**Abstract Guidelines for ICOFSS2020**

1. Title. Concise and should be written in the form of lower-case with capitalization of the first word.

2. Author names and affiliations. All authors ‘names should be correctly spelled. Authors’ names should be abbreviated and arrange as last name first, followed by given names in initials.

3. Present the authors’ affiliation addresses below the names. Indicate all affiliations with number superscripts, before the author’s name and in front of the appropriate address. Please provide full postal address of each affiliation.

4. Corresponding author. Clearly indicates who with (\*) in front of the author’s name and only the e-mail address of the corresponding authorize allowed.

5. Abstract style. Abstract should be single-spaced, typed using 11-point Arial of equivalent typeface with a margin of 4 cm (1.5 inch) on all four sides. Provides essential information which includes stating the purpose of the research, the principal results and main conclusions. It should be intelligible without reference to the paper itself.

6. The abstract’s word count is 300-450 words.

7. Non-standard or uncommon abbreviations should be avoided, but if essential they must be defined at their first mention in the abstract itself.

8. Keywords- A minimum of 3 keywords and maximum of only 6 words allowed indicating the essentials of the research work. Separate the keywords with comma.

**Example of Abstract for ICOFSS 2020**

**Application of Ultrasonic Assisted Extraction in Production Of**

**Standardized Essential Oil from *Morinda citrifolia* L. Leaf**

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**Abstract:** *Morinda citrifolia* is one of the commercially planted herbs in Malaysia for fruit. The leaves are disposed as a waste during pruning process. In this study, two essential oil extraction methods were examined. Conventional hydrodistillation (HD) and innovative ultrasonic assisted extraction (UAE) methods have been compared and evaluated for their effectiveness in the isolation of essential oil from *Morinda citrifolia* leaf. The UAE offers more advantages over HD including shorter extraction time (20 min against 6.0 h for HD) with significantly higher quality and quantity of essential oil. Antioxidant assays using 2,2-zinobis-3-ethylbenzothiazoline-6-sulfonic acid (ABTS) and 2,2-diphenyl-1-picylhydrazyl (DPPH) radical scavenging capacity were used to evaluate the antioxidant capacities of both essential oils. Results showed that essential oil from UAE had significantly higher on the antioxidant capacities as compared with HD. Based on the present study, the UAE process can be considered to have a major potential in the essential oil extraction with high antioxidant activity from local herbs.

**Keywords**: *Morinda citrifolia*; ultrasonic assisted extraction; hydrodistillation; essential oil; antioxidants; rapid method.

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