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Jc1H|e\$trech
INTERNATIONAL CONFERENCE ON
HEALT CIENCE JECHNOLOGY

INTERNATIONAL CONFERENCE ON
FOOD SCIENCE & TECHNOLOGY 2018

PROCEEDING



The Topic of 1st ICHESTECH – ICFST'18 is
“Current Trends and Future Perspectives in the Food Sector :
From Novel Concepts to Applications”

November 28-29¹_h, 2018

Universitas Muhammadiyah Semarang
Indonesia

Held by :

Universitas Muhammadiyah Semarang (UNIMUS)
Jl. Kedungmundu Raya No. 18, Semarang
50273, Centro Java, Indonesia



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PROCEEDING

**INTERNATIONAL CONFERENCE ON HEALTH, SCIENCE AND
TECHNOLOGY (ICHESTECH) 2018**

Theme :

**“Current Trends and Future Perspectives in the Food and Health Sector:
From Novel Concepts to Applications”**

Keynote Speaker I

Dr. Satoshi Futo Riztyan

FASMAC Co. Ltd, Japan

Keynote Speaker II

Prof. Eddy Yusuf, Ph.D.

Management & Science University, Malaysia

Keynote Speaker III

Najwa Santiworakun, Ph.D.

Chulalongkorn University, Thailand

Keynote Speaker IV

Prof. Fatchiyah, Ph.D.

Universitas Brawijaya, Indonesia

Wednesday, October 28th, 2018

Universitas Muhammadiyah Semarang, Semarang, Indonesia

Organized by :

Research and Community Service Institute,
Universitas Muhammadiyah Semarang (UNIMUS)

Welcome Message from the Conference Chair

Alhamdulillah, blessings and mercy from Allah SWT, the report on the implementation of the international conference called International Conference on Health, Science and Technology (ICHeSTech) could be completed.

Keynote speakers of the international conference were :

1. Prof. Eddy Yusuf, Ph.D from Management and Science University Malaysia;
2. Prof. Fatchiyah, M.Kes., Ph.D from Universitas Brawijaya Indonesia;
3. Dr. Satoshi Futo Riztyan from FASMAC Co. Ltd. Japan;
4. Najwa Santiworakun, M.Sc. from Chulalongkorn University, Thailand.

International Conference on Health, Science and Technology that was held in Universitas Muhammadiyah Semarang was collaborating between Universitas Muhammadiyah Semarang and Management and Science University Malaysia (MSU). So the International Conference was collaborating with IOP Conference Series Earth and Environment Science. It was the first **International Conference on Health, Science and Technology** series by Universitas Muhammadiyah Semarang (UNIMUS) **with co-host MSU** was held on **November 28-29th, 2018 at Semarang, Indonesia**. The theme was **International Conference on Food Science and Technology**. Sub-theme was **Current Trends and Future Perspectives in the Food Sector: From Novel Concepts to Applications**. The presence of highly affiliated personality's, food scientists, health researchers, entrepreneurs, technologists, student and more together to network, collaborate, share best practices to explore the future and trends in Food Science and Technology.

InsyaAllah, next year **International Conference on Health, Science and Technology will be held on Management and Science University Malaysia**.

To Rector Universitas Muhammadiyah Semarang Prof. Dr. Masrukhi, I will report that there are 120 participants in which 86 presenters those from within (some Universities from Sumatra, Kalimantan, Java and Sulawesi) and outside the country (from Japan, Equador, Thailand, Malaysia and Philipin).

To participants welcome and thank you to Universitas Muhammadiyah Semarang and God Bless followed the international conference. And I apologized if there were some mistakes. To the committee, I am proud of you and thank you very much on all of the activities so that the international conference could be held.

Finally, I thanked very much to everyone who involved it.

January 28th, 2019, Semarang

Sincerely,

Dr. Nurrahman, M.Si.

Conference Chair.

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9. Nasruddin, Ph.D.
10. Eko Yuliyanto, M.Pd.

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