



# THE INSTITUTION OF ENGINEERS, MALAYSIA

Bangunan Ingenieur, Lots 60/62, Jalan 52/4, Peti Surat 223, 46720 Petaling Jaya, Selangor Darul Ehsan  
Tel: 03-79684001/2 Fax: 03-79577678 E-mail: sec@iem.org.my IEM Homepage: <http://www.myiem.org.my>

## Talk on Four Strategies to Improve Product Quality of Dehydrated Fruits

Organised by Chemical Engineering Technical Division  
BEM Approved CPD/ PDP Hours: 2 Ref No: IEM14/HQ/101/T

**Date :** 22 May 2014 (Thursday)  
**Time :** 5.30 p.m. – 7.30 p.m.  
(Refreshments will be served at 5.00 p.m.)  
**Venue :** Auditorium Tan Sri Prof. Chin Fung Kee  
3<sup>rd</sup> Floor, Wisma IEM, PJ  
**Speaker :** Engr Dr Chong Chien Hwa

### SYNOPSIS

Consumers are health conscious and seeking for healthier natural foodstuffs in order to have a nutritious diet, and this lead to the increase of dietary intake of fruit. Fresh fruit contains vitamins, minerals and high amount of water. However, it has a short shelf life due to biochemical changes. In engineering perspective, postharvest processing of excessive fresh fruit, such as drying is widely used. What kind of drying method to be used? What are the key factors necessary to produce high quality dehydrated fruits? This talk aim to share how to minimise changes in physical appearance, colour as well as bioactivity attributes such as total polyphenol contents and antioxidant capacity of dehydrated fruits.

### BIODATA OF SPEAKER



Engr Dr Chong is the Associate Dean (Learning and Quality) for the School of Engineering at Taylor's University. He holds a PhD in Engineering, a Chartered Engineer of the Engineering Council, UK, Graduate Member of Institute of Engineers Malaysia (IEM), Graduate Member of Board of Engineers Malaysia (BEM), Member of Institution of Chemical Engineers (IChemE), UK and Member of Institution of Engineering Technology (IET), UK. He is one of the CDIO™ leaders in Asia Region. His academic research interest is in the area of drying technology, energy, health and engineering education. He published more than 40 international journals, conferences papers, technical bulletin/proceedings and a book chapter for the past 7 years. Recently, he published a paper in Food Chemistry with a viewing and downloading record of 197 within a month.

### ANNOUNCEMENTS

- Talk is **STRICTLY** for IEM members only (pre-registration and online registration are **NOT** required)
- Telephone and/or fax reservation will **NOT** be entertained
- **Non-members may also attend the talk and will be charged a registration fee of RM50 and administrative fee of RM10.**
- **For affiliate members, there will be no registration fee. However, they are requested to produce their membership card as proof of membership. For the list of affiliates, please refer**

[www.myiem.org.my/content/memorandum\\_of\\_understanding-469.aspx](http://www.myiem.org.my/content/memorandum_of_understanding-469.aspx).

*IEM members who fail to produce their membership cards will be charged a fee of RM20.00.*

### FUNDS FOR IEM BUILDING FUND (WISMA IEM)

- Please be informed that IEM will be charging participants RM10.00 administrative fee for talks organized by IEM. Student members are however exempted.
- The fee would be used for overhead costs, building maintenance expenses as well as to support the purchase of the new building.
- All contributions will be deeply appreciated by IEM.

Your understanding is greatly appreciated.

### CPD HOURS CONFIRMATION

Name : .....

Membership No: .....

Signature : .....

**Ir. Prof. Dr Dominic Foo Chwan Yee**  
**Chairman**  
**Chemical Engineering Technical Division, IEM**