

"2012 Malaysia-Thailand Graduate Forum in Life Science, Food Science and Agriculture"

12th -14th December 2012

Mahidol University, Bangkok, Thailand is hosting an international forum In order to provide students with inspirational and beneficial lectures and research presentations in the field of Life Science, Food Science and Agriculture, academic institutions from Malaysia and Thailand are currently organizing an open forum, entitled "2012 Malaysia-Thailand Graduate Forum in Life Science, Food Science and Agriculture" to share student research with a wider audience, create a network of scholars, foster collaboration, and generate further confidence in university research at the international level.



Venue: Faculty of Science, Mahidol University, Bangkok, the Kingdom of Thailand



2012 Malaysia-Thailand Graduate Forum in Life Science, Food Science and Agriculture

December 12-14, 2012 Mahidol University, Bangkok, the Kingdom of Thailand

Framework and Reasoning

The greater internationalization of academic institutions and the expansion of regional and global connections and networks has become an important strategy in developing academic institutions across every field of study. Following global educational trends, including ASEAN's mission to promote unity and cooperation among ASEAN member and non-members, and following its philosophy of higher education, *"True success is not in the learning, but in its application to the benefit of mankind"*, Mahidol University continues to develop and diversify high-quality teaching and research, share new knowledge, and present a transparent and open image to the world.

As a result, **Mahidol University** in association with **the Office of Higher Education Commission of Malaysia and Thailand** is hosting a graduate forum entitled "*Malaysia-Thailand Graduate Forum in Life Science, Food Science and Agriculture*", in order to support the internationalization of academic institutes, share knowledge, and develop a new vision for the next generation of scholars.

This academic forum is organized by educational teams from both Thailand and Malaysia and intends to create long-lasting bonds between research students whilst developing research methods. This will be achieved via a series of lectures and research presentations to be given by professionals.

In addition, the forum offers an international stage for scholars to present their graduate research in the field of Life Science, Food Science and Agriculture, and to share their experiences and ideas on future research with their international peers. The presentations also intend to forge links between scholars and to foster trans-disciplinary collaborative research. Ultimately, it is hoped that this will contribute toward research development and academic cooperation throughout ASEAN.

Through the professional lectures and research presentations, both Malaysian and Thai students will gain valuable insights into various research topics and methodology. The forum is therefore useful in encouraging future collaborative ventures between scholars or academic institutions within Thailand and Malaysia, such as Joint Research Programs, Student Exchanges, Conferences, Academic Observations, and Joint supervision of Double and/or Joint Degrees.

The local accommodation of invited Malaysian participants (2 professors and 24 graduate students) will be provided courtesy of the Office of Higher Education Commission, Thailand and Mahidol University. There will also be a tour of Mahdiol University's Salaya

Campus, and a **Plenary lecture** "How Science Changes our Lives" by world-renowned scholar and winner of the 1996 Nobel Prize in Physics Science - Prof. Douglas D. Osheroff during the opening ceremony on the 12^{th} December 2012, which is a part of the 4^{th} ASEAN "Bridges" event series program organized by the International Peace Foundation, in cooperation with the Faculty of Science, Mahidol University. Subsequent lectures and research presentations will take place over the following two days on the $13^{th} - 14^{th}$ December. Coordinators from the two countries have invited lecturers and nominated 24 students each, to act as *research proposers* in the fields of (1) Life Sciences and (2) Food Science and Agriculture. Additional activities will include a welcome dinner and a visit to Mahidol University's Institute of Nutrition and University Hospital. There will also be a cultural tour on 15^{th} December to introduce international participants to various aspects of Thai culture.

Objectives:

- 1. To provide scholars with the opportunity to share lectures and new research knowledge in their related fields.
- 2. To encourage Malaysian and Thai graduate students to share new knowledge and experiences during their presentations.
- 3. To offer students the opportunity to work together and share ideas openly at the international level.
- 4. To initiate debate and the exchange of knowledge and research ideas in related fields between students and scholars, including other participants of the program. This could lead to trans-disciplinary research and greater research integration among scholars.
- 5. To strengthen the relationship between Malaysian and Thai students and scholars, and to further integrate academic networks to benefit the establishment of future academic strategic partnerships.

Expected Results/Outcomes: By attending the opening ceremony and the morning lectures, participants will be able to learn from professional lecturers and international scholars. In addition, participants will have the opportunity to exchange knowledge, opinions, and ideas in the field of Life Science, Food Science and Agriculture. This will help encourage the development of trans-disciplinary research in related fields. Moreover, both Malaysian and Thai scholars will be able to learn from each other's research, and strengthen the relationships and bonds between academic institutions. These are crucial for future cooperation between scholars and academic institutions under the ASEAN Community.

Venue:

Faculty of Science, Mahidol University, Phayathai Campus 272 Rama VI Rd, Ratchathewi, Bangkok 10400, the Kingdom of Thailand

Program Coordinator:	Assoc.Prof. Kanyaratt Supaibulwatana (scddean8@mahidol.ac.th) Deputy Dean for Academic and International Cooperation Faculty of Science, Mahidol University Tel: +66 (0) 2 201 5070, 5073; Fax: +66 (0) 2201 5070
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Tentative schedule

Date	Time	Activities	Note
Tuesday	20.00	Arrive in Bangkok, pick up at	For those who would
11 th Dec		Suvarnabhumi airport. All Malaysian	come later, please find
2012		participants from recommended flights	the attachments as a map
		check in to Grand Tower Inn Hotel	to Grand Tower Inn hotel.
Wednesday	08.00	pick up at hotel lobby and Depart to MU bus	
12''' Dec		Mahidol University – Salaya	
2012	09.00-11.30	Salaya Campus Tour, including Institute of Nutrition, Mahidol University	
	11.30	Move to Mahidol University, Faculty of	
		Science (MUSC), Phayathai campus	
	12.30-13.30	Lunch	K.102, K. Bld, MUSC
	13.00-13.30	Registration	
	13.30-13.45	VDO presentation (MU) and introduction of IPE activities	
	13.45-14.15	Opening Ceremony by delegates	
	14.15-	Nobel Laureate lecture	Rm. L.01, Lecture Bld.,
	15.00	Topic: "How Science Changes our lives"	MUSC
		By Prof. Douglas D. Osheroff (1996	
		Nobel Laureate for Physic)	
	15.00-16.00	 Q & A and discussion after lecture 	
		 presentation of special token of 	
		appreciation	
	16.00-18.00	Presenters are suggested to load his/her	Loading spot will be
		presentation PowerPoint files to our	provided at C.111 , 1 st Fl.,
		computer	Chemistry Bld., MUSC
	18.00-20.00	Welcoming Dinner under "Thai	Lecture Bld. Hall, MUSC
		Traditional Fair" theme	Dress Code: Casual
Thursday	09.00-09.45	Keynote Lecture: Life Science Group	
13 th Dec		Topic: "From Protein Research To A	
2012		Better Understanding of Life"	Rm. N.101, 1 st FL, New
		By Emeritus Professor MR. Jisnuson Svasti	Biological Bld. MUSC
	09.45-10.30	Keynote Lecture: Life Science Group	
		Topic: "One Health in Animal Production:	
		Biosafety and Biosecurity Issues"	
		By Assoc.Prof. Dr. Hassan Hj. Mohd Daud	
	10.30-10.45	Refreshment	1 ³⁴ Fl., Stang Mongkolsuk Bld.
	10.45-12.00	Graduate Forum: Life Science Group	Rm. N.101, 1 st Fl. New
		(morning session) 1/	Biological Bld., MUSC
		Graduate Forum: Food Science and	Meeting room, 1 st Fl., Stang
		Agriculture Group (morning session) ¹ /	Mongkolsuk Bld
	12.00-13.00	Lunch	1 st Fl., Stang Mongkolsuk Bld

Date	Time	Activities	Note	
	13.00-17.20	Graduate Forum: Life Science Group	Rm. N.101, 1 st Fl. New	
		(afternoon session) ^{2/}	Biological Bld., MUSC	
		Graduate Forum: Food Science and	Meeting room, 1 st Fl., Stang	
		Agriculture Group (afternoon session) ^{2/}	Mongkolsuk Bld	
Friday 14 th Dec 2012	09.00-09.45	Keynote Lecture: Food & Agriculture Topic: "Fruits: Importance of Preharvest Factors, Maturity Stage at Harvest & Postharvest Treatments" By Prof. Dr. Azizah Osman	Rm. N.101, 1 st Fl., New	
	09.45-10.30	Keynote Lecture : Food & Agriculture Topic: "Practical approaches for invasive pest control: from genetics to systems Biotechnology for ASEAN" By Asst. Prof. Dr. Sujinda Thanaphum		
	10.30-10.45	Refreshment	1 st Fl., Stang Mongkolsuk Bld.	
	10.45-12.00	Graduate Forum: Life Science Group (morning session) ¹ /	Rm. N.101, 1 st Fl. New Biological Bld., MUSC	
		Graduate Forum: Food Science and Agriculture Group (morning session) ^{1/}	Meeting room, 1 st Fl., Stang Mongkolsuk Bld	
	12.00-13.00	Lunch	1 st Fl., Stang Mongkolsuk Bld	
	13.00-17.20	Graduate Forum: Life Science Group (afternoon session) ^{2/}	Rm. N.101, 1 st Fl. New Biological Bld., MUSC	
		Graduate Forum: Food Science and Agriculture Group (afternoon session) ^{2/}	Meeting room, 1 st Fl., Stang	
	18.00-20.00	 Awarded for Certificate of Attendance to presenters and Farewell Dinner 	Mongkolsuk Bld.	
Saturday 15 th Dec 2012	06.30- 18.00	Pick up at hotel lobby for Cultural Tour (One day trip to Ayudhaya province - UNESCO World Heritage with lunch for Malaysian participants)	Dress Code: Casual	

NOTE: The presentation time for graduate student is 25 min-each (including Q&A).

- All programs will be conducted in English. This schedule will be subject to further adjustments.
- Please wear polite (business casual style) clothing during the forum.
- All presenters are requested to submit the registration form and abstract before 1st Dec. 2012.
- All presenters are suggested to load his/her presentation PowerPoint files to our computer. Contact our IT staff at loading point as soon as possible to avoid the technical problem. Loading point for 12 Dec. 2012 will be arranged at rm. C.111, 1st Fl., Chemistry Bld., MUSC. Loading point for 13-14 Dec. 2012 will be arranged in front of rm. N.101, New biology bld.
- ¹/ Two groups will run parallel and consist of about 3 presentations, each in the morning session.
- ^{2/} Two groups will run parallel and consist of about 9 presentations, each in the afternoon session. The afternoon refreshment of coffee or tea break will be arranged during 15.00-15.15 am.

Nobel Laureate Lecture

Topic: How science changes our lives



Prof. Douglas D. Osheroff, 1996 Nobel Laureate for Physics at the Department of Physics of Stanford University

Biography:

Professor Douglas D. Osheroff is a 1996 Nobel Laureate for Physics at the Department of Physics of Stanford University who was awarded the Nobel Prize for his discovery of superfluidity in the isotope helium-3. Superfluidity in 3He is a neutral analog to superconductivity in metals, but here the 3He atoms play the role that electrons play in conventional superconductors. In addition, there is no lattice in liquid 3He, so the interactions that lead to the formation of 'Cooper Pairs' results from ferromagnetic spin fluctuations, and not virtual phonons in the lattice as is the case in most superconductors. Superfluid 3He was the first example of a BCS state in which the Cooper pairs possess a net angular momentum. Professor Osheroff's work was considered a breakthrough in low-temperature physics, and in the course of his research on helium-3 he developed an early form of magnetic resonance imaging, but only in one spatial dimension.

Douglas D. Osheroff attended the California Institute of Technology (Caltech), where he took the famous two year course in physics developed by Nobel Laureate Richard Feynman. In his senior year Douglas Osheroff became fascinated with the physics of low temperatures and as a result decided to go into condensed matter physics.

After graduating from Caltech, Douglas Osheroff entered Cornell University for graduate study in 1967. Working in the university's Laboratory of Atomic and Solid State Physics with David Lee and Robert C. Richardson, he and his colleagues began to investigate the behavior of liquid helium-3 at temperatures within a few thousand of a degree of absolute zero.

