

Special points of interest:

- UMT took part as a sponsor in a national seminar in IPB.
- SEAFast Center submitted several research proposals.
- A proposal was approved by Indonesia Toray Science Foundation.
- Milk product development for SMEs.
- SMCP approved 9 new micro credit applications.

UMT NEWS

On February 5, UMT was a sponsor in a national seminar entitled "Food Safety, Quality, and Nutrition for the Best Future", held in IPB. It was organized by International Association of Student in Agricultural and Related Sciences (IAAS). It was attended by around 120 participants. Desak Made Intan and Melanie Tampubolon opened a stand to display Manado Latte and gave several samples of Ice Mate (cold Manado Latte) to the participants. Manado Latte package also given as souvenirs to the speakers of the seminar. This participation is one way to promote Manado Latte. Some students asked about the nearest outlet and its serving instructions.



Participants of the seminar came from various universities in Indonesia



Participants are very enthusiastic in tasting Manado Latte.. Intan and Melanie are giving free samples

PROPOSAL WRITING

SEAFast Center faculties have been actively seeking additional funding for research by submitting proposals to several funding agencies. The proposals are:

1. "Study on Antioxidants and Antiproliferation Activity of Purple Sweet Potatoes" by Dr. Dahrul Syah and Ingrid Elisia, MSc were submitted to *Indofood Riset Nugraha* (competitive research grant organized by PT. Indofood Sukses Makmur, Bogasari Flour Mills) on January 31.
2. "Production of Concentrate of Carotenoids as Pro-Vitamin A and Food Coloring" by Nurwulandari, MSc, were submitted to *Indofood Riset Nugraha* (competitive research grant organized by PT. Indofood Sukses Makmur, Bogasari Flour Mills) on January 31;

SEAFast Project

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3. “Development of STTP-Based Safe Preservative for Several Popular Food Produced by SME” by Dr. Hanifah N. Lioe and Dr. Nuri Andarwulan was submitted to private food industry on February 7;
4. “Development and Evaluation of Edible Antimicrobial Films Based on Chitosan and Lipid for the Improvement of Water Vapor Barrier and Antimicrobial Activity of Chitosan Films” by Dr. Nugraha E. Suyatma was submitted to Indonesia Toray Science Foundation (ITSF). This proposal was approved on February 7.

Toray established the Toray Science Foundation in Japan in 1960, its aim being to assist and encourage basic research in science and technology, and to contribute to the improvement and development of science, technology and culture (<http://www.toray.com/tsf/index.html>). ITSF’s mission is to improve science and technology in Indonesia. The scope is limited to natural science , including environmental issues. More information in Bahasa at <http://www.itsf.co.id/>.

PRODUCT DEVELOPMENT

Arief Nur Gomo has been working on milk product development. The products are cheese, candies, and dodol (taffy). Processing information will be shared to SMEs working in dairy industry. One example is KPSM (Sarono Makmur Animal Husbandry Cooperative). During SEAFast Micro Credit Plus (SMCP) team visit to Yogyakarta, KPSM conveyed their problems about low selling price of raw milk. Raw milk processing into other food products will increase the selling price and shelf life.



Left-right: Pouring raw milk to a cream separator machine, a brief discussion upon the process, converting milk cream to butter by using the manual butter churn

SEAFast FACTS

Feeding Program for
Pregnant Mothers

Period: May’05—Dec’06

Pregnant mothers: 284

Thesis: 8

MICRO CREDIT PLUS PROGRAM

SMCP team has approved 9 new applications from SMEs in Bantul regency, Yogyakarta. They are members of KPSI (Informal Business Sector Cooperative). They are producing *tempe*, tofu, bread, doughnut, pizza, and traditional crackers. This cooperative was visited during the team’s last trip to Yogyakarta (see Newsletter edition #23).