

A report of attending 16th ASEAN FOOD CONFERENCE 2019

“Outlook and Opportunities of Food Technology
and Culinary for Tourism Industry”

Development of functional herbal teas: An integrated
valorization towards functional beverages

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Country travelled: Bali, Indonesia

Date of Event: 15 – 18 October, 2019

Conference Venue: Grand Bali Beach Hotel, Sanur – Bali,
Indonesia

October 2019

The 16th ASEAN FOOD CONFERENCE 2019

“Outlook and Opportunities of Food Technology and Culinary for Tourism Industry”

15th – 18th October 2019, Bali – Indonesia

Website: <https://www.afc2019-bali.com/>

Oral communication title: Development of functional herbal teas: An integrated valorization towards functional beverages

Conference Aims and Objectives

The 16th ASEAN FOOD CONFERENCE 2019 with the mission of promoting research into all aspects of basic and applied Food, Tourism, and Nutritional Science. Therefore, conference committee adopted the theme, “**Outlook and Opportunities of Food Technology and Culinary for Tourism Industry**”. The conference offered opportunities to exchange scientific ideas and generate networks between people from academia, industry and regulatory authorities, as well as between young and established scientists and professionals.

The organizing committee, mainly comprising members of the ASEAN Committee of Science & Technology (ASEAN COST-INDONESIA), Indonesia, Association of Food Technologist (IAFT/PATPI), and IAFT Bali Chapter has been appointed as the secretariat of AFC-2019, is putting its utmost efforts into preparing for the conference at the Grand Bali Beach Hotel, Sanur – Bali, Indonesia. Other academic societies, such as Patpi, the International Union of Food Science and Technology (IUFoST), and other sponsor companies agreed to cooperate on the 16th ASEAN FOOD CONFERENCE 2019.

Purpose of visit

The 16th ASEAN FOOD CONFERENCE 2019 is a scientific mission organized once in a every two years to share latest information in our field and the chance to meet and greet for future collaborations with other scientists within the field. Therefore, I took the study on the development of functional herbal teas: An integrated valorization towards functional beverages to present my academic findings to professionals and other international peers in my field.

Process

The 16th ASEAN FOOD CONFERENCE, which was held in Bali, Indonesia organized by ASEAN Committee of Science & Technology (ASEAN COST-INDONESIA), Indonesia, Association of Food Technologist (IAFT/PATPI), and IAFT Bali Chapter on 15 to 18 October, 2019 at the Grand Bali Beach Hotel, Sanur – Bali, Indonesia. The conference theme "Outlook and Opportunities of Food Technology and Culinary for Tourism Industry" is indeed relevant and timely in light of the ongoing scientific developments in the field of food science and technology.

The conference lasted 4 days including a pre-conference workshop on 15 October, 2019. The pre-conference session including major topics like Food Engineering and Industrial Challenges; Food Microbiology and Related Applications; Food Analysis, Authenticity, and Halal; Food Biochemistry and Nutrition are designed to encourage early career researchers in the field of food science and technology. First day of the conference included registration, welcome delegates, and opening ceremony with keynote speakers. There were 7 sub-themes/topics with 9 plenary sessions, >180 oral presentations, and >320 showcased posters from different countries, as well as industrial exhibitions from publishers and various research equipment suppliers. Plenary sessions were quite interested and mostly related to my doctoral research, which persuaded me to discuss with the plenary speakers and further enjoyed this session interacting with other students & delegates.

I actively attended all four days and presented my academic findings to professionals and other international researchers. My oral presentation with the title ‘Development of functional herbal teas: An integrated valorization towards functional beverages’ with a limited time of 10 minutes excluding 2 minutes dedicated to questions from the audience. I mainly focused on the development of herbal tea to entry in the functional food market and subsequently contributed a knowledge and innovation in research towards a functional food’s session. Audience were asked few queries like how to develop different plant based herbal teas? Is it safe to consume herbal teas?. I had demonstrated with the possibilities of developing herbal teas for their potential health benefits. This incredible experience with academics to share my findings promoted my confident and boosted up my knowledge. The conference organizing committee also conducted parallel events like best product competition, graduate paper competition, and AFC food quiz bowl. The final day of the conference was excursion to Cau Chocolates Bali and nearby tourist places in Bali, Indonesia.

Experience and Suggestions

This well-established conference was an excellent event and allowed me to share my findings with international delegates. I learned many things from the experienced scientists working on strongly related to my doctoral research. The lectures were enriching, providing new insights, and novel approaches. The talks were not only dominated by the academia but also delivered by government agencies and industries showing a diverse point of views. I figured out some research works link directly to my current research. I was excited to network with other researchers whose work will have influence on my research.

In general, the conference was very good and broaden the networking opportunities with in the field. Moreover, attending these conferences will further assist to understand the capability of the research that of other scientific research around the world, which will certainly boost on critical thinking and develops ground-breaking research that may contribute to the field of food science technology.

Acknowledgements

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Snapshots of the conference activities



Figure 1. Oral Presentation and participation at 16th ASEAN Food Conference 2019.



Figure 2. Photo Courtesy with Conference Participants on Friday 18 October, 2019 at Cau Chocolates Bali, Indonesia.