It was during this time that Professor Osheroff noticed a jump in the heat capacity of the liquid 3He, which marks the conditions under which helium-3 changes from an ordinary liquid to a superfluid. This discovery sparked intensive research into superfluid helium-3 and other so-called "quantum liquids", as it enabled scientists to study the types of quantum mechanical effects in large, visible systems that could previously only be studied at the atomic and subatomic level. It is from this discovery that Lee, Richardson and Osheroff would later be jointly awarded the Nobel Prize for Physics in 1996.

In 1972 Professor Osheroff moved to AT&T Bell Laboratories in New Jersey, where he continued his work into helium-3 superfluidity. Between 1973 and 1978 he measured many characteristics of the superfluid phases. He continued his research at Bell Laboratories as head of the Department of Low Temperature Research until 1987, when he came to Stanford University, along with his friend Steven Chu, who would later be appointed Secretary of Energy by President Obama. At Stanford, Professor Osheroff has been the J.G. Jackson and C.J. Wood Professor of Physics and the Gerhard Casper University Fellow for Undergraduate Education. His research there still focuses on the properties of condensed matter near the absolute zero of temperature. He has also served as Chair of the Physics Department at Stanford from 1993-96 and again from 2001-04.

Professor Osheroff has received numerous honors for his research. Besides the Nobel Prize, these include the Sir Francis Simon Memorial Award, the Oliver E. Buckley Condensed Matter Physics Prize and the MacArthur Prize Fellowship Award. In 1991 he received the Walter J. Gores Award for Excellence in Teaching from Stanford University. Professor Osheroff is a member of the American Academy of Arts and Sciences and the National Academy of Sciences.

Besides his work in Physics, Professor Osheroff was appointed to the Columbia Accident Investigation Board in 2003 following the Space Shuttle Columbia disaster, and he currently serves on the board of advisors of Scientists and Engineers for America, an organization focused on promoting sound science in American government.

As a fascinating application of superfluidity in helium-3, the phase transitions to superfluidity in helium-3 have over the years been used by experimental research teams to test a theory regarding how cosmic strings can be formed in the universe. These immense hypothetical objects, which are thought possibly to have been important for the forming of galaxies, could have arisen as a consequence of the rapid phase transitions believed to have taken place a fraction of a second after the Big Bang. The research team used rapid local heating in the 3He superfluid using both X-rays and neutron capture in their superfluid 3He to simulate these events that occurred in the early universe. When these were rapidly cooled back through the superfluid transition, balls of vortices were formed. It is these vortices that are presumed to correspond to the cosmic strings.

Nobel Laureate Lecture

12 December 2012

Topic: How science changes our lives

Abstract

Our understanding of Nature (which is what science is all about) has allowed us to better understand and control powerful forces in Nature for our benefit, such as the conversion of heat in to mechanical and electrical energy, communications via propagating electromagnetic waves, etc. Biology has given us a much better understanding of life, and medicine has allowed us to live longer and more productive lives. However, often these new capabilities produce unwanted side-effects, such as the global transmission of new diseases, the pollution of our environment, and a growing human population that has strained our natural environment in many ways. While all this is true, thanks to science we live more comfortable and meaningful lives than could ever have been possible a thousand years ago, and our ability to harness Nature has given us the time and ability to better understand our environment, our universe, and even ourselves.

This is a very public lecture, not for a scientific audience. In it Professor Osheroff shows how our ability to develop new technologies has vastly benefitted mankind, but that it has posed a serious dilemma in that mankind has placed an enormous burden on our environment in order to deal with the byproducts of our energy production and factories and the growth of the human population. "2012 Malaysia-Thailand Graduate Forum in Life Science, Food Science and Agriculture" Faculty of Science, Mahidol University, 12-14 Dec. 2012

Keynote Lectures

Thursday, 13th Dec 2012 Keynote Lecture: Life Science Group Rm. N.101, 1st Fl., New Biological Bld., MUSC

09.00 - 09.45 am



Topic: "From Protein Research To A Better Understanding Of Life" By Emeritus Professor MR. Jisnuson Svasti

09.45 - 10.30 am



Topic: "One Health in Animal Production: Biosafety and Biosecurity Issues" By Assoc. Prof. Dr. Hassan Hj. Mohd

Friday, 14th Dec 2012 Keynote Lecture: Food Science and Agriculture Rm. N.101, 1st Fl., New Biological Bld., MUSC

09.00 - 09.45 am



Topic: "Fruits: Importance of Preharvest Factors, Maturity Stage at Harvest & Postharvest Treatments" **By Prof. Dr. Azizah Osman** 09.45 - 10.30 am



Topic: "Practical approaches for invasive pest control: from genetics to systems Biotechnology for ASEAN" By Asst. Prof. Dr. Sujinda Thanaphum

Abstract

Keynote Lecture

From Protein Research To A Better Understanding Of Life

M.R. Jisnuson Svasti Emeritus Professor of Biochemistry, Mahidol University, and Head, Laboratory of Biochemistry, Chulabhorn Research Institute, Bangkok, Thailand.

M.R. Jisnuson Svasti, e-mail: jisnuson.sva@mahidol.ac.th; jisnuson@cri.or.th

Abstract

Proteins are the instruments through which the genetic potential of an organism are expressed. This lecture describes my interest in protein research from my undergraduate days, my training in one of the best protein chemistry laboratories of the world, and my efforts to continue studying protein structure and function in Thailand for 40 years, despite the lack of equipment and other challenges. This research has covered two major themes: first the relationship between protein structure and its function, and secondly the changes in structure or expression of proteins that can give rise to diseases. Throughout this time, I have had the good fortune to learn from many renowned protein scientists, not just about protein structure and function, but also about the special insights of great researchers. In addition, as an academic, I have tried to integrate my research and teaching activities, so that they strengthen each other. Like most senior academics, I have also held various administrative positions, and tried to enjoy them by focusing on promoting academic excellence, while at the same time continuing research. Most of I have enjoyed working for local and international scientific organizations, because this has shown me that science can unite people of different universities, different countries, different ethnic origins, different religions, and different political ideals so that we can work together for the benefit of mankind.

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^{1.} Svasti, J. (2009) How I Became a Biochemist: what biochemistry has done for me. *IUBMB Life* **61**(4): 476–478.

^{2.} Svasti, M.R. J (2007) *Melody of Life*. Published by the Faculty of Graduate Studies, Mahidol University, and printed by Amarin Printing and Publishing Company PCL. *In Thai*

^{5.} Svasti, J. (1992) Federation of Asian and Oceanian Biochemists: where now after twenty years. *Trends in Biochem. Sci.* **17**, 53-55.

One Health in Animal Production: Biosafety and Biosecurity Issues

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Abstract

World human population is expected to increase tremendously in forthcoming years. More human meaning more food needed. In addition, concurrent natural disasters such as floods, earthquake, war and crop failure due to environmental changes have put intense extra strains on demand for food. Animals and plants (land and aquatic origin) are the main supplier of energy and protein rich food. At present most of the animal food source are coming from domesticated animal, capture fisheries and aquaculture. Increased demand for animal meat and its products has led to the use of chemicals to hasten animal and plant growth, uncontrolled used of antimicrobials leading to rise of antibiotics resistant bacteria, intensifying of culture, especially monospecies culture which lead to disease to be readily spread and animal to be in close contact with man. While overzealous in capturing wild animals as exotic food and exhibits, and overfishing, led to transfer of exotic diseases from wild animals to man and extinction of many species. Inevitably also, to cater for the increase demand for seeds for culture and with easy and safe transportation, animal culturists has purposely transferred many species of animals across the continents in matter of hours. This increase in live animal traffic led yet again to biosecurity threat to receiving countries. Laws and regulations are prepared. But are they enough to maintain biosafety and biosecurity? Are we able to interpret the statistics and plan appropriate and better strategies?

One health-One medicine-One World concept was introduced to integrate human, animal and ecosystem disciplines in a synchronize and collaborative approaches to resolve issues concerning human, animal and ecosystem health. Multifacet effects of one's health either in human, animal and ecosystem will certainly effect one another in terms of food biosafety and biosecurity of production. Thus multi directional and interdisciplinary methodologies are needed in lieu to single spear method.

Keyword: One Health, Biosafety, Biosecurity, Animal Production

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Fruits: Importance of Preharvest Factors, Maturity Stage at Harvest & Postharvest Treatments

Azizah Osman* Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia 43400 Serdang, Selangor, Malaysia *Azizah Osman, e-mail:azosman@putra.upm.edu.my

Abstract

Fruits have been part of the human diet since the dawn of history but their nutritional importance has only been recognised in recent times. Commerce in fruits began in the 1980's when awareness on their nutritional importance has risen. Since then, its demand in the international markets has also increased tremendously. Malaysia went through a series of phases to develop its fruit industry to reach its present status- able to be leading exporter of some tropical fruits.

Quality of fruits could not be improved once harvested but it can be preserved by slowing down the rate of undesirable changes which leads to a reduction in their quality. Postharvest qualities of fruits are affected by pre-harvest factors, stage of maturity at harvest and postharvest factors because of the many physico-chemical changes taking place during the life span of the fruit. The rate at which these changes occur can be manipulated by careful management of the postharvest handling system for quality maintenance and shelf-life extension of the fruits.

Due to changes in consumers' life style especially in urban areas, convenient and ready-to-eat fresh-cut fruits are becoming more popular in the last few decades. However, there are problems associated to it which requires studies to be carried out to overcome them. Apart from the increasing demands for these fresh cut fruits, there is also a trend during the same period of time, where consumers consume fruits not only for its nutritional contents but emphasis is also given to its functional properties.

Keywords: Fruit quality, pre-harvest, maturity stage, postharvest, fresh-cut

Practical Approaches for Invasive Pest Control: from Genetics to System Biotechnology for ASEAN

Sujinda Thanaphum and Nidchaya Aketarawong Department of Biotechnology, Faculty of Science, Mahidol University, Rama VI Road, Bangkok, THAILAND sujinda.tha@mahidol.ac.th

Abstract

The tephritid fruit flies are both organisms with high level of modality for basic research, and economic pests causing reductions of fruit yields and generating constrains in the international market. Many of these flies are invasive due to their apparent wide host ranges, high fecundity, dispersal tendency, bioclimatic adaptive abilities, and globalization of fruit trade. The genetics research have been initiated and carried out to gain knowledge in the field of molecular systematics, molecular ecology, population genetics, cytogenetic, gene linkage mapping, and molecular biology of sex determination pathways from these insects. Subsequently, translational research with system biotechnology approach has been conducted to modernize Integrated Pest Management (IPM) using Sterile Insect Techniques (SIT) for ASEAN. Genetic tools such as genetic sexing strains, sperm-marking technology, and application of microsatellite DNA analyses for practicing IPM using SIT were validated in a pilot-scale pest control programme with economic feasibility assessment.

