



Speaker Biodata

**Mr. Robert Yu**

Bachelor of Bioengineering  
(Honours), Nanyang Technological  
University Singapore

Application Engineer of Lee Hung  
Scientific Pte Ltd

4 years of experience in texture  
analysis, in charge of training and  
application / technical support,  
clients include 3M, Gardenia, NUS,  
Singapore Polytechnic, NTU and  
more than 40 firms in Singapore  
Conducted advanced workshops in  
USM, P&G and Cadbury

## METHOD OF PAYMENTS

### OPTION 1:

INVOICE / VOT TRANSFER  
(UPM STUDENT ONLY)  
VOT NUMBER : 6232200

### OPTION 2 :

ELECTRONIC FUNDS TRANSFER  
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\* Account No. : 1215-0005004-05-0  
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SERDANG.  
SELANGOR D.E

\* SWIFT Code : CIBBMYKL  
\* Payment Reference : PARTICIPANT'S  
FULL NAME & INSTITUTION

## CONTACT US

Dr Aida Azrina Azmi:  
03-8947 1424

Ms. Syariena Arshad:  
03-8947 1836

[lapsah.ipph@upm.edu.my](mailto:lapsah.ipph@upm.edu.my)

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# TEXTURE ANALYZER WORKSHOP



19 - 20 SEPT 2018

COMPUTER ROOM,  
INSTITUTE FOR SOCIAL  
SCIENCE STUDIES,  
PUTRA INFOPORT,  
UPM, SERDANG

ORGANISED BY:  
HALAL PRODUCT  
RESEARCH INSTITUTE,  
UNIVERSITI PUTRA MALAYSIA

# INTRODUCTION

Texture is an important attribute that affects processing and handling, influences habits, and affects shelf-life and consumer acceptance of products. Texture analysis is the mechanical testing of food, cosmetics, pharmaceuticals, and other consumer products in order to measure their physical properties.

Major manufacturers routinely apply texture analysis techniques both in new product development and as part of quality control in all stages of manufacture, carrying out a wide range of measurements to analyse raw materials or excipients, semi-finished goods, packaging and finished products.

It is a cost-effective method to determine the effects of raw material or excipient quality or the adjustment of formulation or processing variables on end product acceptability - whether this is to measure the 'mouth feel' properties of food, the flow properties of creams and pastes, the break or bend of a product or the tackiness of adhesives. If problematic textural issues occur during storage or transportation, texture analysis can provide a useful assessment.

# OBJECTIVE

- To expose the application of texture analyzer
- To determine the correct method for using texture analyzer
- To demonstrate an accurate method of analysis in determining product textures

# PARTICIPANT

Student, researcher and individual who have interest on research and development on product's texture

## EARLY BIRD PROMOTION

PAY BEFORE 30 JUL 2018,  
ALL PRICES ARE RM480  
(EXCLUSIVE 6% GST)

# FEE

Student	: RM 480
Researcher/ Associate	
Researcher IPPH	: RM 480
Researcher UPM	: RM 750
Government /	
Private Sector	: RM 950
*Exclusive 6 % GST	

# DATELINE

3 SEPT 2018

# TENTATIVE

Day 1, 19 Sept 2018

8.00 - 8.30	Registration
8.30 - 9.00	Opening ceremony and briefing
9.00 - 10.45	Lecture 1 (Introduction to texture analysis) and Lecture 2 (Principle of texture analysis)
10.45 - 11.00	Refreshment
11.00 - 12.30	Lecture 3 (Texture Profile Analysis) and 4 (Exponent Software )
12.30 - 2.00	Lunch
2.00 - 4.30	Lecture 5 (Exponent Project & File Management) and 6 (Curve analysis & Property Measurement)
4.30 - 5.00	Demonstration
5.00	Tea break , End of day 1

Day 2, 20 Sept 2018

8.30 - 9.00	Registration
9.00 - 10.45	Practical 1 (Choosing most suitable method and testing tips)
10.45 - 11.00	Refreshment
11.00 - 12.30	Practical 2 (Macro writing)
12.30 - 2.00	Lunch
2.00 - 4.30	Practical 3 (Graph analysis) and Practical 4 (Test design methodologies)
4.30 - 5.00	Sample testing and discussion
5.00	Tea break