

# BOOK OF ABSTRACT



## INTERNATIONAL CONFERENCE “THE 3RD INTERNATIONAL CONFERENCE ON AGRICULTURE AND FOOD SUSTAINABILITY”

**THEME :** ENHANCING THE RESILIENCE OF FOOD SYSTEMS FOR FOOD AND NUTRITIONAL SECURITY UNDER CLIMATE CHANGE IN DEVELOPING COUNTRIES



**30-31 October 2023**



Organized by:

Department of Agricultural Socio-Economics  
Faculty of Agriculture Universitas Brawijaya

Supported by :

**IOP**  
Publishing

**AGRISE**  
p-ISSN:1412-1425|e-ISSN:2252-6757

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[ABS-70]

## Jelly Candy Added with Porang (*Amorphophallus oncophyllus*) as A New Food Product in Addressing Food Security Concerns

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### Abstract

JPorang (*Amorphophallus oncophyllus*) is one of local food source that may be developed in addressing food security concern. The diversification in processing should be done to increase its consumption. Jelly candy added with porang macerated with *Strobilanthes crispus* (PMS) was developed as low sugar food product with functional properties as antihyperglycemic. It was produced based on patent with submission no. S00202211830. The treatment was the amount of PMS were: 2.8 g, 5.6 g, 8.4 g, dan 11.2 g per 70 kg of human body weight for F1, F2, F3, and F4, respectively. Colour and profiles properties were each analyzed by chromameter and texture analyzer. The results showed that the increase of PMS yielded the increase of L value (the range of 17.53-20.64), but the decrease of a value (the range of 3.85-6.27). It did not affect the b value (the range of 4.54-4.88). For the texture profiles, increasing the PMS caused a decrease in hardness bite 1, gumminess, fracture, chewiness, but increased in cohesiveness. It did not affect adhesiveness and stringiness. This research is important in developing of new food product for sustainable food source and determining governance for food security in Indonesia.

**Keywords:** porang- jelly- security- new food- *Strobilanthes crispus*