

Special points of interest:

- Seminar on "Trans Fat Free: Ingredients for Healthy Living."
- New Manado Latte sales promotion.
- Glutamate exposure survey discussion.
- Milk product development.
- Training materials on "Food and Beverages Packaging."

SEMINAR

On March 15, SEAFast Center in cooperation with Food Review Indonesia Magazine, organized a Seminar on "Trans Fat Free: Ingredients for Healthy Living" at Peninsula Hotel, Jakarta. At the seminar, two SEAFast faculties presented their papers. Dr. Nuri Andarwulan presented a paper entitled "Trans Fat Alternatives: What Are the Options?" and Dr. Tri Haryati presented a paper entitled "Medium Chain Triglycerides (MCT)-based Emulsifier as Multifunctional Ingredients". Also, Heng Hua Chin (CEO of Universal Wellness PTE LTD, Singapore) presented a paper upon Coconut Oil as Functional Food Ingredient. The seminar was attended by approximately 110 participants; more than half were from food industries.



Presentation session from Dr. Nuri Andarwulan (left) and from Heng Hua Chin (right)

UMT

Melanie Tampubolon visited Manado Latte outlets in Bogor area. It was a routine activity to check and deliver repeat order. UMT Tangerang is currently producing Manado Latte.

The new sales promotion for Manado Latte has started. It is a colorful plastic glass with 300 ml capacity. The aim is to improve Manado Latte sales. It will be distributed to store outlets in Bogor, Jakarta, and Tangerang (Jakarta suburb) as a bonus for the purchase of every 10 sachets.



Manado Latte sales promotion with various colors



SEAFAST Project

Mail Address:

Campus IPB Baranang Siang 2nd Floor
Jl. Pajajaran No. 1
Bogor—Indonesia 16143

Tel: 62-251-391140

Fax: 62-251-335554

E-mail: steve@seafastcenter.com

<http://www.seafastcenter.com>

SEAFAST Center

Institut Pertanian Bogor
(Bogor Agricultural University)
Jl. Puspa No. 1

IPB Campus Darmaga

Telp/Fax: 62-25-629903

E-mail: hariyadi@seafast.org

<http://seafast.ipb.ac.id>

MEETING

On February 14, Dr. Ogihara Sadahiko from PT. Ajinomoto (Bangkok, Thailand) visited SEAFAST Center to discuss about the progress of the research survey on glutamate exposure at household level. PT. Ajinomoto started from one single umami seasoning made from glutamic acid and currently also producing instant food seasoning, instant noodle, and canned coffee. Discussion was done at Baranang Siang office. It was attended by Dr. Lilis Nuraida, Dr. Nuri Andarwulan, Dr. Hanifah Lioe, and Dr. Purwiyatno Hariyadi. The team planned to hold a researchers meeting sometime in June at Bali, Indonesia.



After the meeting (left-right: Dr. Nuri, Dr. Lilis, Dr. Ogihara, and Dr. Hanifah)

PRODUCT DEVELOPMENT

Arief Nur Gomo and laboratory team continue to develop milk products. The products are cheese (mozzarella and ricotta), yoghurt (plain, strawberry, and orange flavor), pasteurized milk (plain, strawberry, and chocolate flavor), and milk caramel candy. The processing steps will be introduced to SMEs during SMCP team visit to Yogyakarta on March 22-30. This time, the team will assist SMEs on small scale production trials and marketing.



Pasteurized milk packaging

LOOKING BACK

Distance Education was started on February 20, 2006. Currently it is offering “Online Training in Food Safety and Nutrition” to the public.

Arief Nur Gomo developed training material on “Food and Beverages Packaging”. It elaborates on functions and types of packaging, and label requirements. It is completed with visualizations and printed in Bahasa. SMCP team will distribute it to SMEs in Yogyakarta during the training session.