

# Review Indonesia Umami Symposium



Seminar Title: **A Century of Umami the Fifth Basic Taste**

## Presentation Title:

1. Umami : The Fifth Basic Taste
2. Survey of Glutamate Content of Selected Traditional Indonesian Food Products Ingredients – Local Umami Story
3. The Application of Umami Compound in Food and Recent Scientific Update of MSG
4. Umami taste in Culinary & History of Indonesian Culinary

Participants: 154 attendees consist of nutritionists, doctors, lecturers, scientists, regulators, chefs, hotel and catering staffs, book publishers, teachers, students & food industries.

Day/Date: Thursday, 6 August 2009

Time: 08:00-17:00

Place: Grand Hyatt Jakarta, Grand Ballroom

Organizer: Food Review Indonesia

## Talks:

09.00-09:15 Key note speakers – Teti Sihombing, Indonesia Food & Drug Control, IFDC (who confirms MSG safety status in Indonesian Food Law)

09:30-12:15 Umami : The Fifth Basic Taste –*Kumiko Ninomiya (UIC)*  
Survey of Glutamate Content of Selected Traditional Indonesian Food Products Ingredients – Local Umami Story–*Nuri Andarwulan (SEAFast IPB)*

13:00-16:00 The Application of Umami Compound in Food and Recent Scientific Update of MSG – *Turiadi (Ajinomoto)*  
Umami taste in Culinary & History of Indonesian Culinary – *Hindah & Chef Kelana*

## General Situation:

- 1) Participants in general seemed to be very interested in umami at the symposium & having no problem in understanding each topic from their straight questions.

