

EMPIRICAL STUDIES OF AGRO-BASED INDUSTRY:

VOLUME 2

(PRODUCT DEVELOPMENT TECHNOLOGY)



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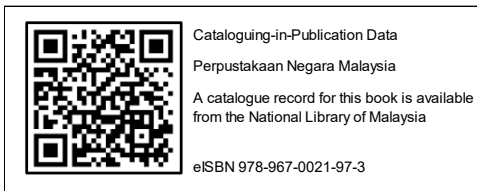
(PRODUCT DEVELOPMENT TECHNOLOGY)



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CONTENTS

LIST OF FIGURES
LIST OF TABLES
LIST OF CONTRIBUTORS
PREFACE
ACKNOWLEDGEMENTS

CHAPTER 1

EMPIRICAL STUDIES OF AGRO PRODUCT DEVELOPMENT

Ikarastika Rahayu Abdul Wahab

CHAPTER 2

POTENTIAL USE OF FUNGI ISOLATED FROM DEAD ARTHROPOD FOR ANTIFUNGAL AGENT.

Hazimah Hamid and Khomaizon Abdul Kadir Pahirul Zaman

CHAPTER 3

PHYSICOCHEMICAL PROPERTIES OF HERBAL SOAP FORMULATED USING *ALPINIA GALANGA* AND *KAEMPFERIA GALANGA*

Khairunnisa Jamal and Nik Nur Azwanida Zakaria

CHAPTER 4

TOTAL PHENOLIC CONTENT AND SENSORY EVALUATION OF NATURAL FLAVOURING AGENT FROM *ARTOCARPUS HETEROPHYLLUS* L. FRUIT

Hui Kung Goh, Noor Hafizoh Saidan and Seri Intan Mokhtar

CHAPTER 5

PHYSICOCHEMICAL AND ANTIOXIDANT PROPERTIES OF FERMENTING *NEPHELIUM LAPPACEUM* (RAMBUTAN) FLORAL VINEGARS

Low Siah Von, Noor Hafizoh Saidan and Seri Intan Mokhtar

CHAPTER 6

PHYSICOCHEMICAL AND ANTIOXIDANT PROPERTIES OF FERMENTING *NEPHELIUM LAPPACEUM* (RAMBUTAN) FRUIT MOCKTAIL VINEGARS

Liew Yen Ling, Noor Hafizoh Saidan and Seri Intan Mokhtar

CHAPTER 7

LACTIC ACID BACTERIA COUNT, LACTIC ACID CONTENT AND PHYSICOCHEMICAL CHANGES OF *DURIO ZIBETHINUS* MURR. HYBRID AND KAMPUNG CULTIVAR PULP DURING TEMPOYAK FERMENTATION

Nadiatul Sufi Norasem, Khomaizon Abdul Kadir Pahirul Zaman and Seri Intan Mokhtar

CHAPTER 8

QUALITY ASSESSMENT OF AROMATHERAPY OIL INCORPORATED WITH *CITRUS HYSTRIX* LEAVES OIL

Nur Erliena Syafika Rejemat and Ikarastika Rahayu Abdul Wahab

CHAPTER 9

FORMULATION AND QUALITY ASSESSMENTS OF TOPICAL HERBAL CREAM INCORPORATED WITH *PIPER SARMENTOSUM* AQUEOUS EXTRACT

Koh Bao Jia, Noramalina Abdullah and Ikarastika Rahayu Abdul Wahab

CHAPTER 10

PREPARATION OF BIOSORBENT FROM RAMBUTAN PEEL FOR REMOVAL OF BROMOPHENOL BLUE DYE IN AQUEOUS SOLUTION

Krishna Veni Veloo

CHAPTER 11

PREPARATION OF BIOSORBENT FROM RAW OYSTER SHELL FOR REMOVAL OF COOMASSIE BRILLIANT BLUE R-250 DYE IN AQUEOUS SOLUTION

Krishna Veni Veloo

CHAPTER 12

PHYSICO-CHEMICAL AND ANTIOXIDATIVE PROPERTIES OF PRE-TREATED SLICE PEAR CULTIVAR DURING FROZEN STORAGE

Mursyida Mohd Nazri and Leony Tham Yew Seng

CHAPTER 13

PHYSICO-CHEMICAL PROPERTIES OF SOAP BAR FORMULATED USING NATURAL COLOURANT AND FRAGRANCE FROM *CLITORIA TERNATEA* AND *CITRUS HYSTRIX*

