

A report on attending
17th ASEAN FOOD CONFERENCE 2023
“Future of Food in ASEAN: What's Next?”

Sustainable production of gluten-free tigernut pasta and analysis
of its functional and physicochemical characteristics

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Country visited: Kuching (Sarawak), Malaysia

Event Date: 24th-27th October 2023
Conference Venue: Borneo Convention Centre, Kuching,
Sarawak

October 2023

17th ASEAN FOOD CONFERENCE 2023

“Future of Food in ASEAN: What's Next?”

24th-27th October 2023

Website: <https://afc2023my.com/index.php>

Poster presentation title: Sustainable production of gluten free tigernut pasta and analysis of its functional and physicochemical characteristics

Conference aims

The **ASEAN Food Conference (AFC) 2023** aims to bring together stakeholders from the food industry to explore the **“what’s next”, to future-proof the food and agriculture supply in ASEAN, in particular, and the world, in general.** The world is facing multi-dimensional food crisis, such as the Coronavirus pandemic, climate change, geopolitical tension, export ban, and others. These have rippling effects on the global socio-economy and undermining food security. This three-day conference - through presentations and discussions in plenary, scientific and poster sessions, as well as informal gatherings, will feature distinguished speakers from the academia, government, industry, trade associations, and consumer groups from the ASEAN and the international community who will be discussing current and emerging issues and the role of food science and technology in enhancing sustainable food supply chain, that is affordable to all.

Conference objectives

1. To highlight advances and new findings in food science, technology, and services to provide the underpinning science, tools and education to support innovative solutions to strengthen the supply and trade of safe and wholesome food in the region, and globally.

2. To address threats to the regional and global supply chain disruption and discuss long-term solutions on the impact on the environment, health, and nutrition.
3. To foster networking and linkages between the regional and global food scientists and technologists.
4. To increase global competitiveness of regional food education, research, and innovation.

Purpose of visit

The ASEAN FOOD CONFERENCE is a biannual scientific mission that brings together researchers in the field to share the most recent discoveries and to interact for potential future collaborations. Considering the theme of the conference which coincides with my research, I presented my poster titled “Sustainable production of gluten free tigernut pasta and analysis of its functional and physicochemical characteristics”. Hence, attending this conference will lead to many opportunities in my academic or professional career.

Process

The 17th ASEAN Food Conference, which was held in Kuching (Sarawak), Malaysia was organized by Malaysian Institute of Food Technology (MIFT) from 24th-27th October 2023. It is a joint activity of ASEAN Committee on Science, Technology and Innovation (COSTI) and the Federation of Institutes of Food Science and Technology in ASEAN (FIFSTA). The theme of the conference, "Future of Food in ASEAN: What's Next?" is indeed relevant and pertinent given the current developments in the field of food science and technology.

The conference lasted 4 days including a pre-conference workshop on 24th October, 2023. The pre-conference session included “The sweet spot-Finding your Niche in Food Science Research” which was designed to encourage early career researchers in the field of food science and technology to identify their research direction/goals/interests.

First day of the conference included registration, welcome delegates, and opening ceremony with keynote speakers. There were 6 sub-

themes/topics with 12 plenary sessions, >60 oral presentations, and >100 showcased posters from different countries, as well as industrial exhibitions from publishers and various research equipment suppliers. The plenary sessions captivated my interest and were mostly relevant to my Ph.D. study, therefore I interacted with the speakers and also relished the opportunity to network with other students and delegates during this session.