Keyword the oriental fruit fly, genetic sexing strain, microsatellite DNA, Sterile Insect Techniques, *doublesex* genes



Chairperson of the Life Science Session

13 December 2012

10.45 - 12.00	Prof. Pimjai Chaiyen	
	Assoc. Prof. Dr. Jirundon Yuvaniyama	
13.00 - 15.15	Prof. Dr. Nateetip Krishnamra	
15.20 - 16.35	Prof. Dr.Sumalee Tungpradabkul	

14 December 2012

10.45 - 12.00	Prof. Dr. Jonggonnee Wattanapermpool
13.00 - 15.15	Assist. Prof. Dr. Suthep Wiyakrutta
15.20 - 16.35	Assoc. Prof. Dr. Jarunya Narangajavana

Student presentation list: Life Science N101 Room, 1st Floor, Biology Building, MUSC

Thursday 13th of December 2012

Time	Торіс	Presenter	Institution
10.45-11.10	Characterization of the interaction of	Ms. Natthiya	Faculty of
LS 1	white spot syndrome virus (WSSV)	Wetsaphan	Science,
	protein with shrimp prophenoloxidase		Chulalongkorn
	activating enzyme		University
11.10-11.35	Effect of feeding Lupin	Mr. Azhari	Universiti Putra
LS 2	(Lupinusangustifolius) on carcass	Sharidan Abu Bakar	Malaysia
	composition of Boer Goat		
11.35-12.00	Characterization of the interaction of	Ms. Jantiwan	Faculty of
LS 3	white spot syndrome virus (WSSV)	Sutthangkul	Science,
	protein with srimp prophenoloxidase		Chulalongkorn
	activating enzyme		University
	Lunch		
13.00-13.25	Visualization and characterization of	Ms. Piyachat	Faculty of
LS 4	peptides and lipids by imaging mass	Chansela	Science, Mahidol
	spectrometry		University
13.25-13.50	Administration of β-glucan	Ms. nur	Universiti Putra
LS 5	(Saccharomyces cerevisiae) via oral	Hidayahanum	Malaysia
	feeding increases immune parameters	Hamid	
	and survival in Oreochromis spp. infected		
	with Aeromonashydrophila		
13.50-14.15	Stereo- inverting property of D-	Ms. Juntratip	Faculty of
LS 6	Phenylglycine aminotransferase	Jomrit	Science, Mahidol
			University
14.15-14.40	Topical treatment with blue-green algae	Ms. Nur Aimi	Universiti Putra
LS 7	aqueous extract promote healing of	Syarina Pauzi	Malaysia
	diabetic wound		
14.40-15.05	Protective effect of <i>Moringaoleifera</i>	Ms. Sunisa	Faculty of
LS 8	supplement against lead-induced toxicity	Sirimongkolvorakul	Science, Mahidol
	in fish		University
15.05-15.20	refreshment		
15.20-15.45	Gross morphology of the proventriculus	Mr. Fhaisol Mat	Universiti Putra
LS 9	and ventriculus of Edible Bird's Nest	Amin	Malaysia
	Swiftet (Aerodramusfuciphagus) and		
	House Swift (Apusnipalensis)		
15.45-16.10	Effect of iron chelator on hepcidin	Mr. Surasak	Faculty of
LS 10	synthesis in iron overloaded and	Wichaiyo	Science, Mahidol
	thalassemic mice model		University
16.140-	Effectsoffeedingdifferent level of	Mr. Ainul Yuzairi	Universiti Putra
16.35	Lupin(Lupinusangustifolius) on growth	Mohd Yusof	Malaysia
LS 11	performance of boer goats		

		0,	,
Time	Торіс	Presenter	Institution
10.45-11.10	Anxiolytic-like actions of antidepressant	Mr. Sarawut	Faculty of
LS 12	drugs and endurance swimming and	Lapmanee	Science, Mahidol
	thalassemic mice model		University
11.10-11.35	Immunomodulatory effects of food in allergy	Ms. Nurul Ain	Universiti Putra
LS 13	rhinitis and cancer	Abu Baker	Malaysia
11.35-12.00	Regular Exercise Reverses Suppressions of	Ms. Pavarana	Faculty of
1514	Cardiac Contraction, SERCA Activity and MHC	Vutthasathien	Science, Mahidol
	Expression in Orchidectomized Rat		University
	Lunch		
13.00-13.25	Transcriptomic Analysis on Susceptibility	Ms. Noor	Universiti Putra
LS 15	of Different Inbred Chicken Lines towards	Farhanah	Malaysia
	Very Virulent Infectious Bursal Disease Virus	Mohd Isa	
40.05.40.50	Infection		
13.25-13.50	Overexpression of Urokinase plasminogen	Ms. Parichut	Faculty of
LS 16	activator (UPA) contributes to	Inummarati	Science, Manidol
12 50 14 15	Assossment on Thorapoutic Properties &	Mc Sharifah	University
15.50-14.15	Toxicity of Local Plants for Microbial Diseases	RainaManaf	Malaysia
	in Freshwater Food Fish	Ramarvianar	iviala ysia
14.15-14.40	In vitro Acanthamoebicidal Activity of Fusaric	Ms. Narumon	Faculty of
1010	Acid from Endophytic Fungus Fusarium sp.	Boonman	Science, Mahidol
LJ 10	Tlau3		University
14.40-15.05	Antibiotic and plasmid profiles of	Ms. Ruhil	Universiti Putra
LS 19	Aeromonashydrophila isolated from clinically	Hayati Hamdan	Malaysia
	infected freshwater fishes		
	(Oreochromismossambicus,		
	Puntiusgonionotus, Leptobarbushoevenii,		
	Pangasiuspangasius, Anabas testudineus,		
	Clariasgariepinus and Cicniasoma sp.)		
15.05-15.20	Characterization of fusion luciferase from	Ms Ruchanok	Faculty of
15.20-15.45	Vibrio comphellii: A development toward a	Tinikul	Science Mahidol
LS 20	reporter gene applications		University
15.45-16.10	Polyphenolic compounds and potential	Ms. Nurul	Universiti Putra
15 21	antioxidant properties from a green	Farahin Abd.	Malaysia
	microalgae, Tetraselmistetrahele	Wahab	
16.10-16.35	Development of Bacterial	Ms. Sasivimon	Faculty of
LS 22	Polyhydroxyalkanoate Polymeric	Pramual	Science, Mahidol
	Nanoparticles for Anti-cancer Drug Delivery		University
16.35-17.00	Assessment of ammonium uptake by two	Ms. Norulhuda	Universiti Putra
LS 23	periphytic microalgae Spaerocystisschroeteri	Mohamed	Malaysia
_	and Stigecloniumnanum immobilized in	Ramli	
	alginate beads		

CHARACTERIZATION OF *Pm*SERPIN3GENE FROM BLACK TIGER SHRIMP, *Penaeusmonodon*

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Abstract

Serpin or serine proteinase inhibitor is a family of a protease inhibitor that involves in controlling the proteolytic cascade in various biological processes and has been identified in most of organisms. In shrimp, several serpins have been identified so far but only a few have been characterized [1-2]. In this study, PmSERPIN3 gene identified from Penaeusmonodon EST database was chosen for further characterization. By using the 5' and 3' Rapid Amplification cDNA End (RACE) techniques, the full-length of PmSERPIN3 gene containing an open reading frame of 1,233bp encoding for 410 amino acid residues protein was obtained. The calculated molecular mass and isoelectric point of the mature peptide are 46.20 kDa and 5.73, respectively. RT-PCR analysis revealed that it expressed in all shrimp tissues tested. The expression level of *Pm*SERPIN3 gene did not respond to *Vibrio harveyi*, White Spot Syndrome Virus and Yellow head virus challenges. The recombinant mature PmSERPIN3 protein (rPmSERPIN3) was successfully produced in Escherichia coli. The proteinase inhibitory activity assay revealed that the purified rPmSERPIN3 could inhibit various proteinases, such as subtilisin, elastase, chymotrypsin and trypsin. Interestingly, rPmSERPIN3 also inhibited the shrimp prophenoloxidase system activation in vitro. Our results suggested an important role of PmSERPIN3 in the regulation of shrimp prophenoloxidase system.

Keywords: serine proteinase inhibitor, Penaeusmonodon, prophenoloxidase system

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Effect of Feeding Lupin (*LupinusAngustifolius*) on Carcass Composition of Boer Goat

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Abstract

This study was undertaken to measure the effects of different dietary treatments on carcass composition of Boer goats. The main protein source in the diet was Lupinusangustifolius and other ingredients were palm kernel expeller (PKE), soya bean meal, fish meal, wheat pollard, corn, molasses, crude palm oil, broken rice, and Brachariahumidicola hay. The protein level and energy level in all treatment diet was isocaloric and isonitrogenous (Crude Protein ~ 16.3% and Metabolizable Energy \sim 10.3MJ/kg). The Lupin composition in three treatment diets was 0%, 10% and 30%, respectively. Twenty four Boer goats, age 8-9 months old were used in this study which was divided into three equal groups. The adaptability period was 14 days and the feeding trial goes for 103 days. All goats were slaughtered according to Malaysian Halal Protocol 2009. The results revealed no significant differences (P<0.05)in the initial weight, final weight, weight gain, hot carcass weight, cold carcass weight and dressing percentage among the groups. There was also no significant difference on carcass composition: production of lean meat, and bone to fat ratio among the groups. Thus, this study showed that Lupin can be used as an alternative for protein source in goats reared in tropical condition and its performance in term of weight gain and carcass composition is as good as soybean meal.

Keywords : Lupinusangustifolius, Boer goat, carcass composition

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Characterization of the interaction of white spot syndrome virus (WSSV) protein with shrimp prophenoloxidase activating enzyme

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Abstract

Melanization activated by the prophenoloxidase (proPO) system, plays an important role in the invertebrate immune system. Previous studies have shown that the proPO system of shrimp *P. monodon*might be important to defense white spot syndrome virus (WSSV) infection and we found that WSSV is likely blocked the shrimp PO activation via inhibition of proteinase in the proPO cascade. Using the yeast two-hybrid technique, we identified the protein WSSV453 from WSSV that interacts with *PmPPAE2*, a proPO-activating enzyme, of shrimp *P. monodon*. WSSV453 is uncharacterized protein with no other predicted domains and consists of 306 bp encoding a predicted 101 amino acid residues with a calculated molecular mass and pI of 11.921 kDa and 9.95, respectively. The WSSV453 protein was successfully expressed in *E.coli*cell. Using co-immunoprecipitation, the result revealed that WSSV453 interacted with *PmPPAE2 in vitro*. *In vivo* gene silencing of WSSV453 increased hemolymph PO activity in WSSV-infected shrimp. The results suggested that the inhibition of proPO system by WSSV might occur via the proteinase inhibition activity of WSSV453. However, further studies are required to elucidate the exact mechanism of WSSV453 in inhibition of shrimp proPO system.

Keyword

Prophenoloxidase, Melanization, white spot syndrome virus, shrimp, Penaeusmonodon

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Visualization and Characterization of Peptides and Lipids by Imaging Mass Spectrometry

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Abstract

This study aims to characterize and visualize neuropeptides and lipid compositions in penaeus shrimp, P. monodon using LC-MS/MS and imaging mass spectrometry. The common neuropeptides found in the CNS of the shrimps are composed of twenty-nine neuropeptides, including members of FMRFamide, SIFamides, crustacean hyperglycaemic hormone, orcokinin-related peptides, tachykinin-related peptides, and allatostatin-A. These neuropeptides were specifically distributed in the neuronal clusters and neuropils of the eyestalk, brain and thoracic ganglion. Tachykinin-related peptide is a novel neuropeptide firstly identified in this shrimp. In addition to neuropeptides, lipids are also important molecules in stimulating the ovary maturation, oocyte differentiation, and embryonic development in shrimp. In this study, the compositions of major lipids, i.e. phosphatidylcholines (PCs), triacylglycerols (TAGs), and fatty acids (FAs), in the ovaries, during ovarian maturation were investigated. Thin-layer chromatographic analysis showed that the total PC and TAG signal intensities increased during ovarian maturation. Further, by using GC-MS to analyze fatty acid (FA) compositions, we found that (1) FAs 14:0, 16:1, 18:1, 18:2, 20:1, and 22:6 proportionally increased as ovarian development progressed to more mature stages; (2) FAs 16:0, 18:0, 20:4, and 20:5 proportionally decreased; and (3) FAs 15:0, 17:0, and 20:2 remained unchanged. By using imaging mass spectrometry, we found that PC 16:0/16:1 and TAG 18:1/18:2/22:6 were detected in oocytes stages 1 and 2. PCs 16:1/20:4, 16:0/22:6, 18:3/22:6, 18:1/22:6, 20:5/22:6, and 22:6/22:6 and TAGs 16:0/16:1/18:3, 16:0/18:1/18:3, 16:0/18:1/18:1, and 16:0/18:2/22:6 were present in all stages of oocytes. In contrast, the PC- and TAG-associated FAs 20:4, 20:5, and 22:6 showed high signal intensities in stage 3 and 4 oocytes. These FAs may act as nutrition sources as well as signaling molecules for developing oocytes and the hatching process. Knowledge of neuropeptides and lipid compositions could be helpful for the improvement of shrimp reproduction, as well as for formulation of feed for female broodstocks to promote their fecundity and larval production.

