 Characterization of 1-MCP Gas from Synthesis of Various Concentrations of Lithium Diisopropylamide (LDA) and 3-Chloro-2-Methylpropene (CMP)  
*A.W. Permana, Setyadjit, W. Broto*
- P-20 Analysis and Enhancing Potency of Fresh Fruit Juice Industry in Manado  
*H.F. Pinatik, I.A. Longdong, D. Tooy*
- P-21 UV-C Treatment Alleviates Chilling Injury in 'Golden Bell' Sweet Pepper  
*S. Promyou, S. Supapvanich*
- P-22 Reduction of Oxalate Content at The Processing of Taro Flour by Immersion Method  
*I.N.K. Putra, I.K. Suter*
- P-23 Effect of Variety and Storage Time on *Caisim* Quality Parameter Planted in Plain Medium  
*Rahayu, R. Kirana*
- P-24 Quality of Instant Canna Powder Processed by Drum Dryer  
*W. Rodiahwati, H.K. Purwadaria*
- P-25 The Effect of Transportation Methods and Storage Temperature on Postharvest Quality of Pineapple Cv. 'Trad Srithong'  
*K. Sa-nguanpuag, S. Kanlayanarat*
- P-26 The Transportation Simulation on Quality and Internal Browning of Pineapple Cv. 'Trad Srithong' after Storage  
*K.Sa-nguanpuag, S. Kanlayanarat*
- P-27 Effect of Wall Colors of Storage and Nanosilver on Vase-Life of Cut Carnation  
*S. Sedaghatthoor, S. Deravi, D. Hashemabadi & A.M. Torkashvand*
- P-28 The Effect of Packaging and Storage Temperatures on The Shelf-Life of Minimally Processed Cauliflower  
*I.S. Setiasih, R. Kastamanand D. Musaddad*
- P-29 Application of Handling Technology for Trial Export Mangoes  
*N. Setyawan, I. Mulyawanti, D.A. Setyabudi, R. Rachmat*
- P-30 Evaluation of ATP Content and Plate Count on Food Surface by Fluorescence Mainly Produced by NADPH  
*H. Shirai, S. Oshita, Y. Makin, Y. Kawagoe*
- P-31 Fruit Fly Disinfestation on Mango Cv. Gedong Gincu Using Gamma Ray-Irradiation  
*C. Sugianti, R. Hasbullah, Y.A. Purwanto*
- P-32 Mutation Genotype Shallot for Resistance to Purple Blotch  
*E. Sumarni*
- P-33 Modeling Center Temperature Development of Canned Pineapple During Sterilization Process  
*P. Suwita, H.K. Purwadaria*
- P-34 The Influence of Natural Antimicrobial on Durian Fruit Storage  
*E. Syaefullah, I. Mulyawanti, D. Amiarsi, R. Thahir*

- P-35 Respiration Modelling of Philippine Carabao Mango (*Mangifera Indica L.*) Under Modified Atmosphere Conditions  
*E. M. Villota, K. F. Yaptenco*
- P-36 Detection of Chilling Injury in Mango Fruits Cv. Gedong Gincu by Using Near Infrared Spectroscopy  
*P.W. Zainal, U. Ahmad, Y.A.Purwanto*
- P-37 The Utilization of Rare Sugars as a Functional Food  
*M. Hadipernata, S. Hayakawa, R. Rahmat*