Nurul Wahidah Haris and Nik Nur Azwanida Zakaria

CHAPTER 14

NEW PRODUCT DEVELOPMENT: STEPS AND ITS IMPORTANCE

Ikarastika Rahayu Abdul Wahab

INDEX

EDITORS' BIOGRAPHIES

LIST OF FIGURES

Figure 2.1: Insect Specimens Collected Identified by Macroscopic Observation Grouped by Order

Figure 2.2: Insect Specimens Collected Identified by Macroscopic Observation Grouped by Order

Figure 2.3: Nine Fungi Strains (F1-F9) Used in Antifungal Assay

Figure 4.1: Total Phenolic Content (TPC) of *A. heterophyllus* L. Fruit Extracts

Figure 4.2: Cross Tabulation of Sensory Evaluation of Sample A and B

Figure 5.1: pH of Rambutan and Rambutan Floral Vinegars for 56 Days of Fermentation

Figure 5.2: Changes of Brix Content on Rambutan and Rambutan Floral Vinegars for 56 Days of Fermentation

Figure 5.3: Changes of Acetic Acid Content on Rambutan and Rambutan Floral Vinegars for 56 Days of Fermentation

Figure 5.4: Visual Observation on Colour Change of RBP, RPF and Rambutan Vinegars

Figure 6.1: pH of Fruit Mocktail Vinegars during Fermentation Time

Figure 6.2: Total Soluble Solid of Fruit Mocktail Vinegar during Fermentation

Figure 6.3: Acetic Acid Content of Fruit Mocktail Vinegars during Fermentation Time

Figure 7.1: Lactic Acid Bacteria (LAB) Count of Different Durian Cultivars during Pulp Fermentation with or without 2% Salt

Figure 7.2: Lactic Acid Content of Different Durian Cultivars during Fermentation with or without 2% Salt

Figure 7.3: pH Value of Different Durian Cultivars during Pulp Fermentation with or without 2% Salt

Figure 7.4: Total Soluble Solid Analysis (Brix) of Different Durian Cultivars during Durian Pulp Fermentation with or without 2% Salt

Figure 8.1: The Leaves, Fruits, and Flower of *C. hystrix*

Figure 8.2: Stability of pH of the Aromatherapy Oil

Figure 8.3: Colour Analysis of the Aromatherapy Oil

Figure 8.4: Antimicrobial Activity of the Aromatherapy Oil against *E. coli*

Figure 8.5: Antimicrobial Activity of the Aromatherapy Oil against *S. aureus*

Figure 9.1: *Piper sarmentosum* Roxb. Leaves, Inflorescence and Young Infructescence

Figure 10.1: Effect of Adsorbent Dosage

Figure 10.2: Effect of Initial Dye Concentration

Figure 10.3: Effect of Contact Time

Figure 10.4: The Percentage of Effect of pH Value

Figure 11.1: Effect of Adsorbent Size of CBB Dye Removal

Figure 11.2: Effect of Adsorbent Dosage of CBB Dye Removal

Figure 11.3: Effect of Initial Dye Concentration of CBB Dye Removal

Figure 11.4: Effect of Contact Time of CBB Dye Removal

Figure 11.5: Effect of pH of CBB Dye Removal

Figure 12.1: a* Value for Frozen Pears during Storage

Figure 12.2: Hardness Value of Frozen Pears with Different Treatments during Storage

LIST OF TABLES

Table 2.1: Morphological Characteristics of the Isolated Fungi Based on Macroscopic Observation

Table 3.1: Formulation of Soap Bars

Table 3.2: Aspects for Physicochemical Properties of Soap Bar

Table 3.3: IC₅₀ Value of Sample Extracts

Table 3.4: Antimicrobial Activity of *A. galanga* and *K. galanga* against *S. aureus* and *E. coli*

Table 3.5: Colour Difference between Soap Bar Formulation and Commercial Soap

Table 3.6: pH Reading between Soap Bar Formulation and Commercial Soap

Table 3.7: Foamability Test of Soap Bar Formulations and Commercial Soap

Table 4.1: Cronbach Alpha Reliability Test Results for Items Used as Variables in the Sensory Evaluation of Both Jackfruit Flavouring Samples

Table 5.1: Alcohol Content of Rambutan and Rambutan Floral Vinegars

Table 5.2: Inhibition (%) of Free Radical for Rambutan Juice, Rambutan Floral Juice, and Rambutan Floral Vinegars Before and After Fermentation.