Keyword: imaging mass spectrometry, neuropeptide, lipid, shrimp ovary

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Administration of β-glucan (*Saccharomyces cerevisiae*) by oral feeding increases survival, growth and immune responses in *Oreochromis* spp. infected with *Aeromonashydrophila*

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Abstract

The effects of feeding β -glucan on the survival and immune responses of *Oreochromis* spp. were investigated. Fish received 3% of (body weight of animal) commercial tilapia pellet diet containing β -glucanat the concentration of 25mg/kg twice a day until day 40th of experiment. Control fish were fed with normal commercial tilapia pellet diet without the test compound at the same schedule. Every 10 days of interval, the fish were weighed and their FCR were recorded. Blood samples were collected from each group on day 7th. Control and test fish were challenged by i.p injection of LD₅₀ concentration of A. hydrophilaon day 41th. Daily mortality was recorded up to day 48th. Haemoglobin (Hb, g/L), packed cell volume (PCV, L/L), erythrocyte $(RBCx10^{12}/L)$, total leukocyte $(x10^{9}/L)$, mortality and relative percentage survival (RPS) were determined and calculated. Feeding with 25mg/kg of β-glucan significantly enhanced the RPS and growth of the fish. Test fish injected with the compound also showed a significant increases in the total leukocytes count and Hb level (P < 0.05), while there was no significant difference for PCV and RBC amounts. Administration of β-glucan through oral feeding effectively stimulates the immune response, growth and offers protection against A. hydrophila infection in *Oreochromisspp*. The results indicate that β -glucan could play an important role in the prevention of diseases in fish culture.

Keywords: Aeromonashydrophila, β -glucan, Oral feeding and Oreochromis spp.

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Stereo-inverting property of D-phenylglycine aminotransferase

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Abstract

D-phenylglycine aminotransferase (D-PhgAT) of Pseudomonas stutzeri ST 201 is a pyridoxal-5'-phosphate (PLP) dependent enzyme which selectively catalyzes the reversible transamination of Dphenylglycine (D-Phg) or D-4-hydroxyphenylglycine (D-4-OHPhg) with 2-oxoglutarate as the exclusive amino acceptor yielding L-glutamate. Due to the "stereo-inverting" transamination activity of this enzyme, D-PhgAT is useful as a biocatalyst for the enzymatic synthesis of D-Phg and D-4-OHPhg, which are important side-chains for industrial production of many penicillin and cephalosporin antibiotics. However, very little is known about the catalytic mechanism underlying this special enzymatic property. It is thus the objective of this research to study how the D-PhgAT catalyzes the stereo-inverting transamination reaction. Two crucial properties of the enzyme were investigated. First, the purified D-PhgAT was prepared in the double PLP form and reduced with NaBH₃CN. Biphasic kinetics of the reduction reaction was observed. This evidence suggested that the active sites of the two subunits of D-PhgAT might be asymmetric. Second, stereospecific property of D-PhgAT was investigated using the method developed in this study, which is a sensitive nonradioactive procedure for determining the stereospecificity of aminotransferases for the C-4' hydrogen transfer on the coenzyme. The method was satisfactorily verified with an aminotransferase of known stereospecificity, and was successfully applied to determine the stereospecific nature of a novel enzyme, D-phenylglycine aminotransferase.By using this method, D-PhgAT was found to be a *si*-face specific aminotransferase. All these finding are just a preliminary step towards the understanding of the stereo-inverting aminotransferase property of D-PhgAT.

Keyword Aminotransferase, Hydrogen transfer, LC-MS/MS, Non-radioactive, Pyridoxal phosphate, Stereospecificity

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Topical treatments with blue-green algae aqueous extract promote healing of diabetic wound.

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Abstract

Blue-green algae or scientifically known as *Spirulinaplatensis*, is gaining more attention and becoming a health food worldwide due to its nutritional and medicinal properties. Their roles as antioxidant, antiviral, anticancer and antidiabetic have been well established. The aim of this study is to examine the efficacy of aqueous extract of *Spirulinaplatensis* on wound repair in streptozotocin–nicotinamide-induced diabetic rats.Open excision wounds were made on the back of rats 5 days after diabetes induction. Aqueous extract at a dosage of 100 and 200 mg/kg body weight was reconstituted in 100 μ l of phosphate buffered saline and applied topically once every 2 days up to 14 days for the treated wounds. Animals in normal and diabetic control groups were left untreated. Wound areas were measured on day 0, 7 and 14 post-wounding. Wound size and percentage wound contraction were observed to heal much faster on diabetic wounds which received treatment of the extract.The findings demonstrate the beneficial effects of the topical application of blue-green-algae aqueous extract in the acceleration of diabetic wound healing in animal model.

KeywordSpirulinaplatensis, diabetes, wound healing, wound contraction

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Protective effect of *Moringaoleifera*supplement against lead-induced toxicity in fish

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Abstract

Lead contamination can be found in soil, water, and food which can be taken up by various organisms. Currently, lead exposure through dietary sources is a major public health concern. There is a growing trend worldwide on using medicinal plant as an alternative treatment for various diseases. Moringaoleifera, the plant in Moringaceae family, has been used in traditional medicine in many parts of the world. In this study, we investigated the protective potency of M. oleifera -supplemented diets against lead toxicity to the fish Puntiusaltus. Here we show that the group of fish that were pre-treated with M. oleifera-supplemented diets before lead exposure show only mild alterations from lead toxicity to the gill filament when compared with the group that do not receive *M. oleifera*-supplemented diets. Interestingly, a number of acid mucopolysaccharide of mucous cells was observed in the group pre-treated with M. oleifera-supplemented diets, whereas the control group without M. oleifera supplement shows mainly neutral mucus cell types indicating that the protective efficiency of these plant could be due to the role of acid mucous cells. Moreover, pre-treatment with M. oleifera supplementalso reduces liver and kidney damages due to lead exposureas well as decreases in an expression of proliferating cell nuclear antigen (PCNA), a marker of cellular proliferation. Overall, these results suggest that pre-treatmentwith M. oleifera-supplemented diet is able to protect the fish against damages from lead exposure.

Keyword: Moringaoleifera, lead, histology, fish, cell proliferation

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GROSS MORPHOLOGY OF THE STOMACH (PROVENTRICULUS AND VENTRICULUS) OF THE EDIBLE BIRD'S-NEST SWIFTLET (*AERODRAMUS FUCIPHAGUS*) AND HOUSE SWIFT (*APUS NIPALENSIS*)

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Abstract

This study was attempted to describe the gross anatomy of the stomach of Edible Bird's-Nest Swiftlet (Aerodramusfuciphagus). In addition, the comparison was made with the House Swift (Apusnipalensis). These two aerial insectivorous birds from Apodidae family are feed on similar flying insects group. The stomach of seven Aerodramusfuciphagus and six Apusnipalensis were dissected, examined, the weight and length were measured. The stomach of these two species of the birds comprises of proventriculus or *pars glandularis*, a glandular stomach and ventriculus or pars muscularis, a muscular stomach. The mean weight of the stomach of Aerodramusfuciphagus and Apusnipalensiswere 0.39±0.05 and 1.15±0.08 g, respectively, while the mean length of the stomach of Aerodramusfuciphagus and Apusnipalensiswere 2.87±0.41 cm and 2.53±0.19 cm, respectively. The relative weight of Aerodramusfuciphagus stomach (4.82±0.43 g) was higher than the Apusnipalensis $(4.30\pm0.36 \text{ g})$ stomach, but the difference was not significant at P<0.05. Interestingly, the relative length of stomach of Aerodramusfuciphagus (17.88±2.26 mm) was found to be significantly higher than the Apusnipalensis (13.66±0.35 mm) at P<0.05. In conclusion, although the Aerodramusfuciphagus is smaller than the Apusnipalensis and these two insectivorous birds are grouped in the same family and consume similar diet, the stomach of Aerodramusfuciphagus is bigger than the Apusnipalensis relative to body weight.

Keywords: Stomach; gross anatomy; insectivorous birds; Aerodramusfuciphagus; Apusnipalensis

Effect of Iron Overload-Induced Furin Downregulation Accompany with A Reduction of Serum Hepcidin

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Abstract

Hepcidin is a peptide hormone mainly expressed in liver. It plays a key role in systemic iron homeostasis. The regulations of hepcidin synthesis occur in both transcriptional and post-translational levels. Iron overload activates, whereas anemia represses hepcidin gene expression. Due to the fact that hepcidin is initially synthesized as a pre-pro-hormone, it must undergo a maturation process to become an active hormone. This process can be accomplished by a family of enzyme calledproproteinconvertase including furin.Besides, transferrin receptor 2 was demonstrated as one regulator of furin expression. Amongßthalassemia, hepcidin insufficiency which contributes to iron overload has been observed. This study investigated the effect of iron overload on hepcidingene expression and hepcidin protein maturation inC57BL/6 (wild-type) and β-thalassemic (β-knockout, BKO) mice. The results showed that iron overload in both groups increasedhepcidin expression (2-fold of control)whereas transferrin receptor 2 and furinexpression were decreased (0.3- and 0.5-fold of control, respectively). Noticeably, serum hepcidin concentration was decreased in iron overload conditions (0.6-fold of control). In conclusion, this study demonstrated that iron overload inducedhepcidin gene expression butreducedhepcidin protein maturation (through transferrin receptor 2 and furindownregulation), eventually resulted in decreased active hepcidin production.

Keywordhepcidin, transferrin receptor 2, furin, iron overload, β-thalassemia

Acknowledgements

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Anxiolytic-like actions of antidepressant drugs and endurance swimming in stressed male rats

SarawutLapmanee^{1*}, Charoenphandhu J², Krishnamra N¹, Charoenphandhu N^{1,†}

Abstract

Exercise training has long been considered a stressor that may lead to paradoxical changes in physical and mental health (e.g., cardiovascular benefit vs. emotional stress). The aims of this study were to evaluate the anxiolytic-like effect of endurance swimming (SW) on the anxiety-like behaviors in stressed rats, and to compare the anxiolytic efficacy between antidepressant drug treatments and SW. Male Wistar rats subjected to restraint stress (1 hour/day, 5 days/week) were trained to swim for 4 weeks with or without antidepressant drug treatments (i.e., 2 mg/kg diazepam; 10 mg/kg fluoxetine; 10 mg/kg reboxetine; or 10 mg/kg venlafaxine, p.o.).At the end of the treatments and/or SW, anxiety-like behaviors were determined by theelevated plus-maze (EPM) test, elevated T-maze (ETM) test, and open-field test (OFT). The results showed that the open arm activity in the EPM was higher in the SW, reboxetine-treated and venlafaxine-treated groups as compared to age-matched controls, while diazepam and fluoxetine were without effect. In the ETM, a reduction in the avoidance latency was observed only in SW and venlafaxine-treated groups. Neither SW nor drugtreatmentsaltered general locomotor activity as indicated by no change in the number of the total lines crossed in OFT. In conclusion, restraint stresscould induce anxiety-like behaviors, which were not responsive to diazepam or fluoxetine, whereas reboxetine, venlafaxine and SW showed anxiolytic-like actions in he stressed male rats.

Keyword: anxiety, elevated plus-maze, elevated T-maze, open-field test, swimming

Acknowledgements

This work was supported in part by the King Prajadhipok and Queen RambhaiBarni Memorial Foundation, the Faculty of Graduate Studies, Mahidol University, and the Thailand Research Fund.

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Regular Exercise Reverses Suppressions of Cardiac Contraction, SERCA Activity and α -MHC Expression In Orchidectomized Rat

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Abstract

A high incidence of heart disease in hypogonadal man indicates a crucial role of male sex hormones in cardiac function. Suppressions of both cardiac systolic and diastolic functions have been reported in orchidectomized (ORX) rat (1). We have recently reported decreases in SERCA activity and α -MHC expression in ORX rat heart which could be reversed by testosterone supplementation (2). Unfortunately, the use of testosterone is precluded in some patients. We then tested whether regular exercise could prevent the contractile dysfunction in ORX rat. With the protocol approval by Experimental Animal Committee, Faculty of Science, Mahidol University, in accordance with guidelines of Guiding Principles for the Care and Use of Animals, adult male rats were divided into SHAM and ORX rats with/without regular exercise. One week after sham-operation or orchidectomy, exercised rats were subjected to a nine-week treadmill running program with moderate intensity. Results showed an induction of cardiac hypertrophy in both SHAM and ORX rats after regular exercise. Regular exercise not only prevented the suppressed maximum force contraction of cardiacmyofilament in ORX rat but further enhanced the cardiac contraction force in SHAM and ORX rats which may be resulted from exerciseinduced myofilament Ca²⁺ hypersensitivity. The suppressed maximum activity but enhanced Ca²⁺ sensitivity of SERCA detected in the heart of sedentary ORX rat was also completely disappeared in exercised ORX rat. Moreover, the shift of α -MHC toward β -MHC observed in the heart of ORX rat was abolished by regular exercise.