I participated actively on all four days and presented my study with the experts and other scholars from all over the world. My poster presentation titled “Sustainable production of gluten free tigernut pasta and analysis of its functional and physicochemical characteristics” was presented two days. Considering on waste food valorization, I mainly focused on the development of gluten-free pasta utilizing the waste obtained post tigernut milk extraction which subsequently contributed a knowledge and innovation in research towards a functional food’s session which was under the sub theme “Novel, Green Technologies, and Food Sustainability.” I demonstrated all the possibilities of producing tigernut gluten-free pasta for its prospective health advantages. Presenting my research with professionals was an amazing experience that improved my knowledge and confidence. Parallel events such as the AFC food quiz bowl, graduation paper competition, and best product competition were also organized by the conference organizing committee. The final day of the conference was technical tour to Malaysian Agriculture Research and Development Institute (MARDI), Kuching and CRAUN Research Sdn. Bhd., Kuching.

Experience and Suggestions

This renowned conference was a great opportunity for me to present my research to attendees from around the world. The experienced scientists working on topics closely linked to my dissertation research helped me plenty. The lectures were insightful, offering novel perspectives and cutting-edge methods. Not only did academics predominate the talks but companies and government organizations with an array of perspectives were also present. I discovered that some research

studies had a direct bearing on the work I'm doing currently. I was delighted to connect with other researchers whose work would influence mine. As a whole, the conference was excellent and widened the opportunity for networking within the profession. Attending these conferences will also help one better comprehend the possibility of research from other scientific research centers worldwide, which will undoubtedly foster critical thinking and lead to the development of novel research that could advance the field of food science and technology.

Acknowledgements

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Glimpses of 17th AFC



Figure 1. Registration



Figure 2. Opening ceremony

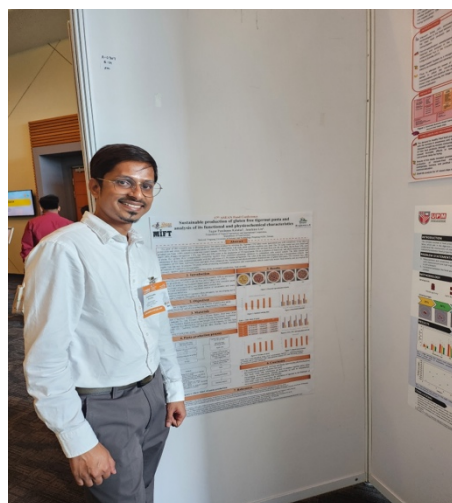


Figure 3. Poster presentation

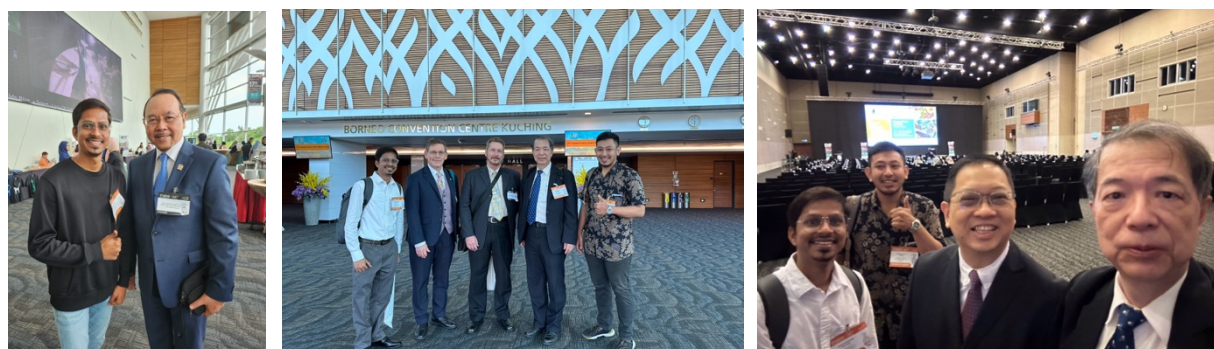


Figure 4. Pictures with Dr. Jenshinn Lin and other renowned scientists



Figure 5. With delegates during poster presentation



Figure 6. Group picture in front of Malaysian Agricultural Research and Development Institute (MARDI), Kuching, Malaysia



Figure 7. Group picture in front of CRAUN Research Sdn. Bhd., Kuching, Malaysia