Table 6.1: Alcohol Content of Fruit Vinegar

Table 6.2: Redness of Fruit Mocktail Vinegars along the Fermentation Process

Table 6.3: Antioxidant Activity of Single Fruit Extracts, Mixed Fruit Juices (After the Selected Fruit Extract Mixed with Rambutan Juice), and Fruit Mocktail Vinegars (After Eight Weeks of Fermentation).

Table 7.1: Colour (Lightness & Yellowness) Analysis of Different Durian Cultivars during Pulp Fermentation with or without 2% Salt.

Table 8.1: Organoleptic Characteristics of the Aromatherapy Oil

Table 8.2: pH Value of the Aromatherapy Oil

Table 8.3: Colour Analysis of the Aromatherapy Oil

Table 9.1: Compositions of Topical Herbal Cream Formulation

Table 9.2: Organoleptic Characteristics of the Optimised Cream

Table 9.3: Texture Profile Analysis and pH Value of the Optimised and Dettol Cream.

Table 9.4: Colour Analysis of Formulated Base Cream and the Optimised Cream (F11)

Table 9.5: Physicochemical Characteristics of the Optimised Cream Stored at 5 °C over 28 Days

Table 9.6: Physicochemical Characteristics of the Optimised Cream Stored at 25 °C over 28 Days

Table 9.7: Total Plate Count of the Optimised Cream

Table 12.1: Ascorbic Acid Content of Frozen Asian Pear Sample (mg/100) with Different Treatments during Storage (n=12)¹

Table 12.2: Ascorbic Acid Content of Frozen Packham Pear Sample (mg/100) with Different Treatments during Storage (n=12)¹

Table 12.3: DPPH Scavenging Activity (%) of Frozen Asian Pear with Different Treatments During Storage at Concentration of 200 µl/ml (n=12).

Table 12.4: DPPH Scavenging Activity (%) of Frozen Packham Pear with Different Treatments during Storage at Concentration of 200 µl/ml (n=12)

Table 13.1: Formulation of Soap Bars

Table 13.2: Physicochemical Properties of Soap Bar Formulation

Table 13.3: IC₅₀ of Ascorbic Acid, *Clitoria ternatea* Flowers and *Citrus hystrix*

Table 13.4: Antimicrobial Activity of *C. ternatea* and *C. hystrix*

Table 13.5: Colour Difference between Soap Bar Formulation and Commercial Soap

Table 13.6: pH Reading between Soap Bar Formulation and Commercial Soap

Table 13.7: Foamability Test between Soap Bar Formulation and Commercial Soap.

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PREFACE

Undergraduate research enhances the learning experience and empowers students to seek out resources and research opportunities to achieve their full academic potential. Hence, the undergraduate curriculum at the Faculty of Agro-Based Industry imposes the students from each academic session to take up a final year project (FYP) to conduct research in their relevant academic programs. Which is obligatory for the completion of their B. Sc. with an Honours degree. This book compiled the comprehensive findings of undergraduate research that was carried out following the systematic research methods and analysis under the guidance of learned faculty members. The supervisors introduce students to different types of research across the disciplines, showing them how to carry out the research systematically to achieve the objectives of their study, how to interpret the findings, and how to write and present the research outcomes. This book will stand as a valuable resource for future students to design and carry out their FYP undergraduate research related to the area of agro-based industry. The book provides models, approaches, recent trends, and successful undergraduate research articles.

Ikarastika Rahayu Abdul Wahab

Khairiyah Mat

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CHAPTER 1

EMPIRICAL STUDIES OF AGRO PRODUCT DEVELOPMENT

Ikarastika Rahayu Abdul Wahab

Agro products have become an issue for national policymakers and are a public concern particularly when there is a need to enhance agricultural production, as well as to reduce postharvest loss, improve the quality of processed products, and add value to products to make more quality products available. The use of technology could generate employment and crucially contribute to the national agriculture and food security agenda. In addition, innovation also drives productivity growth, sustainability, and resilience across agro-product sectors. This national agenda has also been part of most studies in this Volume II to empower basic agricultural knowledge that aims to ensure sustainable development of agriculture and food sources.

Agro products are the life force and one of the sources of survival for humankind. It is not only we live with the support of food, but the majority of the world population is also dependent on agriculture as their source of survival. An approximate 36% of the world's workers are engaged in agriculture, be it directly or indirectly employed in this sector. Mhd Ruslan (2019) stated that agro-based sectors are seen to be significant to economic growth due to its nature of capability in generating a nation's economy and income, not only on the production side but also through export taxes.

There are plenty of things that agro product manufacturers produce for consumers. The agro-based industry is a thriving sector where it involves the processing of agricultural products to diversify downstream agriculture-based industries such as foods, crops,