Keywords Regular exercise, Orchidectomy, Cardiac contraction, SERCA, Myosin heavy chain

Acknowledgements

This study was granted by Mahidol University.

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Transcriptomic Analysis on Susceptibility of Different Inbred Chicken Lines towards Very Virulent Infectious Bursal Disease Virus Infection

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Abstract

Infectious bursal disease virus (IBDV) is an economically important virus which affects the poultry industry worldwide. The virus is a causative agent for Gumboro disease which can cause high mortality rate in young chickens by infecting and destroying actively dividing IgM-bearing B lymphocytes in the bursa of Fabricius leading to immunosuppression. Previous studies have identified differential expression of immune-mediated genes related to inflammatory response in chickens with different genetic susceptibility to IBDV infections. However, the mechanisms of genetic resistance against IBD are not known. RNA sequencing through next-generation sequencing (NGS) technologies provide an excellent platform to study differentially expressed genes of known or unknown function to better define effective mechanism of host resistance. Therefore, this study is aimed at investigating susceptibility of different inbred chicken lines toward very virulent IBDV through transcriptomic analysis. This analysis allows for quantification of gene expression and identification of possible single nucleotide polymorphisms (SNPs), indels, and novel protein-coding sequence. RNA isolated from bursa of day 3 IBDV-infected and control chickens were used for Illumina sequencing. Bioinformatics analysis of this data will allow function annotation of differentially expressed genes, indicating possible roles in the response to infection. Gene of interest, virus detection and copy number variation between different lines will be validated using qPCR. Genes of interest that exhibit novel SNP and/or indels will be validated using siRNA experiments. This study is expected to provide information that able to decipher the genetic resistance of chickens towards IBDV infection.

Keywords: Infectious bursal disease virus, next-generation sequencing, transcriptome

Acknowledgments:

The bursal tissues were kindly provided by V. Nair. We would like to thank Codon Genomics for helpful discussion in bioinformatics analysis.

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Overexpression of Urokinase plasminogen activator (uPA) contributes to cholangiocarcinoma

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Abstract

Cholangiocarcinoma (CCA) refers to a primary malignancy of the bile duct epithelial cell. This cancer is rare worldwide, but the highest incidence is found in Northeast Thailand, where it is associated with liver fluke, *Opisthorchisviverini*, infection. Most patients present with an advanced stage with high infiltration of the cancer into surrounding tissues and metastasis, resulting in poor 5-year survival rate. Cancer progression is a complex process involving, among other others, proteolysis of extracellular matrix (ECM). Urokinase plasminogen activator (uPA) is a serine protease, which plays a role in degradation of ECM components during cancer cell invasion, and is a potential target for cancer chemotherapy, especially in preventing metastasis. In this study, immunohistochemical analysis was used to show positive staining of uPA in 75% (131/174) of CCA tissues and high uPA expression level significantly correlating with local invasion and distant metastasis (*p-value* of 0.005 and 0.048 respectively). Previous studies from our laboratory have shown that cholangiocarcinoma cell line, KKU-M213 express higher levels of uPA compared with immortalized cholangiocyte H69 cell line. Moreover, suppression of uPA by anti-uPAsiRNA in KKU-M213 cells reduced *in vitro* invasiveness by 50 \pm 4% compared to non-targeting siRNA control. The disruption of uPA expression by siRNA also suppressed KKU-M213 cell migration using an *in vitro* wound healing assay, but did not have any effect on cell proliferation (MTT assay).

KeywordUrokinase plasminogen activator, cholangiocarcinoma, metastasis

Acknowledgements

This work was supported by Thailand Research Fund and Faculty of Science, Mahidol University for financial support.

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Antibiotic and plasmid profiles of Aeromonashydrophila isolated from clinically infected freshwater fishes (Oreochromismossambicus, Puntiusgonionotus, Leptobarbushoevenii, Pangasiuspangasius, Anabas testudineus, Clariasgariepinus and Cichlasoma sp.)

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Abstract:

Aeromonashydrophila is one of the most important aquatic pathogen affecting cultured and feral fishes worldwide. Disease infection resulted in million dollar loses to aquaculture. Antibiotic resistance is increasing among pathogenic bacteria due to the extensive and indiscriminate use of antibiotics and other chemotherapeutants in fish farms. The antibiotics and chemotherapeutants are used either to prevent or cure fish diseases. Both are employed as feed additives or dissolved directly into the water. In present study, it was found that A. hydrophilawas sensitive topeptidyltransferase and most of the aminoglycoside group, while it was resistance to β-lactams group. Present study provided an early warning of antibiotic resistance in A. hydrophila. Significantly, the Multiple Antibiotic Resistance (MAR) Index was 0.45. The current results indicated that the A. hydrophila in these farmed fish might have been indiscriminately and continuously exposed to those antibiotics during their culturing stages. The genetic determinants of antibiotic resistance are located extrachromosomaly and the ability to transfer the drug resistance was used to indicate the presence of R-Plasmids. Plasmids isolation was thus carried out from A. hydrophila. It was found that all of the A. hydrophila strains harboured plasmids. Constant monitoring should be done in order to obtain more information on antibiotic sensitivity of A. hydrophila and other known pathogenic aquatic bacteria species in order to avoid the development of antibiotic resistant superbug.

Keywords: Aeromonashydrophila, Antibiotic, Plasmid profiling, Freshwater fishes

Characterization of fusion luciferase from Vibrio campbellii: A development toward reporter gene applications

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Abstract

Bacterial luciferase from *Vibrio campbellii* is a thermostable enzyme with an *in vitro* thermal inactivation half-life of ~1020 min at 37°C. The enzyme also binds tightly to reduced FMN. In this study, a *V. campbellii* fusion luciferase construct in which the α and β subunits are linked with a decapeptide was made and characterized. In general, the overall enzymatic properties of the two enzymes are similar. Expression of the enzymes in *E. coli* demonstrated that the *V. campbellii* fusion luciferase emits less light than the native luciferase, but still emits a much greater amount of light than native luciferase from *Vibrio harveyi* and *Photobateriumleiognathi* TH1. The intensity of light emitted by the *V. campbellii* fusion luciferase when expressed at 37°C. Biochemical characterization has shown that the *V. campbellii* fusion luciferase also retains a high binding affinity for reduced flavin mononucleotide and high thermostability. The levels of bioluminescence emitted by the *V. campbellii* fusion luciferase expressed in HEK293T cells reached ~1x10⁶ Relative Light Units/mg total protein. These findings suggest that the *V. campbellii* fusion luciferase is a promising candidate for further development as a luciferase-based reporter for eukaryotic systems.

Keywords: luciferase, oxygenase, bioluminescence, flavin, Vibrio campbellii

Acknowledgements:

This work was financially supported by the Office of the Higher Education Commission to RT and the Thailand Research Fund grant (BRG5480001) to PC.

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Polyphenolic compounds and potential antioxidant properties from a green microalgae, *Tetraselmistetrahele* (Butcher, 1959)

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Abstract

Tetraselmistetrahele is a marine four-flagellated prasinophyte and forms one of the important microalgae as feed in aquaculture due to its high nutritional and antioxidant contents. Tetraselmistetrahele also contains bioactive compounds such as flavonoids and polyphenols, which makes it a suitable raw material for cosmeceutical product development. Due to its eurythermal and euryhaline characteristics, this indigenous microalga can be easily mass produced in large bioreactors. The antioxidant activity of indigenous microalgae, Tetraselmistetrahele (UPMC-A0007) cultured in two different media (F2 and Conway) using 100L annular photo-bioreactor for 56 days was determined. During the culture period, the microalgal biomass was collected six times to check the total phenolic (TPC) and antioxidant contents. The antioxidant activities on T. tetrahele's crude extract were determined by DPPH, FRAP and ABTS measurements. There was no significant difference (p>0.05) in the antioxidant property between the algae cultured in F2 and Conway media. However, two groups of cell size; small cell size (0.025-0.05g/cells) and big cell size (0.055-0.08g/cells)were observed only in F2 media. The group of small cell size showed 1.6 times higher total phenolic content (90.98±2.05mg GAE/g) than that of big cell size. The average TPC (32.08±3.81mg GAE/g) also was high compared to commercial microalgae; Spirulinaplatensis and Chlorella vulgaris with 24.00±1.14mg GAE/g and 20.61±1.40mg GAE/g respectively. These results suggest that *T.tetrahele* is a potential antioxidantsource and the effective antioxidant production can be achieved by controlling the cell size in their culturing process.

Keywords: *Tetraselmistetrahele*(UPMC-A0007), photobioreactor, antioxidant activity, F2 media, Conway media, indigenous

Acknowledgements

The authors would like to thank Mr. PerumalKuppan for his technical assistants and advices on this works.

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Development of Bacterial Polyhydroxyalkanoate Nanoparticles for Photodynamic Therapy

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Abstract

Photodynamic therapy (PDT) is a clinical procedure that holds a great potential for treating cancers. This strategy provides a more selective mean to cause tumor destruction and gives the option of repeated treatments. PDT involves three components: a photosensitizer (PS), light source and oxygen. PS is exposed to an appropriate wavelength of light so as to generate cytotoxic singlet oxygen for killing cancer cells, while leaving the healthy cells undamaged. Although the hydrophobicity of PS is preferable for localization of drugs towards cancer tissues however the clinical efficacy of PDT has been hampered by the difficulty in administering these hydrophobic PS intravenously. Hence, there is a great interest in developing novel biodegradable sub-200 nm nanoparticles as a delivery system to improve the solubility of the PS while still maintaining its activity. In this study, we successfully developed PS-loaded nanoparticles made from biodegradable and biocompatible polyesters polyhydroxyalkanoates (PHAs). Here, PHAs with the same range of MW but varied in their monomer compositions were used to prepared sub-200 nm nanoparticles by emulsification-diffusion methods with narrow size distributions. The formulations of PSloaded PHA nanoparticles were subjected to various characterizations. The preliminary in vitrophotocytotoxicity of these nanoparticles were evaluated on HT-29 human colon adenocarcinoma cell line. This study provides an interesting proof of concept for using PHA nanoparticles for PDT. Nanoencapsulation of p-THPP in PHAs enhanced its in vitro activity, thus allowing the use of lower drug dose.

Keyword Photodynamic therapy, Polyhydroxyalkanoates, Polymeric nanoparticles, Drug delivery

Acknowledgements

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Ammonium uptake by two fresh water periphytic microalgae immobilized in alginate beads

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Abstract

Microalgae play a significant role in nutrient recycling in aquatic ecosystem. Many species of microalgae have been isolated, cultured, and studied in laboratory to explore their potential use in aquaculture. In this study, two microalgae *Spaerocystis* sp. and *Stigeoclonium* sp., were isolated from aquaculture tanks in Aquatic Animal Health hatchery, Universiti Putra Malaysia. This study tested the capability of the microalgae cultured normally and immobilized in sodium alginate for uptake of ammonium. Between *Spaerocystis* sp. and *Stigeoclonium* sp., no difference was found on ammonium uptake. However, it was found that there was significantly higher (P<0.05) ammonium uptake by microalgae immobilized in sodium alginate than microalgae in normal culture. This higher uptake of ammonium by the immobilized microalgal beads maybe due to ammonium assimilation by microalgae and adsorption on alginate beads.

Keyword immobilized microalgae, periphytic microalgae, Spaerocystis sp., Stigeoclonium s.p

Acknowledgements

The author would like to thank the Ministry of Higher Education, Malaysia for financial support of the study.

