

PROCEEDINGS

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It is my great pleasure to welcome you here in Bandung, West Java, Indonesia to the first Padjadjaran International Conference on Halal Innovation. We are very grateful to the Rector and Director of Innovation and Academic Corporation and Business of Universitas Padjadjaran for their tremendous support they have provided and to the conference organizing committee for huge effort in engaging the program. We are also grateful to all of the speakers and participant for your extraordinary enthusiasm to participate in this event.

Halal market has increasingly grown across the world with both the increasing halal concern and muslim population growth as the main driving forces. To ensure halal compliance of food in the market, it is necessary to look at it from different point of views including method for halal analysis, methodology of halal food assessment, halal system management, screening of porcine/alcohol-based ingredients and alternatives of halal food ingredients. Therefore, all experiences of respective researchers, academicians, practitioners, government and professionals worldwide need to be gathered in a common unified voice in the form of a conference. Following the conference, it is expected to identify forthcoming chances and challenges with a view to strengthen halal food industry amongst muslim countries, establish a network, share idea and recent finding on halal food as well as launch Padjadjaran Halal Centre as the innovation center of excellent.

The conference will be held for two days and I sincerely hope you will enjoy the conference and have an interesting experience during your stay in Bandung.

Finally we thank for all parties participating in the conference.

Bandung, October 13 2016

Dr. Efri Mardawati

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REVIEW ON THE HALAL LEVEL OF RAW MATERIAL: ALTERNATIVE PROTEIN SOURCE FOR FISH FOOD USED IN THE FEED MANUFACTURES IN INDONESIA

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ABSTRACT

This review is composed with the aim for consideration for stakeholders of fish farming industry in Indonesia over the fishfeed raw material used by fish feed manufacture. A study has been conducted on the nutrient level of alternative fishfeed raw material, as well as a research on the use of alternative fishfeed raw material and the effects on the fish farmed in Indonesia. The alternatives include single-cell protein, snail meal, and dead chicken. The single-cell protein contains 90.6 % of dry matter, 70.8 % of crude protein, 5.6 % of crude fat, 1.3 % of crude fiber, and 3.3 % of ash. Blood meal contains 80% of crude protein, 1.6% of crude fat, and 1% of crude fat, but lacks of amino acids, potassium, and phosphor. Snail meal contains 59.27% of crude protein, 3.62 % of crude fat, 2.47% of crude fiber, 6.4% of Ca, and 0.85 % of P. Dead chickens contain 32% of crude protein, 19% of crude fat, and 0% of crude fiber, 14 mg of Ca and 200 mg of P. The fish farmed in freshwater and sea water shows good signs of growth.

Keywords: alternatives fishfeed raw material, the single-cell protein, blood meal, snail meal, dead chickens

1. INTRODUCTION

Aquaculture has been practiced since ancient times - man's endeavour to produce fish meat efficiently using a number of technologies, such as feeding the fish. Fish is fed to provide it with energy for maintenance, metabolism, and deposition as product. In the mid-20th century, advances were made in the development of manufactured feeds. Today, manufactured feeds are dried (i.e. less than 10% water content to ensure storage stability) and nutritionally-complete.

Currently, manufactured fish feed are made using rice bran and wheat bran as primary sources of carbohydrates. Fermented palm oil meal may also be used as an alternative carbohydrate. Fishmeal is typically used as a protein source. Alternative protein sources include single cell proteins, soybean meal, blood meal, snail meal, or chicken meal.

This paper offers a careful view on the halal status of fish feed in Indonesia for consideration by industry stakeholders in the country.

2. CURRENT CONDITION

2.1 Single Cell Protein

A proposed alternative fish feed is single cell proteins (SCP), first developed in 1900. SCP refers to the crude protein extracted from microorganisms such as bacteria, yeast, fungi, algae, and protozoa. There are two specific terms regarding the microbe-based product: single cell proteins (SCP) and microbial biomass product (MBP). The latter refers to microbes in its substrate whereas the former to microbes separated from its substrate.