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Chairperson of the Food Science and Agriculture Session

13 December 2012			
10.45 – 12.00	Assoc.Prof. Dr. Ed Sarobol Assist.Prof.Dr. Sompid Samipak		
13.00 – 16.35	Assoc.Prof. Dr. Ed Sarobol		
14 December 20	12		
10.45 – 12.00	Dr. SasitornTongchitpakdee		
13.00 – 16.35	Dr. KullanartTongchao Dr. Kriskamol Na-Jom		

<u>Student presentation list: Food Science and Agriculture</u> Meeting Room, 1st Floor, Stang Mongkolsuk Building, MUSC

Thursday 13th of December 2012

Time	Торіс	Presenter	Institution
10.45-11.10	Development of Food Gel for Oral	Ms Panitnart	Institute of Nutrition,
FA 1	Cancer Patients with Chewing and Swallowing Difficulties	Kanjanatiwat	Mahidol University
11.10-11.35	Antimicrobial Properties of <i>Musa spp</i> .	Mr. Tin Hoe Seng.	School of Food
FA 2	By-products and its application in Food Model.		Science and Nutrition, Universiti Malaysia Sabah
11.35-12.00	Evidence of different starch origins	Miss Jeesuda	Kasetsart University
FA 3	on menthone inclusion complexes	Keatkrai	
	Lunch		
13.00-13.25 FA 4	Effect of Gamma Irradiation on the Physicochemical and Morphological	Mr. Chung Kok Heung	School of Food Science and Nutrition,
	Properties of Corn Starch with Different Amylose Content		Universiti Malaysia Sabah
13.25-13.50	Effect of Drying on Association of	Ms. La-ongdao	Kasetsart University
FA 5	Asiatic acid and Mungbean Protein Hydrolysate	Wongekalak	
13.50-14.15	Categorization of Thai fish sauce	Mr. Jetsada	Faculty of Science,
FA 6	based on volatile compounds and	Wichaphon	Mahidol University
	aroma characteristics		-
14.15-14.40	Assessment of nutritional and	Ms. Sarega a/p	Institute of Bioscience
FA 7	parts of Schismatoglottis bauensis	Nadarajan	Malaysia,
14.40-15.10	Effects of Ethephon and Cow	Bhop Burapatpong	Kasetsart University
FA 8	Dung on Growth and Yield of Corn under Drought Condition		
15.10-15.15	refreshment		
15.20-15.45	Usage of Pennywort (Centella	Ms. Nurul'azah	School of Food
FA 9	<i>asiatica</i>) in Herbal Ice Cream	Mohd. Yaakub	Science and Nutrition, Universiti Malaysia Sabah
15.45-16.10	Improving production of purified	Miss Rarisara	Chulalongkorn
FA 10	Konjac Glucomannan from	Impaprasert	University
	Amorphophallus muelleri by		
10 10 10 25	Multistage drying	Nan Nicholas Khong	Institute of
16.10-16.35	long spinod son urshin. Diadama		Pioscionco Universiti
FA 11	setosum gonad: A comparative	Mull Hoe	Putra Malaysia
16 35-17 00		Ms Siti Marlia Mobd	Faculty of Farth
EA 17	MIXTURE OF OIL PALM (Elaeis	Don	Sciences, Universiti
FA 12	guineensis) FROND AND PINEAPPLE		Malaysia Kelantan
	(Ananas comosus) LEAF FIBER		

Friday 14th of December 2012 (Meeting Room, 1st Floor, Stang Mongkolsuk Building, MUSC)

Time	Торіс	Presenter	Institution
10.45-11.10	Effects of Sorbitan-based	Mr. Pawitchaya	Silapakorn University
FA 13	Surfactants on the Early-Stage	Podchong	
	Crystallization of Cocoa Butter		
11.10-11.35	Properties of High Strength,	Ms. Amirah Mohd	Faculty of Earth
FA 14	Durable and Economically	Fikri	Science, Universiti
	viable Composites Lumber		Malaysia Kelantan
	from cultivated Bamboo		
	Gigantochloa scortechinii and		
	Christmas grass Themeda		
	arguens (L.) Hack		
11.35-12.00	Study on the best growing	Ms. Nor Razanah	Faculty of Agro-Based
FA 15	variety of onion on the hilly	Che Ibrahim	Industry, Universiti
	land of Jeli, Kelantan, Malaysia		Malaysia Kelantan
	Lunch		
13.00-13.25	Plant growth promoting	Mr. Worarat	Kasetsart University
FA 16	effects by co-inoculation of	Kruasuwan	
	endophytic bacteria and		
	actinomycetes isolated from		
	sugarcane		
13.25-13.50	Review: composting of	Ms. Fadzilah	School of Sustainable
FA 17	agricultural waste with fungal	Kalamahidan	Agriculture, Universiti
	inoculants		Malaysia Sabah
13.50-14.15	Molecular structure of	Ms. Nampech	Kasetsart University
FA 18	repetitive element in the	Chaiprasertsri	
	water monitor lizard (Varanus		
	salvator macromaculatus,		
	Platynota, Squamata)		
14.15-14.40	Potential of condensed tannins	Mr. Saminathan a/l	Institute of
FA 19	from Leucaena leucocephala	Poothan Mookiah	Bioscience, Universiti
	hybrid on methane mitigation		Putra Malaysia
	In ruminants		T he second second
14.40-15.10	Aflatoxin B ₁ -degrading activity	Nis. Namon	Inammasart
FA 20	formented served are ducts	vvatanakij	University
	Permented cereal products		
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Development of Food Gel for Oral Cancer Patients with Chewing and Swallowing Difficulties

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Abstract

Use of tube feeding can increase risk of infection and cause late dysphagia in long term. Shelf-stable food gels were developed with appropriate physical and nutritional qualities as well as acceptable sensory characteristics for patients with chewing and swallowing difficulties. Agar, gelatin, konjac and xanthan gum were used for preparing gels of different physical characteristics at pH values of >4.6 and <4.6, heating at 121.5 or 100°C for 5 min and homogenization. Fourteen medical doctors, dentists and nurses selected the gel of appropriate physical characteristics (gel strength, hardness and water holding capacity were 25.72±1.76 g, 257.81±16.46 g and 99.90±0.04%, respectively) for use as the prototype. Nutrient sources included maltodextrin and sucrose for carbohydrates, lactose-hydrolyzed milk and whey protein for protein, and milk fat and rice bran oil for fat. The food gels provided 1-1.1 kcal per 1 ml, of which 55-57%, 16-18% and 27.27% of energy were from carbohydrate, protein and fat, respectively. Two flavors of gel included tea (pH>4.6) and mango (pH<4.6). The gels were treated (UHT) for 4 s at 140°C and 100°C for tea and mango flavors, respectively. The gel hardness of tea- and mango-flavored food gels were 235.03±18.76 g and 363.99±9.47 g, respectively. Average sensory acceptability scores of tea and mango flavors were 3.87±0.57 and 3.14±1.08 on 5-point smiley scale using home-use test by 30 oral cancer patients, respectively. The patients could chew and swallow the gels without choking. The UHT food gels had a shelf life of 1 year at room temperature.

Keyword: Chewing Problem / Swallowing Problem / Gel / UHT / Malnutrition

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Antimicrobial Properties of *Musa* spp. By-Products and its Application in Food Model

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Abstract

This study aimed to investigate the antibacterial potential of banana by-products and the application of the selected bioactive fractions as bio-preservative using food model. Results showed the methanolic extract obtained from banana inflorescence (buds) of Musa balbisiana cv. Saba having the highest antibacterial activity against Staphylococcus aureus (SA), Bacillus cereus (BC), Listeria monocytogenes (LM) and Vibrio parahaemolyticus (VP). The extraction parameters were optimized using response surface methodology (extraction time: 6.0 h, extraction temperature: 35° C, methanol to water percentage: 94% v/v) for an enhanced inhibitory activity against the tested bacterial. Methanolic-water fraction (H₂O Fr.) and SPE-fraction 3 (BWF-3) gave the most prominent antibacterial activity (MIC H₂O Fr.: 8.0 mg/ml - 25.0 mg/ml, MIC BWF-3: 0.6 mg/ml - 2.5 mg/ml) against SA, BC, LM and VP. Epigallocatechin and its derivatives, tryptophan, and vanillic-glucoside were identified in BWF-3 fractionated from water partition using LC-ESI-MS/MS. Food model based on decontamination of carrot cubes using BWF-3 effectively suppressed the growth of LM for seven consecutive days in chilled (4°C) storage, which is comparable to sodium hypochlorite at the concentration of 100 ppm. Microscopic examination revealed an altered cell membrane to the L. monocytogenes that was exposed to the bioactive BWF-3. Additionally, survival of the pathogenic bacteria increased with the fortification of ferum (II) and (III) at concentration as low as 1mM but not for calcium, magnesium, manganese and glucose. In conclusion, bioactive fraction obtained from banana inflorescence could be potential used as natural decontaminating agent for minimally processed foods replacing the current industrial synthetic antibacterial agents.

Keyword: banana inflorescences, methanol extract, antimicrobial, food composition, LC-ESI-MS/MS

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Evidence of Different Starch Origins on Menthone Inclusion Complexes

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Abstract

Amylose has been recognized to be responsible for inclusion complex. Three native starches (mungbean, rice and tapioca starch) were selected in order to determine the ability of different starches on menthone inclusion complexes. High performance size exclusion chromatography (HPSEC) showed that mungbean starch had highest amylose content, followed by rice starch and tapioca starch, respectively. After complexation, macroscopic and microscopic changes were observed for all starches. Mungbean complex gave the highest menthone entrapment. Typical V7 pattern of crystalline were identified by wide angle x–ray diffractometer (WAXD) for both mungbean and tapioca complexes, while rice complex was not well organized. According to differential scanning colorimetry (DSC) analysis, thermogram of mungbean and tapioca complexes revealed the thermoreversible event. From this study, the evidence of high ability to form an inclusion complex with menthone of mungbean starch could be used as the new molecular encapsulation materials for aroma compounds.

Keyword Starch, Inclusion complex, Menthone

Acknowledgements

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Effect of Gamma Irradiation on the Physicochemical and Morphological Properties of Corn Starch with Different Amylose Content

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Abstract

This study reported is part of the attempt to elucidate how amylose-to-amylopectin ratio in starch would affect the gamma irradiation. Corn starches with different amylose-to-amylopectin ratio (waxy, normal, Hylon V, and Hylon VII) were treated with five doses of gamma irradiation (1 kGy, 5 kGy, 10 kGy, 25 kGy, and 50 kGy). The effects of gamma irradiation on the apparent amylose content and thermal behaviour (both watery and dense suspension system) of starch samples were investigated. Results obtained showed that the reduction in apparent amylose content increased with the amylose-to-amylopectin ratio in the starches when underwent irradiation at 25 kGy and 50 kGy. DSC study indicated that starches with high amylose content (Hylon V and Hylon VII) showed thermograms with lower peak and broader gelatinization temperature range (TC - To), whereas samples with higher amylopectin content (normal and waxy) demonstrated sharper peak and narrower gelatinization temperature range. Starches under dense suspension displayed similar thermal behaviours as compared to the watery one (p>0.05). A significant decrease in the gelatinization temperature was observed for Hylon V, Hylon VII and waxy samples that irradiated with dose of 25 kGy and 50 kGy. Cracks on granule of high amylose content starches have also been observed under SEM. X-RD and RVA study has also been carried out to observe the degradation and crystallinity changes of irradiated starches. In conclusion, the amylose-to-amylopection ratio in corn starches influenced the degradation induced by gamma irradiation and consequently altered their physicochemical and morphological properties.

Keywords: Gamma irradiation, corn starch, physicochemical properties, morphological properties

Effect of Drying on Association of Asiatic acid and Mungbean Protein Hydrolysate

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Abstract

This study investigated the influences of carbohydrate excipients on the characteristics of reconstituted freeze-dried mungbean protein hydrolysate (MPH) co-dried with asiatic acid (AA) and the potential use of MPH as carrier for amphiphilic pentacyclic triterpene AA. MW profile of MPH throughout tryptic hydrolysis process was in the same range of below 10.7 kDa. Z-average size of MPH are around 100-400 nm throughout hydrolysis time. ζ -potential of MPH significantly increased after hydrolysis (p<0.05) and it was high enough to inhibit the aggregation of peptides. ORAC_{FL} and TEAC antioxidant capacity of mungbean proteins were significantly increase after hydrolysis (p < 0.05). Presence of AA did not affect antioxidant capacity of MPH-AA mixture. High MW excipient like a maltodextrin significantly decreased (p < 0.05) the aggregation of MPH and MPH-AA. Antioxidant capacity of fresh MPH was 0.67 and 0.46 µmol Trolox equivalent (TE)/mg protein that measured by ORAC_{FL} and TEAC assays respectively. Freeze-drying in lactose excipient reduced the antioxidant capacity of MPH to 0.48 µmol TE/mg protein in ORAC_{FL} assay and 0.47 µmol TE/mg protein in TEAC assay (p<0.05). However, lactosemaltodextrin (1:1) and maltodextrin lowered the antioxidant capacity of MPH to less than 0.30 μ mol TE/mg protein in both ORAC_{FL} and TEAC assays (p<0.05) although the high MW excipient decrease the aggregation of MPH. Overall, these results suggested that MPH had potential use as an antioxidative hydrolysate and as a carrier for AA. Nonetheless, roles of the high MW carbohydrate excipient on the reduction of antioxidant capacity of MPH requires for the investigation.

Keyword aggregation, protein, antioxidant capacity, asiatic acid, drying

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FA5

Categorization of Thai fish sauce based on volatile compounds and aroma characteristics

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Abstract

Fish sauce is a clear reddish brown seasoning commonly used in most parts of Southeast Asia and East Asia. The unique aroma of fish sauce is the result of a complex blend of volatile compounds originated during the ripening process of fermentation. Profiling of odor-active compounds and sensory aroma was approached for categorization of 52 Thai commercial products (Nampla) instead of using conventional standards of total nitrogen content (TN).

Eleven odor-active compounds including trimethylamine, 2-butanol, *n*-propanol, dimethyl trisulfide, 1-octen-3-ol, acetic acid, methional, propanoic acid, 2-methylpropanoic acid, butanoic acid and 3-methylbutanoic acid were the compounds in common among all fish sauce samples. The highest odor-activity value (OAV) demonstrated that methional was the most contributed compound to the aroma of Thai fish sauce. Apart from the attributes of salty and anchovy-like odors which represented the aroma characteristics of Thai fish sauce; the sour odor distinctively discriminated the fish sauce samples. Moreover, the sour odor exhibited the relation to volatile organic acids. Fish sauces with low-TN exhibited high level of these attributes. On the other hand, methional together with 1-octen-3-ol, 2-butanol, *n*-propanol and trimethylamine contributed to the characteristics of high-TN fish sauces giving odor attributes of shrimp paste-like, anchovy-like, sweet and fishy odors.

Keyword: fish sauce, sensory aroma profiles, odor-active compounds, product categorization

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Assessment of nutritional and mineral composition of different parts of *Schismatoglottisbauensis*

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Abstract

The study was carried out to assess nutritional and mineral composition of dried whole plant, leaf,stem, rhizome and root of *Schismatoglottisbauensis*. Proximate analysis was carried out by measuringtotal protein, fats, carbohydrate, ash and moisture contents following official methods of Association ofOfficial Analytical Chemists. Macro- (Ca, Na, K) and micronutrients (Fe, Cu, Zn) were analyzed usingatomic absorption spectrometry. Results revealed that dried whole plant showed highest crude fats andmoisture content, whilst dried leaf exhibited the highest percentage of crude protein, and dried rhizomehad the highest carbohydrate content. The calorific values for whole plant, leaf, stem, rhizome and rootwere 288.52, 309.19, 267.10, 303.71, and 295.37 kcal/ 100 g, respectively. Major minerals present in all the tested samples were potassium and calcium ranging from 2714 to 7213 mg/100 g and 216 to 1517mg/100 g, respectively. Overall, the findings indicate this plant to be a good source of nutrient andminerals, which could be exploited as a valuable material for functional foods or nutraceuticals.

Keywords: Proximate, nutritional, mineral, Schismatoglottisbauensis, Keladi Jantang, plant.

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Effects of Ethephon and Cow Dung on Growth and Yield of Corn under Drought Condition

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Abstract

This research aimed at investigating the effects of cow dung with different ethephon rates on growth and yield of corn in the dry season. SW 4452 was grown in a split plot in RCBD with 4 replications. The main plots were cow dung rates (C_1 = cow dung 0 ton/ rai and C_2 = cow dung 1 ton/ rai). The sub plots were 3 rates of 3% ethephon (0, 1.5 and 3.0 l/ rai) under different water regimens in which stressed and non-stressed conditions. The results revealed that under both conditions, corn grain yields were not significantly different. The trend was that corn with cow dung yielded greater than without cow dung. Cow dung improved soil water holding capacity as observed from tensiometer reading values (C_1 vs C_2 = 55.34 vs 52.22 cbar under stressed and 25.83 vs 25.17 cbar under non-stressed conditions). Greater ethephon rates tended to reduce corn grain yields. Cow dung tended to increase plant height and LAI of corn under both conditions. Finally, greater ethephon rates shorten corn plant height and reduced LAI, thus, reducing crop water use. As a consequence, soil water was saved for corn use at later stages of growth, when stressed was subsided.

Key Words: Hybrid corn, cow dung, ethephon, water stress, yield

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Usage of Pennywort (Centellaasiatica) in Herbal Ice Cream

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Abstract

The aim of this study was to determine its optimized formulations, some nutritional data, antioxidant and rheological properties of pennywort (Centellaasiatica) herbal ice cream. The optimization of ingredients in the formulations of pennywort (Centellaasiatica) herbal ice cream was achieved using central composite design (CCD) by response surface methodology (RSM) with Design-Expert 6.0.4. The antioxidant and rheological properties of ice cream were evaluated to determine the potential of using pennywort powder as a value added ingredient in ice cream. Three independent variables tested are pulverized pennywort powder (2 - 8 g/kg), non fat milk solid powder (9-13%), and sweetener (13-16%). The five responses for the dependent variables are the sensory evaluations on colour, aroma, pennywort taste, astringency and overall acceptance were investigated using 35 semi trained panelists. Contour plots showed the relationships between independent variables and the responses were developed. The corrected coefficient determination, R- squared values are more than 0.900. From of the contour plots, optimum condition for pennywort herbal ice cream were 4g/kg pennywort, 12.5% NFMS, 13% sweetener was established for ingredients of acceptable pennywort herbal ice cream. Nutritional data of the product was determined by proximate analysis. It was found that pennywort herbal ice cream (dry basis) consist of 62.65% moisture, 2.16% fat, 12.32% protein, 6.84% carbohydrate, 0.33% fibre, 0.01% ash. Viscosity, texture, overrun, melt down, pH, colour hue measurement are significantly different (P<0.005) compared to control ice cream. The optimized pennywort herbal ice cream showed significantly higher content of total phenolic content and (P<0.005) radical scavenging activity by using DPPH (2,2-Diphenyl-1-picrylhydrazyl) method compared to control. Therefore, it is concluded that pennywort herbal ice cream improved in terms of nutritional content, antioxidant and physical properties.

Improving production of purified konjac glucomannan from *Amorphophallus muelleri* by multistage drying

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Abstract

Konjac glucomannan can be obtained from corms of various species within Amorphophallus genus. The most popular species for use in food industry is Buk Nuea Sai (Amorphophallus muelleri), a native species in Thailand as well as Amorphophallus bulbifer, a native species in Yunnan province, P.R. China, which are characterised by high glucomannan content, high viscosity of its glucomannan solution and stronger resistance to diseases than other species. Fresh konjac corm consists of carbohydrates, especially glucomannan, insoluble starch, cellulose, proteins, lipids and some impurities such as calcium oxalate which should be eliminated for safe consumption. Production of konjac glucomannan involves both dry and wet extraction processes. After this stage, the purified konjac glucomannan is dried down to safe moisture content for storage. However, improper handling of the drying process can significantly reduce the quality of konjac glucomannan. The aim of this research is to develop a multistage drying process for producing high quality purified konjac glucomannan flour as characterized by high whiteness index value, viscosity and low sulphur dioxide residue and shorter drying time. After wet extraction process, the purified konjac glucomannan was dried using hot air at various temperatures in the range of 50–90 °C. As a result, a multistage drying process was developed following this concept. The results show that the multistage drying has significantly improved the whiteness index value but decreased the viscosity with the residual sulphur dioxide content of KGM flour and the drying time being reduced in comparison with the conventional hot air drying at constant drying temperature. A solution of KGM flour produced from fresh corms has higher viscosity than the solution of KGM flour from dried slices. However, the whiteness index of KGM flour shows no significant differences between treatments. In addition, the solution of KGM flour produced from A. muelleri has significantly higher viscosity than that of KGM flour produced from A. bulbifer. However, KGM flour from A. bulbifer has a very high whiteness index value.

Keyword purified konjac, glucomannan, extraction, multistage drying

Nutritional quality of tropical black long-spined urchin, *Diadema setosum* gonads: A comparative analysis between male and female gonads

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Abstract

Sea urchin gonads or roes are luxurious culinary and medicinal ingredient of which quality is greatly influenced by their biochemical compositions. This study aimed to assess and compare nutritional compositions between roe of male and female black long-spined urchin (*Diadema setosum*) inhabiting a tropical coastal area of Malaysia. The proximate nutritional composition of both male and female roe exhibited an order of protein > carbohydrate > lipid, which is contradictory to that of temperate *D. setosum*. Major amino acids in *D. setosum* roe were glycine, glutamate, aspartate, leucine and lysine whereas dominant fatty acids were C14:0, C16:0, C16:1, C18:1 n-9; C20:4 n-6 and C20:5 n-3. The ratio of essential amino acids to non-essential amino acids; unsaturated fatty acids (UFA) to saturated fatty acids (SFA); as well as PUFA to saturated fatty acids of roe from either gender were found to be similar i.e. 0.6, 1.2 and 0.5 respectively. Prominent protein as well as AHA and EPA content suggest *D. setosum* roe as an interesting subject recommended for investigation as active ingredient in nutraceutical, functional food and pro-health formulations. This study is also the first to illustrate some variations between tropical and temperate species of *D. setosum*.

Keyword Diadema setosum; gonad; proximate analysis; amino acids composition; fatty acids composition.

Acknowledgements

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COMPOSITE BOARD MADE FROM MIXTURE OF OIL PALM (Elaeis guineensis) FROND AND PINEAPPLE (Ananas comosus) LEAF FIBER

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Abstract

New type of composite board made from mixture of oil palm frond and pineapple leaf fiber was invented. The board was made by combining waste from oil palm and pineapple cultivation that existed locally.

Oil palm frond (OPF) and pineapple leaf fiber (PALF) are agricultural waste that frequently burned at the end of harvesting period. The routine, if been practiced continuously, can disturb natural ecosystem. Transforming the agricultural waste into applicable product have been seen as a positive way to prevent undesired situation. In the other hand, the technology developed can be applied as replacement to future timber.

The board-manufacturing process is adaptable to that industry scale. Skin-free oil palm frond and pineapple leaf were sliced and dried before been chipped into small particles. The particles then were blended with urea formaldehyde resin and formed into mats. The mat later was hot-pressed into desired shape and thickness.

Went through ISO Standard, performance of the composite board is comparable to that of rubber wood.

Effects of sorbitan-based surfactants on the earlystage crystallization of cocoa butter

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Abstract

In food science, the crystallization of edible fats has been extensively investigated, probably due to its importance in everyday life. After all, fat crystallization plays a critical role in determining sensorial properties and stability of many food products including chocolates and confectionery coatings, dairy products such as butter and cream, vegetable spreads (e.g., margarine), and peanut butter. [1, 2] As known from industry work, chocolate bloom is caused by separation of cocoa butter, the main fatty constituent, from the brown nonfat phase. Cocoa butter (CB) is the most important natural confectionary fat with multiple polymorphs [3-4]. The addition of surface-active agents to fats to control its crystallization has been done for many years. The purpose of this research was to investigate the early-stage crystallization kinetics, microstructure and polymorphism of cocoa butter (CB) in the presence of 5 wt% sorbitan esters (trioleate, monoleate, tristearate, monostearate or monopalmitate) or canola oil. Microstructure was investigated via polarized light microscopy, crystallization kinetics with pulsed NMR and DSC and polymorphism with simultaneous SWAXS/DSC (Hecus S3-MicrocaliX). Sorbitan tristearate had the largest effect on CB early-stage crystallization, likely co-crystallizing with POS and SOS and accelerating its initial crystallization, but retarding its crystal growth and polymorphic transformations. This was presumably due to the molecular complementarity of the stearic acids present in the CB and surfactant. There was a lesser, though still notable, influence of both sorbitan monostearate and monopalmitate whereas sorbitan trioleate and monoleate as well as canola oil had little effect given their liquid state at all temperatures. The palmitic and stearic-based surfactants reduced CB crystal size with these same surfactants accelerating initial crystallization rate (or nucleation), but leading to lower equilibrium SFCs. DSC revealed that these surfactants primarily modified the crystallization of CB's high-melting fraction. Overall, it was shown that sorbitan esters can significantly impact cocoa butter crystallization, though this is highly-dependent on surfactant structure.

Keyword: cocoa butter, crystallization, sorbitan-based surfactants

Acknowledgements

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Bio-Composites Lumber Properties of Lignocelluloses Resources from cultivated Bamboo (Gigantochloa scortechinii) and Wild Christmas Grass (Themeda arguens (L.) Hack)

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Abstract

Increasing in the public awareness in environmental friendly product has led to the demand of eco-friendly product. Consumer began to change from timber product to bio composite product. In this investigation, Gigantochloa scortechinii and Christmas grass were used to produce composite lumber. Bamboo of age 3 to 4 years old from the portion of middle of the culm and the spongy pith of the Christmas grass were used to produce the composite lumber. The materials from the two species were bonded together using Urea Formaldehyde and Phenol Formaldehyde to produce composite lumber in parallel arrangement. The composites were produced by varying the ratio composition of the two materials. The physical, mechanical strength and the chemical properties of the lumbers were evaluated. Five replicates of the composite lumbers were prepared for testing. The composite lumbers were tested in accordance with ASTM and ISO.

Keyword Composite lumber, physical and mechanical strength, chemical properties

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Study on the Best Growing Variety of Onion on the Hilly Land of Jeli, Kelantan, Malaysia

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Abstract

Onion (*Allium cepa* L.) is one of the most important spice and vegetable in the daily diet of entire world not only among Malaysian citizens. Unfortunately little discover on this crop in Malaysia, thus it made almost 100% of this vegetable comes from foreign country. Therefore since hilly land of Jeli is cool climate, planting of 6 varieties of onion cultivar from Bangladeshi which is Ono:275, Ono:276, Ono:277, Ono:285, Ono:286 and Ono:287 were carried out at Batu 17, Jeli. The aim of this study is to determine the best variety that can be grown and suited for cultivation in high land regions on Malaysia. Germination test were done on all varieties shown that average rate of seed germination exceed 80%. Methods of transplanting were used by growing the seedling in the seed trays. Results indicated that parameters of plant height, number of leaves per plant, perimeter of the bulb and weight of the bulb were leads by Ono: 276.

Keywords: Onion, variety, hilly land.

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Plant growth promoting effects by co-inoculation of endophytic bacteria and actinomycetes isolated from sugarcane

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Abstract

Plant growth-promoting bacterial (PGPB) endophytes have ability to colonize inside plants and can stimulate plant growth. Several studies on the association between PGPB including actinomycetes and plants towards plant growth enhancement have been undertaken. However, co-inoculation of endophytic bacteria and actinomycetes has not yet been well examined. In this study, 63 isolates of endophytic actinomycetes and 52 isolates of endophytic bacteria were isolated from healthy roots of sugarcane plants. Based on 16S rRNA sequence analysis they belong to genera Actinomadura, Microbispora, Streptomyces, Acenitobacter, Bacillus, Enterobacter, Lysinibacillus, Micrococcus, Paenibacillus, Kluyvera, and Pentoae. They were tested for their plant growth-promoting (PGP) traits and effects on plant growth. Thirty-six isolates (57.14%) of endophytic actinomycetes produced siderophores, 30 isolates (47.62%) showed phosphate solubilization and 30 isolates (47.62%) produced IAA whereas 17 isolates (32.69%) of endophytic bacteria produced siderophores, 12 isolates (23.07%) exhibited phosphate solubilization and 20 isolates (38.46%) produced IAA. Based on their PGP traits, individual and co-inoculation of endophytic bacteria and actinomycetes, Enterobacter sp. EN-16, Pentoae sp. EN-29, Microbispora sp. GKU 827 and Streptomyces sp. GKU 833 were tested for effects of plant growth on maize plants. Pot culture experiments revealed that maize plants with the co-inoculation between Microbispora sp. GKU 827, Enterobacter sp. EN-16 and Pentoae sp. EN-29 gave the best enhancement of plant growth and significantly increased root and shoot biomass compared with individual inoculated and un-inoculated treatments. These results indicate high potential of these endophytes as active biofertilizer agants in the future. Keyword plant growth promoting, co-inoculation, endophytes, sugarcane

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REVIEW: COMPOSTING OF AGRICULTURAL WASTE WITH FUNGAL INOCULANTS

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Abstract

This paper is an overview on composting of agricultural waste with fungal inoculation. Composting is a controlled biological decomposition process, which converts organic wastes into humus-like materials. It is a process involving microbial degradation of different organic materials under moist, self-heating and aerobic conditions; this process is characterized by a succession of various microbial populations. The biodegradation of biomass carried out by different groups of heterotrophic microorganisms, bacteria, fungi and actinomycetes. Enzymes are released in the process of decomposition. Degradation of agricultural waste influenced by several factors such as carbon-nitrogen ratio, soil pH, moisture and aeration, temperature, microorganisms involved and use of inoculants. The main objective for inoculation is to shorten the composting period and produce high quality compost. Several species of fungi have been isolated and cultured to be use as accelerating agent in composting process. White rot fungi such as Pleurotussajorcaju, Phanerochaetechrysosporiumand Trichodermaharzianum have the ability to degrade lignocellulosic materials. Otherwhite rot Coriolusversicolor, Phanerochaeteflavido-alba and *Trichodermakoningii*were fungi. effectively involved in humification and lignin degradation of horticultural wastes and might be used as inocula in a pre-treatment process before composting in order to reduce the resistance of the substrate to biodegradation. In filamentous fungi, cellulolytic enzymes including endoglucanases, cellobiohydrolases (exoglucanases) and β-glucosidases work efficiently on cellulolytic residues in a synergistic manner. In addition to cellulolytic or hemicellulolytic activities, higher fungi (basidiomycetes) have unique oxidative systems which together with ligninolytic enzymes are responsible for lignocellulose degradation.

Keyword composting, fungi, enzyme, lignin, cellulose

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Molecular structure of repetitive element in the water monitor lizard (*Varanus salvator macromaculatus*, Platynota, Squamata)

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Abstract

A novel family of repetitive element named VSAKU was isolated by a constructed genomic DNA library of the water monitor lizard (*Varanus salvator macromaculatus*, Platynota). The nucleotide sequence was 185 bp in length comprising 59.67% GC-rich, and that the repeats were organized in tandem arrayed in the genome, indicating that VSAKU could be categorized as satellite DNA (stDNA). Simultaneously, VSAKU was localized to the pericentromeric region of two pairs of macrochromosomes, and three pairs of microchromosomes. Remarkably, this stDNA was crosshybridized to genomic DNAs of several vertebrates. Weak signals were observed in crocodile, turtle, chicken, human and frogs; by contrast, faint or no signals were observed in all squamate reptiles, especially in *V. exanthematicus*, which is the relative species of *V. salvator macromamoratus*, suggesting that the stDNA might be taxon-specifically distributed in platynotan lizards and squamate reptiles. Additionally, the novel repetitive element might have still retained in several vertebrates with the low copy number, and uniquely amplified in the lineage of *V. salvator macromamoratus*.

Keyword Repetitive element; the water monitor lizard; Chromosome

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Potential of condensed tannins from *Leucaena leucocephala* hybrid on methane mitigation in ruminants

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Abstract

Methane is the second most important greenhouse gas that contributes to global warming and climate change. It has a heat trapping potential 23 times that of carbon dioxide. Globally, ruminant livestock produce about 80 million metric tonnes of enteric methane annually, accounting to about 30% of global anthropogenic methane production. Methane produced during enteric fermentation also contributes to a loss of energy of up to 15% for the animal. Thus, mitigation of methane production by ruminants not only reduces greenhouse gas emission but also improves feed efficiency and reduces production cost. There has been considerable interest in use of plant extracts to mitigate enteric ruminal methane emissions. Condensed tannins are secondary plant metabolites that have been considered for mitigating methane production in ruminants, but they may also decrease digestibility of feed in ruminants. Leucaena leucocephala is a tree legume that has been used as a feed supplement for ruminants because of its high protein content. However, it also contains condensed tannins. The L. leucocephala hybrids in Malaysia have been found to have higher condensed tannin contents than the parent L. leucocephala. The effectiveness of condensed tannins from these L. leucocephala hybrids on reduction of methane has not been studied. Thus, this study was conducted to investigate the effects of pure condensed tannins, extracted from young leaves and shoots of L. leucocephala hybrid-Rendang on methane mitigation, rumen fermentation parameters such as pH, dry matter (DM) digestibility, nitrogen degradability and volatile fatty acids production, as well as populations of methanogens and protozoa. The "in vitro gas production test" was used in the investigation as it provides data on fermentation parameters of feed with a high correlation to its in vivo base. The results showed that the condensed tannin extract, at a low level of 30 mg/g DM could reduce methane production by 39% as compared to the control, without negatively affecting DM digestibility, nitrogen degradability, rumen pH and total volatile fatty acids production. Total populations of methanogens and protozoa were also reduced by about 55 and 38%, respectively. Populations of methanogens in the orders Methanomicrobiales and Methanobacteriales were reduced by 22 and 7%, respectively. The findings of the study indicated that condensed tannins at 30 mg/g DM has the potential to be used as a feed supplement to reduce methane production in ruminants, without adversely affecting rumen fermentation parameters.

Keyword Methane mitigation, ruminal methane production, condensed tannins, Leucaena leucocephala hybrid

Aflatoxin B₁-degrading activity of *Bacillus* spp., isolated from fermented cereal products

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Abstract

Aflatoxin B_1 is a naturally occurring mycotoxin that is produced as secondary metabolite by *Aspergillus* spp., especially *A. flavus* and *A. parasiticus*. This toxin is the most severe toxin due to its carcinogenic, mutagenic and teratogenic properties. Hence, methods for toxin detoxification/degradation have been received increasing interest from both scientific communities and industries. The biological method is an interested way and *Bacillus subtilis* is the one of bacteria that has an ability to degrade this toxin. In this study, 32 isolates of *Bacillus* spp. from various fermented cereal products were screened for aflatoxin B_1 degradation ability. Results indicated that all isolates exhibited the aflatoxin B_1 -degrading activity of which 10 isolates had highest activity were grouped by (GTG)₅-PCR genomic fingerprint and the result showed that the isolates were divided into 9 groups. Furthermore, 9 isolates which are representative from each group, were tested for hemolytic activity. The result revealed that 8 isolates were β -hemolysis and only 1 isolate was α -hemolysis, which was *Bacillus* spp. IRU-1A. Hence, *Bacillus* spp. IRU-1A was identified by 16s rDNA sequencing and the result showed that this strain was *Bacillus subtilis* subsp. *inaquosorum*.

Keywords Aflatoxin B1, Aflatoxin B1 degradation, Bacillus subtilis

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Characterization of MicroRNAs in Pineapple and **Development of Artificial MiRNA Strategies for Gene** Silencing

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Abstract

MicroRNAs (miRNAs) are a class of small, usually with 19 to 24 nt in length. It is found endogenously within the cell and does not code for any protein. However, it participates in regulating the level of mRNA transcript through cleavage or translational inhibition, creating an effect called gene silencing. MicroRNAs have been postulated to be involved in the regulation of the ripening processes in non-climacteric fruits. We have chosen to study miRNAs in pineapple as it is a model organism for tropical non-climacteric fruit species. Here we report a complete list of pineapple miRNA obtained from high-throughput small RNA sequencing and strategy for functional analysis of gene silencing through the use of artificial miRNAs (amiRNAs) technology. In this study, Solexa sequencing was used for the construction of sRNA libraries from pineapple fruit and leaves. A total of 15,754,599 reads produces from both libraries. Bioinformatics pipeline developed through the manipulation of comparative genomics strategy revealed that 579,179 reads were homologous to 153 miRNAs (from miRBase), comprising of 41 miRNA families. In order to decipher the gene regulation associated with pineapple development mediated by miRNA, the gene quantification approach, stem-loop RT-qPCR was utilized. A total of 34 miRNAs showed differential expression between pineapple different tissues and developmental stages. Manipulating this naturally occurring silencing pathway by miRNA, knockdown of other important agricultural genes in pineapple is currently in progress. The silencing of genes in pineapple through amiRNA will provide a gene silencing platform that can be exploited specifically on pineapple, and generally on other plants.

Keyword MicroRNA, Gene Silencing, Pineapple, Artificial microRNAs, High-throughput Sequencing

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His Royal Highness Prince Mahidol of Songkla

"Father of Modern Medicine and Public Health of Thailand"

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